



Flights.

Featured Wine Flight 16

Featured Whiskey Flight 20

Cocktail Flight 18

Craft Beers. Ciders. Seltzers

Rotating Tap Handles 7

Dale's Pale Ale

Middle Ages Salt City IPA

Meier's Creek Velvet Fog

Von Trapp Pilsner

Jack's Abbey House Lager

Oskar Blues Old Chubb

Middle Ages Black Heart Stout

Guinness

Collective Arts Life in the Clouds Wild Ale

Minky Boodle Sour

Athletic Brewing NA IPA

1911 Hard Cider

1911 Honeycrisp Hard Cider

Fischer Island hard Lemonade

High Noon: Mango | Black Cherry

Soft Drinks 3 | Harney & Sons Iced Tea 4

Aura Bora Sparkling Waters 6

Soup du Jour (mp)

Spring Vegetable Salad 14

heirloom tomato, toasted walnuts, honey champagne vinaigrette

Garden Beets 16

goat cheese spheres, shaved fennel, balsamic

Crab Cannelloni 18

smoked bloody mary, chive oil

Black Bean & Corn Flatbread 16

sharp cheddar, chipotle aioli

Ricotta Gnocchi 20

white truffle cream, parmesan

Herb Crusted Cod 29

corn bisque, lemon scented carrots

Chicken Ballotine 25

applewood smoked bacon, sunchoke confit, madeira sauce

Duck Breast 28

bacon cassoulet, celeriac mousse, blood orange
(featured in CNY Good Life Magazine)

Filet Mignon 36

roasted garlic potato, broccolini, sauce au poivre

The Tasting Menu 96

experience a seven course tasting

ask your server about suggested wine pairings

+8 a la carte | + 29 with the tasting menu

Chef de Cuisine: JC Rodriguez

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kitchen open until 9:00p | 3% credit card convenience fee | 20% gratuity for tables of 6 or more