<u>Starters</u>

RISING STAR ACADEMY BREAD – 5 roasted carrot hummus, dates, pistachios

CHILLED ARTICHOKE AND CRAB DIP – 10 spinach, goat cheese, toast points

ROASTED BEET, WALNUT AND FIG SALAD – 14 farm beets, fresh fig, blue cheese, watercress

SMOKED WHITEFISH CAESAR – 15 gem lettuce, heirloom tomato, house smoked fish, parmesan

FOUNDATION HERB MAURICE CHOPPED SALAD – 15 ham, turkey, swiss cheese, olives, pickles, egg, creamy herb dressing

> HERITAGE BEEF TARTARE – 16 avocado mousse, chopped egg, red onion, caper

SWEET POTATO AND CHESTNUT SOUP – 14 beauregard sweet potato, roast chestnuts, house bacon, scallion

> ROASTED OYSTERS CASINO – 18 casino butter, bacon, garlic bread crumbs

<u>Main Courses</u>

PUMPKIN AND PARMESAN RISOTTO – 25 carnaroli rice, pumpkin puree, pepitas

MISO ROASTED ATLANTIC SALMON – 31 fennel lime & cashew slaw, autumn squash, ras el hanout curry

BACON WRAPPED WHOLE BROOK TROUT – 32 wild rice and mushroom stuffing, brussels sprout, hazlenut and apple salad

FARM CHICKEN "JUDY ROGERS" STYLE – 29 roasted half chicken, sage stuffing croutons, salad of mustard greens, cranberry and pear

BRAISED UTICA FARMS PORK SHANK – 31 slow cooked pork, parmesan polenta, broccoli rabe, pickled peppers

SMOKED BEEF SHORT RIB – 33 boneless smoked short rib, celery root pureé, pickled mushroom salad, red wine reduction

> STEAK FRITES – 34 10oz prime coulotte steak with béarnaise and house fries

GRASSFED VINTAGE RIBEYE - 56 14oz 60 day dry aged steak with béarnaise and house fries

<u>Sides</u>

GREEN CURRY CAULIFLOWER – 8 lime yogurt, toasted almonds, grapes

ZAATAR ROASTED FINGERLING POTATOES – 8 saffron aioli, queso fresco

BLISTERED BRUSSELS SPROUTS – 8 pepperoni, roasted peppers, herb vinaigrette

SALT AND PEPPER RANCH FRENCH FRIES – 7 house made, twice fried

Desserts

REBECCA'S CHOCOLATE CHIP COOKIES – 4 three baked to order chocolate chip cookies

PEAR CHEESECAKE – 8 pecan streusel, whiskey caramel sauce

CHOCOLATE CARAMEL BAR – 8 vanilla ice cream, candied hazelnuts