

## 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

### ROASTED LOCAL BEET SALAD

CRISPIN APPLE CONFIT | CIDER VINAIGRETTE |  
SMOKED GOAT CHEESE 28

## In Support Of Global Wellness

### CAULIFLOWER STEAK

BLACK WALNUT QUINOA |  
FRAGRANT PEAR CURRY  
EMULSION 39

### CHICKEN PAILLARD 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 CHATHAM COD AND BRANDADE**  
SWEET GEM LETTUCE | AUTUMN SQUASH 38

 **ORGANIC CHICKEN**  
SMOKED CANNELLINI BEAN PUREE |  
TRUFFLED ESCAROLE | SHERRY GLAZED CIPPOLINI 36

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

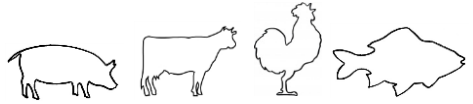
 **CAULIFLOWER STEAK**  
BLACK WALNUT QUINOA |  
FRAGRANT PEAR CURRY EMULSION 39

**DUO OF WAGYU BEEF**  
CHAR GRILLED HANGER | MELTED SHORTRIB | CRUSHED PARSNIPS 47

**ORA KING SALMON**  
MUSTARD GLAZED LENTILS | VERJUS EMULSION 38

 **GRILLED BRANZINO**  
GRAPEFRUIT AND FENNEL SALAD | YOGURT GELEE 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