

DINNER MENU

STARTERS

local bread, whipped butter 8

Atlantic tuna carpaccio, capers, garlic scapes, aged sherry vinegar 28

stracciatella, marinated kabocha squash, smoked chili oil, pepitas 24

Hudson Valley smoked trout rillettes, warm bread, crudites, smoked roe 28

SALADS

endive, labne, pistachio, apricot, agrodolce 21

little gem lettuces, crispy chickpeas, artichoke vinaigrette 21

HOUSE MADE PASTA

gnochetti ai funghi, local mushrooms, parmigiano 33

fusilloni, cacio e pepe, pink peppercorn 29

rigatoni, honey nut squash carbonara, smoked bacon 31

linguine con bottarga, lemon gremolata, parsley 33

mafaldine, sugo al tocco, braised beef, shitake, parmigiano 33

MAINS

Snowdance Farms chicken, pomme puree, roasted carrots, pan jus 39

local steelhead trout, butter beans, salsa verde 38

NY strip steak, smoky eggplant, tahini, ricotta salata 69

oven roasted pork chop, marble potatoes, romanesco, charred scallion vinaigrette 51

wood roasted napa cabbage, marinated chickpeas, shaved garden vegetables 31

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

SIDES

delicata squash, brown butter, lemon, rosemary 12

carrots, ricotta, black pepper 12

french fries 10

INNESS