

FONDUE SMALL (FOR 2) – 19 LARGE (FOR 4 OR MORE) – 38

Choice of: Stilton & Sauternes | Gruyere & Riesling
Vermont Cheddar & Lake Placid Ubu Ale

BATHING BEAUTIES

Chorizo – 5 | Beef Tips – 10 | Escargot – 9
Peaches – 4 | Fingerling potatoes – 4 | Crudités – 4

SWEET ENDINGS

SMORES FONDUE FOR TWO – 16
homemade graham crackers, Hershey bars,
warm marshmallow sauce & fresh fruits



*Age is not important unless
you're a cheese - Helen Hayes*

BIG PLATES

CHERRY WOOD-SMOKED FILET MIGNON – 22
Lyonnais potatoes, jumbo asparagus,
cabernet demi-glace

LUMP CRAB CAKES – 22
Baby arugula, Creole mustard aioli, sweet sriracha

BRAISED SHORT RIBS – 25
Garlic-truffled whipped potatoes, roasted root
vegetable puree, frizzled leeks

PAN-SEARED SCALLOPS – 23
Porcini mushroom risotto, jumbo asparagus, apple
wood smoked bacon, fennel cream

RIGATONI CARBONARA – 21
Parmigiano Reggiano, pancetta, sherry cream

SLOW-ROASTED CARIBBEAN JERK CHICKEN – 22
Black beans and rice, fried plantains

ROASTED VEGETABLE STRUDEL – 21
Israeli couscous, chevre, gold beet Mornay

GRILLED BBQ WILD SALMON – \$25
Cream corn succotash

MAPLE-BRINED ROAST PORK TENDERLOIN – 22
Garlic-truffled whipped potatoes, jumbo asparagus,
balsamic-plumb reduction

CHARCUTERIE & ARTISAN CHEESE

MIX-N-MATCH OUR CURED & SMOKED MEATS AND CHEESES - \$4 EACH | SERVED WITH MUSTARD PICCADILLI RELISH AND WARM BREAD

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|--------------|----------------------------------|------------------------------------|----------------|---|---|
| MEATS | Soppresatta spicy salami | Chorizo smoked paprika | CHEESES | Affinee Cow's Milk Bleu Cheese, WI | Coach Farm Triple Cream Goat's Milk, Pine Plains, NY |
| | Finochiona fennel scented | New York State Prosciutto | | Manchego Sheep's Milk, Spain | Grafton Village Cheddar Aged 1 Year, VT |
| | Mortadella pistachio | Saucisson herbs de provence | | Stilton Blue veined, England | Truffle Falls Cows Milk, Hudson Valley NY |

Sleep 'til you're hungry, eat 'til you're sleepy - Author unknown

BY THE GLASS... OR BOTTLE

CYCLES GLADIATOR, CHARDONNAY, CALIFORNIA	7.00	28.00
FOUR VINES, CHARDONNAY, CALIFORNIA	10.00	40.00
HERON HILL, CHARDONNAY, FINGER LAKES, NY	9.00	36.00
PRIMO AMORE, PINOT GRIGIO, ITALY	7.00	28.00
BIVIO, PINOT GRIGIO, ITALY	8.00	32.00
NIMBUS, SAUVIGNON BLANC, CHILE	7.00	28.00
CHATEAU MAGENCE, SAUVIGNON BLANC, BORDEAUX, FRANCE	8.00	32.00
LAMEROEX LANDING, RIESLING, FINGER LAKES, NY	8.00	32.00
MAX RICHTER, RIESLING, GERMANY	11.00	43.00
BUEHLER, WHITE ZINFANDEL, CALIFORNIA	8.00	31.00
CHARLES DE FERRE, SPARKLING, FRANCE	10.00	
CYCLES GLADIATOR, CABERNET SAUVIGNON, CA	7.00	28.00
EXCELSIOR, CABERNET SAUVIGNON, SOUTH AFRICA	8.00	32.00
CYCLES GLADIATOR, MERLOT, CA	7.00	28.00
DUCK WALK, MERLOT, LONG ISLAND, NY	7.00	28.00
CONOSUR, PINOT NOIR, CHILE	8.00	31.00
BEAR BOAT, PINOT NOIR, RUSSIAN RIVER VALLEY, CA	9.00	36.00
BEDELL, FIRST CRUSH, MERLOT-CABERNET FRANC, LONG ISLAND, NY	10.00	40.00
RED KNOT, SHIRAZ, SOUTH AUSTRALIA	8.00	32.00
CANALETTO, PRIMITIVO, ITALY	7.00	28.00
ZINFANDEL, IRONSTONE OLD VINES, LODI, CA	8.00	31.00
TAPENA, TEMPRANILLO, SPAIN	7.00	28.00
TRUMPETER, MALBEC, ARGENTINA	8.00	31.00

WHITES

REDS



*When there is plenty of wine, sorrow
and worry take wing - Ovid*