



Wine Bar & Kitchen

Small Plates

Tuscan Bean Soup
Parmigiano Broth & Truffled Crouton 9.

Serrano Ham Croquettes
Saffron Aioli 9.

Grilled Chorizo
Parsnip, Broccoli Rabe,
Manzanilla Olives & Red Wine Jus 12.

Spanish Mackerel Tartare *
Trout Caviar, Crème Fraîche,
Cornichons & Dill 15.

Organic Mixed Greens
Shallot-Mustard Vinaigrette 9.

Grilled Calamari
White Beans, Rosemary & Arugula 10.

Hand Made Potato Gnocchi **
Braised Veal Breast, Mustard Greens
& Mascarpone 13.

Warm Goat Cheese Salad
Organic Red Beets, Mâche
& Marcona Almonds 12.

Salad of Roasted Brussels Sprouts
Pistachios, Persimmon,
Taleggio & Aged Balsamic Vinegar 14.

Bigger Plates

Spaghetti "Carbonara" **
Smoked Bacon, Black Pepper,
Cream & Shaved Parmigiano 19.

Sautéed Wild Merluza *
Cipolline Onions, Pancetta
& Saffron-Clam Orzo 28.

Confit of Hudson Valley Moulard Duck
Crispy Yukon Gold Potatoes, Swiss Chard
& Red Pears 27.

Creekstone Farms
Grilled Hanger Steak & Crispy Frites
Red Wine-Shallot Butter 26.

Wild Mushroom Risotto **
Yellowfoot & Trumpet Royale Mushrooms,
Black Truffle Essence & Parmigiano Fricco 20.

Roasted Skate *
Celery Root Purée, Braised Endive,
Caper Berries & Hazelnut-Brown Butter 26.

Roasted Berkshire Pork Tenderloin
Quince Purée, Brussels Sprouts, Glazed Chestnuts
& Rosemary Jus 27.

Organic Chicken "Under a Brick"
Rosemary Skillet Potatoes
& Sautéed Escarole 23.

Grilled 10 oz. "Creekstone Blend" Burger
English Muffin & Crispy French Fries 15.
Add Bacon, Mushrooms, Sautéed Onions, Cheddar, Swiss, Blue or American 1.5 (per item)

Side

Wilted Arugula
Sautéed Escarole

Rosemary Skillet Potatoes
Roasted Organic Red Beets (+2)
5.

Quince Purée
Crispy French Fries (+1)

* May be served raw or undercooked.

** Gnocchi, Spaghetti & Risotto are garnished with Parmigiano-Reggiano.

Not all menu items are listed. Please advise server of all allergies.

Our Menu is Market Driven and Based on Market Availability & Market Prices.

Please Keep in Mind that Making Menu Substitutions May Incur Supplemental Charges.

Menu and Prices are Subject to Change.

Chef/Owner Danny Brown