



Wine Bar & Kitchen

Small Plates

Roasted Cauliflower Soup
Romesco & Grilled Sourdough 9.

Serrano Ham Croquettes
Saffron Aioli 10.

Grilled Merguez
Red Currant, Broccoli Rabe
& Preserved Lemon 12.

Yellowtail Carpaccio *
Pistachios, Caper Berries,
& Ruby Grapefruit 17.

Organic Mixed Greens
Shallot-Mustard Vinaigrette 9.

Grilled Calamari
White Beans, Rosemary & Arugula 12.

Hand Made Potato Gnocchi **
Fava Beans, Asparagus,
Saffron & Shaved Parmigiano 13.

Organic Golden Beets
Hazelnuts, Watercress
& Goat Cheese Mousse 12.

Salad of Citrus Marinated Shrimp *
Shaved Radicchio, Charred Scallions
& Tarragon Pistou 16.

Bigger Plates

Spaghetti Puttanesca **
Niçoise Olives, Caper Berries,
White Anchovies & Toasted Bread Crumbs 20.

Sautéed Pollock *
Fingerling Potatoes, Piquillo Peppers, Niçoise Olives,
Grilled Scallions & Tomato Vinaigrette 26.

Confit of Hudson Valley Moulard Duck
Organic Golden Beets, Frisée
& Braised Leeks 27.

Creekstone Farms'
Grilled Hanger Steak & Crispy Frites
Red Wine-Shallot Butter 27.

Strozzapreti **
Cremini Mushrooms, Lemon,
Parsley Leaves & Shaved Parmigiano 20.

Roasted Skate *
Watercress, Oven Dried Tomatoes
& Fennel Purée 25.

Roasted Berkshire Pork Tenderloin
Cauliflower Purée, Wilted Arugula
& Spiced Plums 27.

Organic Chicken "Under a Brick"
Rosemary Skillet Potatoes
& Sautéed Escarole 24.

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 Golden Beets (+2)
5.

Wilted Watercress
Crispy French Fries (+1)

* May be served raw or undercooked.

** Gnocchi, Strozzapreti & Spaghetti 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