

DINNER MENU

STARTERS

spiced marcona almonds 8

house marinated olives 8

daily oyster selection, yuzu kosho mignonette, lemon 26 1/2 doz | 48 doz

local sourdough bread, cultured butter 8

boquerones, green onion salsa verde, sourdough crisp 15

steak tartare, calabrian chili, crispy fingerling potatoes, smoked paprika 23

chicory salad, moscatel vinaigrette, honeycrisp apples, crispy sunchokes 19

wild spanish octopus, crispy chorizo viniagrette, fregola, spigarello 25

carrots, labne, toasted sesame, za'atar, mint 17

marinated baby beets, fall grapes, tarragon, lemon yogurt 21

local lettuces, mustard vinaigrette, parmigiano reggiano, fresh herbs 21

stracciatella, wood roasted squash, stone fruit, marjoram, charred bread 22

MAINS

rigatoni pomodoro, lemon gremolata, parmigiano reggiano, basil 26

roasted spaetzle, brussel sprouts, kabocha squash, maitake mushrooms, manchego 29

tortellini, pumpkin, chanterelle mushrooms, rosemary 34

wild striped bass, fennel, bok choy, smoked trout roe, fresno, chile oil 38

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

flat iron steak and fries, chives, bearnaise 42

bean cassoulet, roasted oyster mushrooms, napa cabbage, fresh herbs 31

Highland Hollow cheeseburger, cheddar, lettuce, pickles, porcini mayo, fries 27

SIDES

roasted carrots, black pepper 12

french fries 12

braised collared greens, lemon gremolata 12

mixed garden greens 10

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

INNESS

BEVERAGES

INNESS

COCKTAILS 16

Accord Fog
ny state gin, bergamot, lemon, crème de violette

Work Life Balance
aperol, hibiscus, peach, lemon, sparkling wine

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

Con Baya
pa'lante dark rum, Haitian rhum, spiced cran-adine, lemon

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

The Week Ender
bourbon, blended Scotch, toasted sesame, banana liqueur, castilian bitters

Nothing Gold Can Stay
casamigos reposado, rainwater madeira, pear

NON-ALCOHOLIC DRINKS

pomegranate, lemon soda 11

ginger, mint, limeade 11

Mexican Coca Cola 7

Diet Coca Cola 6

local kombucha 7

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

Jerome Choblet, Muscadet Sur Lie, "Clos de la Senaigerie", Loire, France 2021 15

Domaine du Chapitre, Sauvignon Blanc, Touraine, France 2021 14

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

ROSE & ORANGE

Ulacia, Txakoli de Getaria Rose, Hondarribi Zuri, Basque Country, Spain 2022 14

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

RED

Rizzi, Langhe Nebbiolo, Piedmont, Italy 2020 18

Mocali, Sangiovese, Rosso di Montalcino, Tuscany, Italy, 2020 18

Hardin, Cabernet Sauvignon, Napa Valley, California, 2021 21

BEER & CIDER

Inness, Lager, 4.2%, Accord, NY 8

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

Arrowood, Fest Beer, Marzen, 5%, Accord, NY 13

Graft Cider, Farm Flor, 6.9%, Newburgh, NY 11