



STARTERS

ROASTED TOMATO MINISTRONE (V)

Fresh Pasta | Butter Beans | Green Onions | Peppers | Basil | Parmesean Cheese



PÂTÉ DE CAMPAGNE

Cornichons | Arugula | Whole Grain Mustard | Sourdough Bread



DEVEILED EGGS (V)

Sweet Relish | Sour Cream



CHILLED MEXICAN BLUE PRAWNS (GF)

Cocktail Sauce | Lemon



ARUGULA SALAD (GF)

Mushrooms | Shaved Prosciutto | Figs | Goat Cheese | Aged Balsmic



CAESAR SALAD

Little Gem | Red Romaine | Garlic Croutons | Anchovies | Parmesean Cheese



*No additional gratuities are expected. Menus are subject to change based on seasonality and availability.
We cannot guarantee the absence of cross-contamination. Please let your server know if you have any food allergies.*

B



HOUSE SPECIALTIES

PRIME NEW YORK STRIP STEAK (GF)

DRY-AGED BONE-IN PORK RIB CHOP (GF)

CHOICE OF SIDES - SELECT TWO

Wild Mushrooms with Madeira and Parsley  | Glazed Heirloom Carrots | Chili Mashed Potatoes 
Herb Roasted Fingerling Potatoes | Charred Broccolini with Fermented Chili Sauce

CHOICE OF SAUCE - SELECT ONE

Truffle Butter  | Chimichurri | Bordelaise | Horseradish Crème Fraiche 

ENTRÉES

MISO ROASTED SALMON (GF)

Wok Vegetables | Creamed Potato | Ginger-Soy Sauce


LOCAL BONE-IN CHICKEN (GF)

Carrots | Tomatoes | Red Bliss Potatoes | Natural Jus


COCONUT CURRY LENTILS (GF, V+)

Cashews | Spinach | Cilantro | Squash | Tomato | Papaya


HOUSE RIGATONI BOLOGNESE

Classic Sauce with Pork, Beef, and Veal | Grana Padano Cheese
  

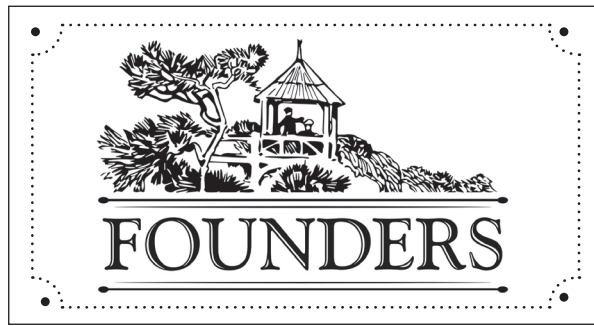
 Dairy  Egg  Shellfish  Fish

 Wheat  Peanuts/Treenuts/Coconut/Sesame  Pork

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

B





SWEETS

TRIPLE CHOCOLATE CAKE

Crème Anglaise | Candied Cacao Nibs



Warre's Late Bottled Vintage Port, POR, 2008 \$17

BASQUE CHEESECAKE (GF)

Sabayon | Orange Syrup



Pairs with Quady Black Muscat, CA, 2018 \$15

TIRAMISU

Espresso Sabayon | Chocolate Covered Espresso Beans



Château Doisy Vedrines Sauternes, FR \$15

APPLE TARTE TATIN

Salted Caramel | Feuilletine



Caravella Limoncello Originale, IT \$17

CHOICE OF HOUSE-MADE ICE CREAMS AND SORBETS



Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

SIGNATURE NIGHTCAPS

\$22

MOHONK CAMPFIRE

Vanilla Vodka, Chocolat Deluxe Liqueur,
and Vanilla Cream



THE GRASS IS GREENER

White Chocolate Liqueur, Crème de Menthe,
and Vanilla Vodka

ESPRESSO BARRELS

Dewers, Grand Marnier, and Kahlua

THANK YOU & GOODNIGHT

Vanilla Vodka, Harvey's Bristol Cream, Calvados,
Oat Milk, and Maple Syrup

Single Espresso \$6 | Double Espresso \$10

Macchiato \$10 | Cappuccino \$10

Café Latte \$10 | Café Mocha \$10

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