

SNACKS

- Fried Pickles** \$5
spicy ranch
- Grilled Bread** \$3
duck lardo / seasonal jam
- Fried Taters** \$8
truffle mayo
- Fried Brussels** \$6
parmesan / lemon aioli
- Devils on Horseback** \$7
dates / chorizo / manchego / bacon / piquillo pepper
- Fried Pig Ears** \$8
sweet thai chili sauce
- Buttermilk Fried Chicken Livers*** \$7
chipotle remoulade
- Poutine** \$8
gravy / cheese curds / scallions

ARTISANAL CHEESE BOARD Market Price

APPETIZERS

- Bone Marrow** \$18
grilled bread / gremolata / pickled red onions
- Smoked Wings** \$14
whiskey buffalo sauce
- Buffalo Mac & Cheese** \$12
smoked chicken / blue cheese / scallions / ranch chicken skins
- Pâté** \$15
duck liver / sauternes jelly / grilled bread
- Tartare*** \$16
dry aged strip / smoked egg / chili / seaweed aioli / peanuts
- Wild Mushroom Risotto** \$14
wild mushrooms / pecorino romano / truffle

MUSSELS

of the Day \$16

Add Frites \$2 Add Bread \$2

FLATBREADS

- Mushroom** \$12
taleggio / ricotta / truffle / ricotta salata
- Salty Pig** \$14
sopressata / pancetta / coppa secca / provolone / basil

SALADS

- Cobb** \$10
iceburg carpaccio / bacon lardons / tomatoes / maytag blue cheese / egg / avocado ranch dressing
- Caesar** \$10
romaine / pickled green tomatoes / fried egg / chicharrones / crispy pig ear / parmesan

BUILD YOUR OWN MEAT & POTATOES FOR TWO

45oz. RIBEYE* \$75

served with bone marrow gratin

SAUCES \$2

SAUCES \$4

HOUSE STEAK SAUCE
CHIMICHURRI

BÉARNAISE
BONE MARROW DEMI
BLACK TRUFFLE BUTTER

POTATOES \$8

SIDES \$8

CONFIT POTATOES
ROSEMARY POTATOES
TRUFFLE FRIES
MASHED POTATOES
AU GRATIN

COLLARD GREENS
MUSHROOM RAGU
PARMESAN BRUSSELS
CREAMED SPINACH
ROASTED CAULIFLOWER

SANDWICHES

- Plain Jane Burger*** \$11
lettuce / tomato / red onion / house pickles / housemade bun { add cheese \$1 }
- Pub Burger*** \$14
pastrami pork belly / horseradish cheddar / fried egg / special sauce / housemade bun
- Hot Chicken** \$12
pickled chicken / bread + butter pickles / garlic mayo / iceberg lettuce
- Three Little Pigs** \$14
pork milanese / ham / bacon / swiss / fried egg

MAIN COURSES

- Hudson Valley Duck Breast*** \$26
cherries / dandelion / almond / polenta
- Wagyu Flat Iron*** \$38
charred fingerling potatoes & onions / corn pudding / avocado / rojo / pickled peppers
- Pork*** \$28
smoked chop / pastrami pork belly / baked beans / spicy collard greens
- Pot Roast** \$28
baby carrots / turnips / cipollini onions / parsnips / mashed potatoes / horseradish gremolata
- Lamb Meatballs** \$20
trofie pasta / pine nuts / yogurt / red pepper coulis / za'atar/ mint
- Roast Chicken** \$25
garlic sausage / marble potatoes / heirloom squash / broccoli rabe
- Pappardelle** \$18
bolognese sauce / pancetta / pork shoulder / garlic bread
- Salmon*** \$24
black rice / kim chi / cucumber / chinese sausage / korean hot sauce / fried egg / ginger scallion relish

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

Please inform your server of any allergy or dietary restrictions.