



MAY MENU

Beer nuts with ale, and maple sugar ~ **\$6 gf df**

Citrus marinated olives ~ **\$6 gf df**

Giardiniera pickles ~ **\$6 gf df**

Crispy mac & cheese bites, b+b pickle ~ **\$6**

Kingston Bread + Bar sourdough baguette, and butter ~ **\$6**

Organic chicken liver parfait, grilled bread, rhubarb + shallot jam ~ **\$17**

St. Stephen four fat fowl cheese, crostini, our preserves ~ **\$15**

Butter lettuce salad, champagne vinaigrette ~ **\$14 gf df**

Broccolini, local radishes & arugula salad, whipped feta-labneh dressing ~ **\$16 gf**

Morel & spring vegetable ragout, white bean puree, whipped pecorino~ **\$28 gf**

Fresh fettuccine, Kinderhook farm lamb, braised greens, parmesan, breadcrumbs ~ **\$28**

Olive oil-poached wild hake and clams in fennel broth, fava bean toast ~ **\$32**

Grilled grass-fed hanger steak, and frites with wild ramp salsa verde ~ **\$34 gf df**

Spicy fried chicken sandwich, buttermilk dressing, cabbage slaw ~ **\$18**

Side of frites, herbs, aioli ~ **\$8 gf df**

DESSERTS

Chocolate pot de crème, caramel cream, cacao nib brittle ~ **\$12 gf**

Strawberry-rhubarb crisp, French vanilla ice cream ~ **\$15**



Most of our products come from environmentally sustainable farms and ranches