

SALADS

House Salad	Little gem lettuce, cherry tomato, carrot, honey-balsamic vinaigrette (gf/df)	\$6
Hydro Bibb Wedge Salad	Little gem lettuce, heirloom tomatoes, shaved carrot, honey-balsamic vinaigrette (gf)	\$12
Caprese Salad	Tomato, fresh mozzarella, basil pesto, aged balsamic (gf)	\$14
Crisp Duck Confit Salad	Little gem lettuce, pistachio, local radish, red wine vinaigrette (gf/df)	\$22
Local Swordfish Salad	Artisan lettuce, watermelon, mango, ginger essence (gf/df)	\$28

APPETIZERS

Marinated Mixed Olives	Lemon thyme, bay leaf, Seville orange (gf/df)	\$5
Crab Cake	Fermented black garlic, chipotle aioli, local micro greens	\$12
Local Mussels	Sweet Thai chili, coconut aioli, local micro greens (gf)	\$12
Mediterranean Mezze Trio	Hummus, babah ganoush, and tabouleh, za'atar, rosemary-olive oil flatbread crisp (df/v)	\$12
Pan Seared Jumbo Shrimp (4)	Sweet chili sauce, lime, pickled daikon slaw (gf/df)	\$12
Surf & Turf Tartare	Pairing of local beef tenderloin carpaccio and spicy tuna tartare, cracked black pepper, avocado, wasabi-olive oil vinaigrette (gf/df)	\$18

ENTRÉES

Green Market Risotto	Spring peas, asparagus, wild mushrooms, crème fraîche (gf/v)	\$22
Chatham Lobster Gnocchi	House made smoked ricotta gnocchi, lobster, vanilla cream, cured lobster roe	\$28
Diver Scallops	Summer corn fritter, smoked bacon, julienne vegetables, popcorn shoots	\$38
Local Seafood Cioppino	Mélange of local seafood and shellfish, tomato fennel fumet (gf/df)	\$38
Hudson Valley Duck	Smoked barley, duck prosciutto, parsnip, local rhubarb	\$42
Butter Poached Filet Mignon	Center cut local filet mignon, Baylay Hazen blue cheese potato puree, short rib demi-glace, truffle butter, shaved vegetables (gf)	\$48
Garlic Rosemary Lamb Chops	Roasted fingerling potatoes, pearl onions, wild mushrooms (gf)	\$48

gf: gluten free / df: dairy free / v: vegetarian

Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.

Please inform your server of allergies or dietary restrictions, as menu items may contain ingredients that are not listed.

Executive Chef Regina Castellano