

WALL & WATER

DINNER

A MAN SELDOM THINKS WITH MORE EARNESTNESS
of anything THAN HE DOES of his DINNER.

- SAMUEL JOHNSON -

CHARCUTERIE & CHEESES



homemade chutney of the day
pickled seasonal vegetables
grilled farm bread

OLD CHATHAM black sheep camembert **12**

BERKSHIRE unpasteurized jersey blue **11**

HAWTHORNE VALLEY raw milk organic cheddar **11**

salted, cured HUDSON VALLEY duck salami **12**

housemade foie gras terrine **17**

smoked pork loin **13**

SOUPS & SALADS

ROASTED PUMPKIN SOUP ginger, marjoram, carrots, goat cheese -8-

BARLEY SOUP *smoked* regional salami, coriander seeds, rosemary, potatoes, sour cream -8-

SEASONAL MUSHROOMS red onion, green olives, arugula, *roasted* garlic, lemon, thyme, hazelnuts -12-

ENDIVE / BEET LEAVES blue cheese, *crisp* bread, white truffle oil, lemon, prunes -11-

ROMAINE LETTUCE / FRISÉE SALAD radishes, *poached* egg, anchovies, caper berries, black olives -11-

STARTERS

SEARED SCALLOPS *slow-cooked* peppers, mussels, parsley, *roasted* garlic, lemon preserve -17-

SPICED LAMB SAUSAGE *baked* jerusalem artichokes, yogurt, mint, lime sauce -12-

SALT CURED PACIFIC SALMON dill, grapefruit, chili, black olives -13-

SMOKED VENISON broccoli, apple slaw, mustard, honey -14-

PAN-FRIED HUDSON VALLEY FOIE-GRAS *roasted* pears, baby onions, port sauce -19-

MAIN COURSES

VEGETARIAN

BRAISED MUSHROOMS potatoes, rosemary, lentils, *aged* cheddar **\$22**

BAKED WINTER GREENS butternut squash, *roasted* homemade ricotta **\$22**

ORGANIC BABY VEGETABLES PIE chickpeas, winter herbs, parmesan cheese, thyme **\$23**

POULTRY & GAME

ORGANIC CHICKEN BREAST white beans stew, brussels sprouts, *sun dried* cranberries **\$24**

MULARD DUCK BREAST *braised* leg, rainbow chard, turnips, sweet and sour sauce **\$26**

VENISON FILET red cabbage, *smoked* bacon, red wine, berry jus **\$25**

MEAT

GRILLED PRIME NEW YORK STEAK *roasted* new potatoes, béarnaise sauce **\$48**

BRAISED VEAL CHEEK black cabbage, *sautéed* celeriac, organic carrots **\$28**

ROASTED LAMB SHANK orange, cinnamon, *creamy* parmesan grits **\$29**

FISH & SHELLFISH

CATCH OF THE DAY *steamed* winter vegetables, lemon **\$26**

WILD SALMON *roasted* organic beets, fennel, horseradish, mint **\$27**

GRILLED MACKEREL cauliflower, fingerling potatoes, parsnips, anchovy sauce **\$25**

FOR TWO

ROASTED PORK SAUSAGES -42.00-
salt baked sweet potatoes, mint, chili sauce

CONFIT PORK BELLY -48.00-
roasted apples, rosemary, blackberry jus

BRAISED VEAL LEG -52.00-
pot roasted root vegetables

SIDES

-6.00-

FARM GREEN SALAD sprouts, lemon

ROASTED POTATOES rosemary, garlic

GRITS parmesan

SAUTÉED CABBAGE raisins

ROOT VEGETABLES *pot roast style*

DESSERTS

CHOCOLATE

-9-

CHOCOLATE FONDUE

poached farm pears

CHOCOLATE / ESPRESSO TART

caramel sauce, clotted cream

FLOURLESS CHOCOLATE CAKE

yogurt ice cream

FRUIT

-9-

BERRY CRUMBLE anglaise sauce

APPLE PIE vanilla ice cream

LEMON CURD TART crème fraiche

ICE CREAMS

-8-

PRUNE - ARMAGNAC

TANGERINE SORBET - RAISINS

CURRENT - YOGURT

PEAR SORBET

BAKED APPLES - DOUBLE CREAM

CHOCOLATE CHIP - VANILLA