# = 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

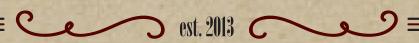
ROAST CHICKEN \$25
BRAISED RED CABBAGE, CRISPY FINGERLINGS

### 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

#### BRER

STOUDT'S PILSNER \$8

CAPTAIN LAWRENCE IPA \$8

OMMEGANG HENNEPIN \$8