

LUNCH

SNACKS

- MAPLE & BACON ROASTED ALMONDS
(8)
- HOUSE-MADE PICKLES
(4)
- CORNBREAD
with MAPLE-CHILE BUTTER
(7)
- CHICKEN LIVER MOUSSE
with PICKLED GRAPES
(12)
- POPOVERS
with HONEY & SEA SALT
(4)

EAST COAST OYSTERS

- ICED ***
DAILY SELECTION
with GRAPEFRUIT MIGNONETTE
(3.25 each)
- BARBECUED**
with BACON & GREEN ONIONS
(3.75 each)
- ROASTED**
with GREEN CHILE BUTTER
(3.75 each)

SIDES

- FRENCH FRIES
(7)
- ROASTED MARKET VEGETABLES
(10)
- SIDE SALAD
with LIME VINAIGRETTE
(6)

LUNCH

- HOUSE-MADE RICOTTA**11
WALNUTS, HONEY & GRILLED COUNTRY BREAD
- AVOCADO TOAST ***12
PICKLED CHERRY PEPPERS & SOFT-BOILED EGG
- RED LENTIL SOUP**13
CILANTRO AND ALMOND PESTO & CURRIED YOGURT
- WINTER CHICORIES**13
PEARS, RADISH, PUMPKIN SEEDS & SHALLOT VINAIGRETTE
- SELECTION OF LOCAL CHEESES***Slab 7 / Tasting 18*
- BEER-STEAMED MUSSELS**18
CHERRY PEPPERS, CELERY LEAVES, GREEN OLIVES & GRILLED COUNTRY BREAD
- WARM LAMB SALAD ***24
ROASTED CAULIFLOWER, FRIED CAPERS, OLIVE CROUTONS & SOFT-BOILED EGG
- MARKET VEGETABLE BOWL**16
HEIRLOOM GRAINS, BEET TAHINI, FETA & ZA'ATAR
*Add soft-boiled egg **2
- GRILLED FLAT IRON STEAK SALAD ***27
LITTLE GEM LETTUCES, ENDIVE, BLUE CHEESE, AVOCADO & GREEN GODDESS DRESSING
Add bacon2
- BUTTERMILK FRIED CHICKEN SANDWICH**17
HOUSE-MADE BREAD AND BUTTER PICKLES & SAVOY CABBAGE SLAW
- ABC GRILLED CHEESE SANDWICH**15
APPLES, DOUBLE-SMOKED BACON, AIOLI & NEW YORK STATE CHEDDAR
- FRIED PORK CHOP & CHEDDAR WAFFLES**22
POORFARM FARM MAPLE SYRUP
- MUSHROOM-BARLEY VEGGIE BURGER**12
HOUSE-MADE BREAD AND BUTTER PICKLES & SAVOY CABBAGE SLAW
Add cheddar2
- BURGER ***14
GRILLED ONION, DILL PICKLES & NEW YORK STATE CHEDDAR
Add Nueske's bacon4

EXECUTIVE CHEF BRUCE DILLON

{ 20% gratuity will be added to parties of 8 or more }

MONDAY NIGHT \$40 THREE COURSE MENU ★ TUESDAY NIGHT FREE CORKAGE
BUTTERMILK CHANNEL TOTE BAGS \$18 ★ KINDNESS & SALT COOKBOOK \$35

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness