



STARTERS

OYSTERS ON A HALF SHELL \$3.50 EA.
ACCOMPANIED WITH COCKTAIL SAUCE, LEMON &
SHALLOT MIGNONETTE

JUMBO SHRIMP \$4.00 EA.
ACCOMPANIED WITH COCKTAIL SAUCE & LEMON

RUPERT RISING BREAD

ACCOMPANIED WITH HOUSE-MADE RICOTTA
\$9

SOHO SALAD

LITTLE LEAF LETTUCE, SHAVED ROOT VEGETABLES, TOASTED FARRO,
GOAT CHEESE, SHALLOT & TARRAGON VINAIGRETTE
\$14

ORGANIC KING SALMON CRUDO

PICKLED SHITAKE, CAVIAR, TOASTED SESAME SEEDS,
CUCUMBER & YUZU
\$18

GRILLED SPANISH OCTOPUS

DUCK FAT CONFIT FINGERLINGS,
"FORTUNA'S" CHORIZO VINAIGRETTE,
BABY SPINACH & BALSAMIC
\$19

WILCOX FARM PORK BELLY

CASHEW CREAM, BLACK GARLIC BALSAMIC,
DELICATA SQUASH, CORNBREAD CRUMBS
\$19

PEI MUSSELS

GARLIC, WHITE WINE, PARSLEY, BUTTER, GRILLED BAGUETTE
\$17

SHARES

MEZZE

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PIQUILLO PEPPERS, GRILLED ARTICHOKE, MARINATED OLIVES,
BABA GHANOUSH, TRADITIONAL HUMMUS & HERB RICOTTA

* * * ACCOMPANIED WITH * * *

ROASTED GARLIC PITA
GRILLED BAGUETTE

\$22

CHEESE PLATE

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* JASPER HILL FARMS | BAYLEY HAZEN | RAW COW | GREENSBORO, VT*

MANCHEGO VIEJO | SHEEP | SPAIN

"CLOTHBOUND CHEDDAR" | COW | GRAFTON, VT

HARBISON | COW | GREENSBORO, VT

* * * ACCOMPANIED WITH * * *

"HOWEVER WILD FARM" HONEY, FRESH BERRIES,
GUAVA PASTE & BALSAMIC MUSTARD

\$19

CHARCUTERIE PLATE

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* BLACK TRUFFLE CHICKEN LIVER MOUSSE *

* PROSCIUTTO DI PARMA *

* FORTUNA'S PEPPERONI *

* FORTUNA'S CALABRESE SALAMI *

* * * ACCOMPANIED WITH * * *

PICKLED VEGETABLE & CANDIED PECANS, MAPLE MUSTARD

\$21



PASTAS & RISOTTO

OKINAWA RAVIOLI

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GINGER COCONUT SWEET POTATO RAVIOLI, ROAST SHITTAKE, BOK CHOY, SHREDDED CARROTS, TOASTED SESAME, MISO BROTH

\$29

PAPPARDELLE BUTTERA

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“WILCOX SILVER SPRING FARM” SAUSAGE, PEAS & CREAM

\$32

RISOTTO DI VERMONT

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ARBORIO RICE, GRANA PADANO, EVOO, CHANGES DAILY

\$32

DUCK CONFIT GNOCCHI

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WILD MUSHROOMS, BROCCOLINI, SCALLIONS & PARMESAN BRODO

\$32

ENTRÉES

PAN ROASTED STRIPED BASS

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ISRALI COUSCOUS, SLOW ROASTED TOMATO & KALAMATA OLIVES, CAPERS, ARUGULA, PRESERVED LEMON AIOLI

\$36

MISTY KNOLL CHICKEN BREAST

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WHIPPED YUKON GOLDS, LACINATO KALE, KABOCHA SQUASH, WILD MUSHROOM FINE HERB JUS

\$34

BRAISED SHORT RIB

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PARSNIP PUREE, ROASTED WINTER VEGETABLES, CONFIT FINGERLINGS, FRESH HORSERADISH, CRISPY CELERY ROOT

\$36

PRIME N.Y. STRIP

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PORCINI BUTTER, DEMI HERB MARBLE POTATOES, THYME ROASTED MUSHROOM

\$58

EXECUTIVE CHEF PETE JAENECKE

CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

JANUARY - 2022