



~CAVIAR~

1oz

- Skuna Bay White Sturgeon 150
- Northern Lights 120
- Rainbow Trout Roe 50

Served with traditional garnishes of eggs, chives, red onion & crème fraiche

~SHELLFISH~

- Atlantic Oyster 4 ea.
- Pacific Oyster 4 ea.
- Long Island Little Neck Clams 3 ea.
- Diver Scallop Ceviche 12
- Jumbo Shrimp Cocktail 20
- Lobster Cocktail 26
- Stone Crab Claws MP

~SALAD~

- Mixed Field Greens 11
- HFC Chopped 15
- Frisée & Elk Sausage 16
- Classic Caesar 15

~APPETIZER~

- Tuna Tartare
Caramelized Pineapple, Avocado Mousse
Crispy Potato
19
- Chicken Liver Mousse
22
- Jumbo Lump Crab Cake
Apple Slaw & Remoulade
22
- HFC Seafood Chowder
14
- Thick Cut Bacon
9
- Citrus Herb Cured Aurora Salmon
Red Quinoa & Orange
16
- Oyster Rockefeller
Parsnip, Kale & Hollandaise
20
- Country Fried Quail
Toasted Farro & Root Vegetables
21
- Oxtail & Bone Marrow French Onion Soup
17
- Roasted Bone Marrow
9



~MAIN COURSE~

Grilled Swordfish

Arugula, Tomato, Olive, Caper & Lemon
32

Cedar Plank Salmon

Bubble & Squeak, Horseradish Crème Fraîche
29

Seared Brook Trout

Toasted Barley, Bacon, Mushroom & Smoked Apple
31

Roast Organic Chicken

Chicken Stuffing & Carrots
26

Bison Short Rib "Stew"

Stone Ground Grits
29

Cavatelli Wild Boar Ragù

Local Smoked Ricotta
14 / 27

Lobster

Steamed or Broiled with Garlic Herb Butter
50

~USDA PRIME~
STEAKS & CHOPS

Dry Aged
Bone in Ribeye 26oz
58

Veal Chop 16oz
48

Dry Aged
Porterhouse For Two
55 per person

Filet Mignon 8oz/12oz
44/48

Dry Aged
Bone in Sirloin 18oz
49

Kosher Cut
Boneless Ribeye 16oz
58

~SIDES~

Mashed Potatoes 10
French Fries 9
Scalloped Potatoes 12
Crispy Brussels Sprouts 12
Warm Bacon Vinaigrette

Shishito Peppers 9
Grilled Asparagus 12
Roasted Field Mushrooms 15
Macaroni & Cheese 11
Creamed Spinach 11



~DESSERT~

14

HFC CHOCOLATE TORTE
DEVIL'S FOOD CAKE & CHOCOLATE GANACHE

COCONUT ANGEL FOOD CAKE
COCONUT SORBET & CARAMEL SAUCE

YOGURT PANNA COTTA
FRESH BERRIES, BROWN SUGAR CRUMBS
POMEGRANATE



CHOCOLATE FLOURLESS CAKE
MILK CHOCOLATE SORBET
PEANUT BUTTER & GLAZED BANANA

CHEESECAKE
WARM ALMOND PRALINE SAUCE

CLASSIC CRÈME BRÛLÉE
PECAN PRALINE BISCOTTI

EVERDAY SUNDAE
12/24



~THE GIMLET~

13

THE CLASSIC

MINTED GIMLET

THE KIRBY

~HFC COCKTAILS~

15

Papa Doble

Bacardi Rum, Luxador Maraschino Liqueur, Grapefruit Juice, Fresh Lime Juice

Adelina

Prosecco, Raspberry Syrup, Brandy Crusta

Palladin Pear

Tito's Vodka, Pear Nectar, Chartreuse, Lemon

Adam & Veev

Veev Acai Spirit, Lairds Applejack, Fresh Pressed Apple Cider, Fresh Lemon

The Club Cocktail

Courvoisier, Luxador Maraschino Liqueur, Peychaud's Bitters, Pineapple Juice, Lemon

Night & Day

Double Cross Vodka, Tomato Juice, Black Olive Tapenade, Sicilian Olives

Taj & Tanya

Avion Silver Tequila, Cardamom Bitters, Mango, Jalapeño



~HFC BEER~

~DRAFT~

OMMEGANG ABBEY ALE, COOPERSTOWN, N.Y. 9

KELSO PILSNER, BROOKLYN, N.Y. 8

PEAK ORGANIC IPA, PORTLAND, MAINE 8

SIXPOINT BROWNSTONE, BROOKLYN, N.Y. 8

~BOTTLE~

BABA BLACK LAGER, UINTA BREWING CO., UTAH 8

SHINER BOCK, SPOETZL BREWERY, TEXAS 8

DELERIUM NOEL, BROUWERIJ HUYGHE, BELGIUM 10

FULL NELSON PALE ALE, BLUE MOUNTAIN BREWERY, VIRGINIA 8

FOUNDER'S PORTER, MICHIGAN 8

BELL'S, OARSMAN ALE, MICHIGAN 8

STELLA ARTOIS, BELGIUM 8

BUDWEISER, ANHEUSER-BUSCH, MISSOURI 7

COORS LIGHT, COLORADO 7