



## Starters

**CALAMARI 10**  
Puttanesca with basil

**GROTTO GREENS 10**  
Sautéed escarole, prosciutto, hot peppers, garlic, toasted bread crumbs, parmesan cheese

**STUFFED LONG HOTS 10**  
Andouille sausage, parmesan & provolone cheese, prosciutto

**CHEF'S DAILY INSPIRED RISOTTO**  
Market Price

**MUSSELS & CLAMS 12**  
Andouille sausage, leeks, heirloom tomatoes steamed in garlic white wine butter & basil chiffonade

**HUDSON VALLEY FOIE GRAS 12**  
Carmelized local apples, maple syrup demi glace

**BURGUNDY ESCARGOT 12**  
Red wine, garlic herb butter  
bleu cheese & ciabatta toast

## Soups and Salads

**TUSCAN SAUSAGE & BEAN**  
Cup 3 Bowl 5

**POTATO PANCETTA & AGED CHEDDAR**  
Cup 3 Bowl 5

**BABY GREENS 8**  
Baby field greens, toasted hazelnuts, applewood smoked bacon, bleu cheese, black currant Merlot vinaigrette

**HEARTS OF ROMAINE 8**  
Romaine hearts, shaved asiago, traditional Caesar dressing, herb crostini, crispy capers

**ROASTED BEET 11**  
Golden & candy cane beets, watercress, toasted pumpkin seeds, pickled fennel, goat cheese, blood orange vinaigrette

**ANTIPASTO 12**  
Artisan meats & cheeses,  
seasonal accoutrements

### EXECUTIVE CHEF DOUG WALTERS:

“We strive to use only sustainably harvested food, antibiotic & hormone free meats and poultry when possible. Our fish is all either caught wild, or sustainably farmed. We have numerous relationships with local farmers to ensure the freshest quality product available.”

We proudly support the following local farms:

**Lively Run Goat Farm Seneca Lake**  
**Fresh Herbs of Fabius**  
**Wild Foragers of CNY**  
**Finger Lakes Family Farms**

## Entrees

### **COLORADO LAMB SHANK 26**

Roasted garlic smashed potatoes, seasonal winter vegetables, red wine pan jus

### **HANGER STEAK 28**

“Butcher’s Cut”, bleu cheese roasted fingerling potatoes, seasonal winter vegetables, sweet onion demi

### **WILD BOAR CASSOULET 25**

Braised wild boar & andouille sausage, mixed heirloom legumes, wild mushrooms, seasonal root vegetables

### **ORGANIC CHICKEN 25**

Pan roasted half boneless chicken, roasted garlic smashed potatoes, seasonal winter vegetables, roasted shallot thyme jus

### **LONG ISLAND DUCK BREAST 26**

Pan seared duck, caramelized parsnips, carrots, fingerling potatoes, duck confit, pickled fennel, tart cherry demi glace

### **FOIE GRAS SUPPLEMENT 8**

### **“JAIL ISLAND” SALMON 25**

Sustainably farm raised salmon, cauliflower & sweet potato puree, heirloom tomato and pickled fennel salad, blood orange vinaigrette

### **GEORGES BANK SCALLOPS 28**

Seared scallops, wild mushroom risotto, red wine butter sauce

### **CIOPPINO 28**

Chef’s selection of fresh finfish & shellfish herb tomato broth with seasonal vegetables, ciabatta toast

## PASTAS

### **VEAL MILANESE 23**

Breaded veal scallopini, pappardelle pasta, mushroom tomato demi sauce

### **BOLOGNESE PAPPARDELLE 22**

House made Bolognese, rich tomato sauce, pappardelle pasta

### **CHICKEN FLORENTINE 21**

Grilled chicken, roasted red peppers, spinach, pasta pillows, basil cream sauce

### **SEAFOOD FRA DIAVOLO 26**

Shrimp, scallops, mussels, spicy tomato sauce, black pepper fettuccini

### **LOBSTER “MAC & CHEESE” 24**

Poached lobster, trottolo pasta, artisan cheese blend, asiago panko crumb

### **WINTER GNOCCHI 22**

Potato gnocchi, select winter vegetables, sage brown butter

Demi salad or cup of soup included with entrees.

**\*\*Please alert server to any and all food allergies.\*\***