

# DINNER MENU

## STARTERS

spiced marcona almonds 8

house marinated olives, fennel pollen 8

local wood fired Companion bread, cultured butter 10

northeast oysters, Yuzu kosho mignonette 4 single | 23 half dozen | 44 full dozen

brie du pommier, za'atar, lavash crackers, whipped local honey 16

boquerones, meyer lemon, fennel fronds, sourdough 15

smoked trout, charred spring onion vinaigrette, pomelo, Castelvetrano olives 21

fire roasted sweet potatoes, hot honey, crispy sunchokes, aleppo, aioli 19

summer greens, garlic croutons, fresh herbs, gazpacho vinaigrette 20

marinated cucumbers, dill, sumac, guajillo peppers 15 | add sardines 20

heirloom tomatoes, salsa macha, purslane, easter radish, local honey 18

## MAINS

gemelli, wild green pesto, pecorino romano, chile de arbol 29

rigatoni pomodoro, lemon gremolata, parmigiano reggiano, basil 27

striped bass, green asparagus, fava beans, spinach puree, smoked trout roe 38

Snowdance Farms chicken, roasted potatoes, braised collard greens, peppercorn jus 39

dry aged New York Strip 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

Sunset Valley  
mezcal, grapefruit juice, lime juice, C. Cassis, 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

Mexican Coca Cola 7

Diet Cola 6

Galvanina Organic Chinotto 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

Sandhi, Chardonnay, Central Coast, California 2022 18

### 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

Valravyn, 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