

**TO SHARE**

**Mangalista Charcuterie** 28  
house pickled vegetables,  
toasted sourdough

**Pork Belly Chicharrones** 18  
mustard fruit,  
green apple chutney

**Irwin Farm Foraged Mushroom Toast** 13  
robiola, taleggio,  
purple watercress salad

**Black Mission Fig Pizza** 19  
mangalista spicy coppa,  
arugula, truffle oil

**APPETIZERS**

**Maine Lobster Salad** 23  
little gem, thai curry dressing,  
mango, scallions

**Grilled Corn Salad** 14  
arugula, avocado, tomato,  
buttermilk

**Tarentise Cheese Souffle** 17  
speck-chive cream

**Bone Marrow** 14  
manila clams, lemon-herb crumb,  
shallot reduction

**GARDEN**

**Curried Cauliflower Steak** 24  
cilantro raita, toasted pine nuts,  
pickled raisins

**Butternut Ravioli** 19  
swisschard, toasted pumpkin seeds,  
bacon

**Heirloom Beets Risotto** 21  
smoked scamorza, roasted beets,  
white balsamic vinegar

**Carrots Escabeche** 24  
burrata, coriander,  
quinoa, purslane

**OCEAN**

**Striped Bass Crispy Skin** 36  
sorana beans, fresh tomato

**Grilled Swordfish** 34  
sicilian caponata, spinach salad,  
light mustard dressing

**Pan Seared Diver Sea Scallops** 38  
caviar, sea beans,  
sunchokes

**Grilled Branzino for Two** 62  
market vegetables

**SLOW COOKED**

**Vermont Shivanne Farm Baby Goat** 42  
rosemary potatoes,  
braised artichokes

**Porchetta** 28  
broccoli rabe, roasted peppers,  
fresh lemon zest, salsa verde

**Amish Chicken** 26  
panzanella salad

**BBQ Beef Ribs** 34  
orange-chipotle rub,  
shoe string fries

**WOOD GRILLED**

**Angus Rib-Eye** 42  
chimichurri sauce

**28 Days Dry Aged NY Strip Loin** 54  
spinach salad, sherry vinaigrette

**Mangalista Collar** 38  
potato, kale,  
grilled apple salad

**SIDES** 7  
crispy fingerling; sautéed mushroom;  
brussels sprouts, apple, bacon; garlic mash

## CHEESE

Selection of 3 for 12; 6 for 24

**Bent River Cheese**  
cow triple crème  
*Alenar Cheese Company, Minnesota*

**Nilloughby Cheese**  
soft cow washed rind  
*Jasper Hill farm, Vermont*

**Pawlet**  
hard raw cow milk  
*Consider Bardwell Farm, Vermont*

**Thin Red Line**  
semi-ripened goat cheese  
*Lazy Lady Farm, Vermont*

**Anabasque Cheese**  
semi-soft sheep milk  
*Landmark Creamery, Wisconsin*

**Bayley Hazen blue**  
raw cow milk blue-veined  
*Jasper Hill Farm, Vermont*

## DESSERT

11 each

**Apple Pudding**  
green apple sorbet, buckwheat cake

**Chocolate Caramel Bar**  
toasted marshmallows, bacon tuile

**Orange Éclairs**  
vanilla cream, strawberries

**Apple Cider Doughnuts**  
eggnog shot

**Chocolate Soufflé (allow 15 minutes)**  
vanilla Sauce

**Peanut Butter Cheesecake**  
caramelized bananas, raspberry jam

## DESSERT WINE

**Maculan**  
"Dindarello" Moscato Passito  
*Veneto, Italy*  
\$10/\$50

**Ca' dei Mandorli**  
"Donne dei Boschi" Brachetto d' Acqui  
*Piemonte*  
\$10/\$50

**Chateau Suau**  
Bordeaux Sauternes  
*France*  
\$20/\$100

**Wagner**  
Vidal Ice Wine  
*Seneca Lake, New York*  
\$9/\$45

**Inniskillin**  
Cabernet Franc Ice Wine  
*Ontario, Canada*  
\$32/\$160

**Oremus**  
Tokaji "Aszu 5 Puttonyos"  
*Hungary*  
\$25/\$125

## COFFEE

Cappuccino, espresso and lattes featuring Brooklyn Roasting Company