

DINNER MENU

STARTERS

- house marinated olives, fennel pollen 8
- local wood fired Companion bread, cultured butter 10
- daily oyster selection, yuzu kosho mignonette, lemon 26 1/2 doz | 48 doz
- cantabrian anchovies, sourdough 15
- brie du pommier, za'atar, lavash crackers, whipped local honey 16
- fire roasted poblano, mozzarella, mint, sumac, sourdough 14
- summer greens, garlic croutons, fresh herbs, gazpacho vinaigrette 18
- heirloom tomatoes, salsa macha, purslane, easter radish, local honey 19
- smoked trout, charred spring onion vinaigrette, pomelo, Castelvetrano olives 21
- marinated cucumbers, dill, sumac, guajillo peppers 15 | add sardines 20

MAINS

- gemelli, wild green pesto, pecorino, chili flakes 29
- rigatoni pomodoro, lemon gremolata, parmigiano reggiano, basil 27
- tagliolini, garlic scapes, asparagus, sundried tomatoes 32
- striped bass, green asparagus, fava beans, spinach puree, smoked trout roe 38
- Snowdance Farms chicken, charred corn, yukon gold potatoes, cherry tomatoes 39
- dry aged New York Strip and fries, chives, béarnaise 45
- roasted squash, halloumi, romesco, shaved fennel 31
- cheeseburger, cheddar, lettuce, pickles, porcini mayo, fries 27
- butterflied brook trout, charred lemon, yukon potato salad 36

SIDES

- wood roasted squash, black pepper 12
- french fries 12
- mixed spring greens 10

WE KINDLY ASK THAT NO SUBSTITUTIONS BE MADE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

INNESS

BEVERAGES

INNESS

COCKTAILS 16

Work Life Balance

Amante 1530 aperitivo, hibiscus, peach, lemon, sparkling wine

Slumbering Bees

bourbon, lemon, honey, apricot, cardamom bitters

Sunset Valley

mezcal, grapefruit juice, lime juice, cinnamon, Campari float

The Week Ender

bourbon, blended Scotch, toasted sesame, banana liqueur, Angostura bitters

Piña en Fuego

tequila, mezcal, pineapple, vanilla, lime, fire tincture

NON-ALCOHOLIC DRINKS

pomegranate, lemon soda 11

ginger, mint, limeade 11

two tea tonic, jasmine pearl, basil, TÖST 11

Mexican Coca Cola 7

Diet Cola 6

Galvanina Organic Chinotto Soda, n/a 7

Athletic Brewing Co., Upside Dawn Golden, <0.5% ABV 10

TÖST dry, sparkling tea with white cranberry, ginger & agave 7

WINES BY THE GLASS

SPARKLING

Domaine Rolet, Crémant du Jura, France NV 18

WHITE

Domaine de la Pépière, 'La Pépie', Muscadet, Loire, France 2023 14

Granbazan, 'Etiqueta Verde', Albariño, Rias Baixas, Spain 2021 17

Sandhi, Chardonnay, Central Coast, California 2022 18

ROSE & ORANGE

Château Minuty, 'Prestige', Rosé, Côte de Provence, France, 2022 18

Parra Jimenez, 'Gulp/Hablo', Verdejo/Sauvignon Blanc, Castile-La Mancha, Spain 2022 14

RED

Thibault Ducroux, Gamay, Beaujolais Nouveau, France, 2023 16

Valravn, Pinot Noir, Sonoma, California 2021 19

Tensley, 'Fundamental', Cabernet Sauvignon, Central Coast, California 2021 17

BEER & CIDER

Inness, Lager, 4.2%, Accord, NY 9

Arrowood, Polly, IPA, 6.4%, Accord, NY 13

Arrowood, Spring-Fed Kolsch, 4.5%, Accord, NY 13

Graft Cider, Native, 6.9%, Newburgh, NY 11

Julien Fremont, Cidre Poiré, Brut Nature, Normandy, France, 750ml 60