

Small Plates

Shrimp Cocktail

Tomato Horseradish Dipping Sauce

15-

Crab Cake Sliders

Cabbage Slaw & Old Bay Remoulade

13-

Beef Satay

Peanut Dipping Sauce

12-

Apricot Glazed Chicken Wings

Rosemary Infused

11-

Short Rib Nachos

Southwestern Accompaniments

14-

Chicken Quesadilla

Spiced Sour Cream

12-

Yuzu Spiked Lobster Dumplings

Asian Slaw, Ancho Chili & Orange Sauce

15-

Mini Mushroom Risotto Croquets

Brandy Alexander Sauce

12-

Flat Bread of the Day

9-

Soups

Baked Onion & Keegan's Ale Soup

Melted Swiss

8-

Butternut Squash Bisque

Hazelnut Croutons

8-

Salads

Beet & Belgian Endive Salad

Goat Cheese, Walnuts & Shinn Estates Red Wine Vinaigrette

9-

Caesar Salad

Garlic Anchovy Dressing & Croutons

9-

Frisee Salad

Blue Cheese, Duck Confit, Poached Egg & Whole Grain Mustard Vinaigrette

12-

Big Plates

Cellar Burger

Hand Pressed 8 oz. Pineland Farms Beef Burger

Maytag Blue Cheese, Caramelized Onions & Shoe String Fries

17-

Chef's Seafood Selection of the Day

Market Price

Orecchiette Pasta

Broccoli Rabe, Sweet & Hot Italian Sausage in a Parmesan Broth

16-

“Deconstructed” Filet Mignon Wellington

Spinach, Wild Mushrooms, Seared Foie Gras, Puff Pastry & Red Wine Sauce

42-

Roasted Wild Salmon

Mashed Sweet Potatoes, Brussels Sprouts & Hazelnut Brown Butter

27-

Pumpkin Seed Crusted Half-Chicken

Wild Mushroom Flan, Braised Swiss Chard & Marsala Glaze

24-

Roasted Lamb Loin

Fingerling Potatoes, Garlic Roasted Asparagus & Rosemary Jus

29-

Side Dishes 8-

Sautéed Spinach

Shoe String Fries

Grilled Local Asparagus

Macaroni & Hudson Valley Cheddar

Garlic Mashed Potatoes



Wines by the Glass

Whites

Coalscence, Shinn Vineyards (*NY, North Fork of LI*) 10-

Pinot Grigio, Tiefenbrunner (*Italy, Alto Adige*) 10-

Riesling, Mercer (*Washington*) 12-

Bizkaiko Txakolina, Itsas Mendi (*Spain*) 14-

Chardonnay, Healdsburg Ranches “Unoaked” (*California, Sonoma*) 15-

Chardonnay, Shinn Vineyards (*NY, North Fork of LI*) 10-

Sauvignon Blanc, Magito “River Trace” (*California*) 12-

Champagne

Blanc de Blanc, Moncuit (*France*) 15-

Reds

Pinot Noir, Jovino (*Oregon*) 15-

Barbera D’Asti, Prunetto (*Italy*) 12-

Merlot, Parcel 41 (*California*) 13-

Wild Boar Doe, Shinn Vineyards (*NY, North Fork of LI*) 15-

Cabernet Sauvignon, Wine Smith (*California*) 11-

Atlantis Red, Argyros (*Greece, Santorini*) 14-

Monastrell, Valcanto (*Spain*) 11-

Shiraz, Slowine (*South Africa*) 10-

Aglianico, Intrepid (*Italy, Campania*) 13-