

# DINNER MENU

## STARTERS

- spiced marcona almonds 8
- house marinated olives 8
- local wood fired Companion bread, cultured butter 10
- Cantabrian anchovies, meyer lemon, fennel fronds, sourdough 15
- smoked trout, charred spring onion vinaigrette, pomelo, Castelvetrano olives 21
- baby beets, watermelon radish, crispy buckwheat, kombu aioli 17
- fire roasted sweet potatoes, hot honey, crispy sunchoke, aleppo, aioli 19
- spring greens, garlic croutons, fresh herbs, gazpacho vinaigrette 20
- wild arugula salad, Brie du Pommier, mint, english peas, shallot vinaigrette 21

## MAINS

- gemelli, wild nettle pesto, pecorino romano, chile de arbol 29
- rigatoni pomodoro, lemon gremolata, parmigiano reggiano, basil 27
- steamed fluke, green asparagus, fava beans, spinach puree, smoked trout roe 38
- Snowdance Farms chicken, roasted potatoes, braised collard greens, peppercorn jus 39
- flat iron steak and fries, chives, bearnaise 42
- roasted squash, romesco, halloumi, shaved fennel 31
- cheeseburger, cheddar, lettuce, pickles, porcini mayo, fries 27

## SIDES

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

\*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  
aperol, hibiscus, peach, lemon, sparkling wine

Slumbering Bees  
bourbon, lemon, honey, apricot, cardamom bitters

Pepe Viejo  
olive oil washed Yola Mezcal, pink peppercorn, black walnut bitters

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

Mexican Coca Cola 7

Diet Cola 6

Casamara Club, Amaro Club Soda, n/a 7

Al's Classic, n/a beer (less than 0.5% abv) 10

## WINES BY THE GLASS

### SPARKLING

Can Suriol, Azimut, Cava, Xarelo-lo/Macabeu/Parellada, Catalonia, Spain NV 16

### WHITE

Domaine du Chapitre, Sauvignon Blanc, Touraine, France 2022 14

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

### ROSE & ORANGE

Château Coussin, Le Rosé de S. Méditerranée, Provence, France, 2022 15

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

### RED

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

Silvio Grasso, Langhe Dolcetto, Piedmonte, Italy 2022 15

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