

## APPETIZERS

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### LOCAL BURRATA

PISTACHIO CAPONATA | SOFT HERB EMULSION 30

 **ORA KING SALMON TARTARE**

AVOCADO CREMEUX | PICKLED GINGER | GREEN APPLE  
| WASABI TOBIKO 26

 **WARM OCTOPUS**

CHORIZO | LOCAL SORREL |  
MELTED CIPPOLINI ONION 28

 **HEIRLOOM BEET SALAD**

PICKLED CLEMENTINES | SMOKED GOAT CHEESE 22

### In Support Of Global Wellness

#### CAULIFLOWER STEAK

BLACK WALNUT QUINOA |  
FRAGRANT PEAR CURRY  
EMULSION 39

#### GRILLED SALMON LEAF WITH LOCAL KALE SALAD

LACINATO KALE | SABA |  
SHAVED CRISPIN APPLES 44

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## GARDEN CLASSICS

### ORGANIC CHICKEN COBB

GRILLED APPLEWOOD BACON | BLUE CHEESE | LIGHT BUTTERMILK DRESSING |  
FRESH HERBS 43

### TUNA NICOISE


GEM LETTUCE HEARTS | OLIVE OIL TONNO | CLASSIC VEGETABLES 44

### LOCAL KALE SALAD

LACINATO KALE | SABA | SHAVED CRISPIN APPLES | PECORINO 31


# MAIN

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 **SEARED CHATAM COD**  
BRAISED LENTILS | CHARRED BROCCOLINI  
| POMMERY BEURRE ROUGE 42

 **ORGANIC CHICKEN ROAST**  
SQUASH RISOTTO |  
PICKLED SHIMEJI MUSHROOM 36

**SEARED AHI TUNA RIBBONS**  
MINTED MIZUNA SALAD |  
SOY AND TOASTED PEANUT DRESSING 43

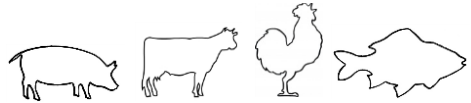
 **CAULIFLOWER STEAK**  
BLACK WALNUT QUINOA |  
FRAGRANT PEAR CURRY EMULSION 39

**WAGYU HANGER STEAK**  
HEIRLOOMS CARROTS | MUSHROOMS | EDAMAME 47

**POACHED LOBSTER**  
PEE-WEE POTATOES | HARICOT VERT | BLOOD ORANGE | TRUFFLE EMULSION 48

 **GRILLED WILD ATLANTIC SWORDFISH STEAK**  
WALNUT CABBAGE FRICASSEE | CRISPIN APPLE MIGNONETTE 44

**GOTHAM BURGER**  
PRIME BEEF BLEND | NY CHEDDAR | PEPPER AIOLI | CRISPY ONIONS | HOUSE PICKLES 46



WE PROUDLY FEATURE PRODUCT  
FROM THESE LOCAL FARMS:

GOODWATER FARM, EAST HAMPTON, NY  
ORDILLE FARM, HAMMONTON, NJ  
BLUE MOON ACRES, BUCKINGHAM, PA  
PAISLEY FARMS, TIVOLI, NY  
SATUR FARMS, NORTH FORK, NY  
MOLINELLI FARMS, MINOTOLA, NJ


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# SIDES

**TOASTED QUINOA PILAF 12**

**SMOKED GOUDA MAC N CHEESE | APPLEWOOD BACON | ROASTED TOMATO 14**

**GLAZED LOCAL BRUSSEL SPROUTS | SWEET AND SOUR GLAZE 12**

 *Gluten-free item*

EXECUTIVE CHEF: JOHN JOHNSON

FOR PARTIES OF 6 OR MORE: A MANDATORY CHARGE EQUAL TO 18% OF THE COST OF FOOD AND BEVERAGE WILL BE ADDED TO YOUR BILL AND WILL BE DISTRIBUTED TO THE SERVICE STAFF (WAITERS, BUSSERS, CAPTAINS, AND BARTENDERS) AS A GRATUITY. NO OTHER CHARGES ON THIS MENU ARE PURPORTED OR INTENDED TO BE A GRATUITY FOR THE SERVICE STAFF AND NO OTHER CHARGES WILL BE DISTRIBUTED TO THE SERVICE STAFF AS A GRATUITY