



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.****