APPETIZERS

BUTTERNUT SQUASH SOUP 14

Toasted Pepitas, Oat Milk, Toasted Baguette

PEAR & ARUGULA SALAD 16

Bosc Pear, Arugula, Spiced Candied Pecans, Bleu Cheese, Saba

*HUDSON VALLEY FOIE GRAS & ROASTED CARROTS 24

Carrot Katsu, Carrot Marmalade, Marcona Almond

ENTRÉES

SUNCHOKE & TRUFFLE RISOTTO 23

Arugula Pesto, Granny Smith Apple, House-made Pasta

*PAN SEARED TROUT ALMONDINE 32

Green Beans, Brown Butter, Garlic, Sage, Lemon, Slivered Almonds

OVEN ROASTED TURKEY BREAST 28

Roasted Yams, Cranberry Compote, Traditional Gravy

*STEAK DIANE 42

Mashed Potato, Onion Rings, Madeira Cream Sauce

SIDES 9

CORNBREAD STUFFING

Sausage, Onion, Celery, Apples

SWFFT POTATO CASSFROLE

Marshmallow & Candy Pecans

MASHED POTATOES

Butter, Cream, Chives

BRUSSEL SPROUTS

Red Wine Syrup

DESSERTS

SPICED CARROT CAKE 12

Cream Cheese Mousse, Yuzu Elderflower Gelee, Candied Orange

APPLE TARTE TATIN 12

Puff Pastry, Speculous, Vanilla Ganache, Marscapone Mousse

MAPLE PANNA COTTA 12

Pecan Financier, Cranberry Compote, Cookie Tuille

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE
ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



SPECIALTY COCKTAILS

THE 1799 18

Effen Cucumber Vodka, Elderflower Liqueur, Lime Juice, Pineapple Juice

POMA-TINI 18

RIVANNA PUNCH 17

Batavia Arrack Rum, Grenadine, Strawberry Agave, Orange Juice, Cranberry Juice, Ginger Ale

* SECRET GARDEN 18

Empress Indigo Gin, Lavender-Hibiscus-Rose Petal Syrup, Elderflower Liqueur, Lemon Juice, Egg White, Burlesque Bitters

TRISH SHRUB 18

Drumshanbo Gunpowder Irish Gin, Mixed Berry Shrub, Pressed Lime, Mint, Maldon Salt

WINES BY THE GLASS

Blanc De Blanc - Bassano, NV

NON-ALCOHOLIC COCKTAILS

THE CISMONT 11

Cucumber, Elderflower, Lime, Pineapple, Soda

BERRY LEMONADE 10

Muddled Berries, Strawberry Agave, Lemon, Simple

Cava Brut Rosé - Can Xa. NV 16 Champagne - Lanson, NV Sauvignon Blanc - Touraine, '23 Pinot Grigio - Tiefenbrunner, '22 16 Chardonnay – Hartford Court, '22 Rosé - Vina Temprana, Spain 2021' 16

Pinot noir- Joseph Drouhin Bourgogne 2022

STRAWBERRY THYME SPRITZ 11

Muddled Strawberry, Simple, Orange Juice, Lemon, Soda

SMOKED MARGARITA 20

Hornito's Respasodo Tequila, Del Maguey Mezcal Strawberry Agave, Lime Juice, Bruléed Strawberry

BLUSH SANGRIA 17

Rose, Mixed Berries, Elderflower Liqueur, Agave

TRACE OLD-FASHIONED 18

Buffalo Trace Bourbon, Sugar, Orange Bitters

MAPLE WALNUT MANHATTAN 20

Woodford Reserve Bourbon, Antica Vermouth, Maple Syrup, Black Walnut Bitter

* RHUBARB SOUR 20

Eagle Rare Bourbon, Rhubarb Syrup, Lemon Juice, Egg White, Rhubarb Bitters

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

16

20



Malbec – Catena Vista Flores '22	18
Cabernet Sauvignon – Austin '22	20
Meritage – Kings Family Vineyard '21	24

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS