

ICHABOD'S

"A GOOD DIGESTION TO YOU ALL; AND ONCE MORE,
I SHOWER A WELCOME ON YOU; WELCOME ALL."

COLD BAR SELECTION

OYSTERS \$3
CLAMS \$2
PEEL & EAT SHRIMP \$16
CRACKED JONAH CLAWS \$18
CRAB LOUIE \$18
MARKET CEVICHE \$MP

SALADS

FLOWERING KALE \$13
PICKLED CRANBERRIES, WALNUTS,
HOT CIDER VINAIGRETTE
CARROT SALAD \$14
LITTLE GEM LETTUCE,
CURED LEMONS, RICOTTA SALATA

SHARE PLATES

TUNA TARTARE \$18
CRISPY POTATO, CHILI, APPLE
MARROW BONE \$16
CABERNET JELLY, PICKLES
BROILED OYSTERS \$14
PERNOD, GARLIC, PARMESAN
MUSSELS \$16
ANDOUILLE, SCALLIONS
MUSHROOMS ON TOAST \$14
PEPPERCRESS
SQUASH DUMPLINGS \$15
CHESTNUTS, SAGE, SHERRY BUTTER
HERITAGE PORK RIBS \$16
APPLE CINNAMON GLAZE, OREGANO

LARGE PLATES

DUCK LEG \$26
POLENTA, HUCKLEBERRIES, CIPOLLINI ONIONS
SKIRT STEAK \$28
PORTOBELLOS, SWISS CHARD, HORSERADISH ROOT
BROOK TROUT \$26
HAZELNUTS, BROWN BUTTER, PICKLED GREENS, SMOKED SALAD
SCALLOPS \$27
PEAS, MEYER LEMON & CAPER RELISH
ROAST CHICKEN \$25
BRAISED RED CABBAGE, CRISPY FINGERLINGS

ON THE SIDE

FRENCH FRIED POTATOES \$8
GARLIC MAYO
ROASTED BRUSSELS \$8
BACON, TOMATO
BRAISED KALE \$8
APPLES, SHALLOTS

ICHABOD'S

COCKTAILS

VOLSTEAD \$14

VODKA, ELDERFLOWER LIQUEUR,
LEMON, STRAWBERRY, PROSECCO

THE BRAMBLE \$13

GIN, LEMON JUICE,
HOUSE MADE BERRY JAM

RUSTY CAGE \$13

RYE, MARASCHINO LIQUEUR,
AVERNA ORANGE BITTERS

CRANE'S FIRING SQUAD \$13

CALVADOS, RYE, CINNAMON BARK SYRUP,
POMEGRANATE MOLASSES, LEMON

GRAPE REVIVAL \$13

GIN, LEMON, COINTREAU, LILLET ROSE,
VELVET FALERNIUM, GRAPES

BACON SAZERAC \$13

BACON WASHED RYE,
MAPLE SYRUP, BITTERS

MAINLINING RYE \$ 13

RYE, CAMPARI, LEMON, GRAPEFRUIT
GINGER, CINNAMON BARK SYRUP

DEPTH CHARGE \$14

TEQUILLA BLANCO, LIME, COINTREAU,
DOLIN BLANC VERMOUTH, WATERMELON

IRVING P. SWIZZLE \$13

WHITE RUM, LIME JUICE,
GINGER JUICE, RHUBARB BITTERS

BEER

STOUDT'S PILSNER \$8

CAPTAIN LAWRENCE IPA \$8

OMMEGANG HENNEPIN \$8