

## COCKTAILS

**SKYLINE SOUR 20**  
Champagne + Pear Shrub +  
Mulled Wine + Egg White

**OLD SPORT 23**  
Widow Jane Rye Mash + Amaro +  
Brandied Cranberry  
+ Rosemary + Burnt Orange

**SUNSET OVER DEATH AVENUE 18**  
Standard Distilling Agave  
+ Grapefruit + Ancho Reyes Verde  
+ Lime + Black Salt

**BEES KNEES 17**  
Dorothy Parker Gin + Honey  
+ Lemon + Pomegranate + Beet

## BAR BITES

**KALE BEIGNET 13**  
Cheese Custard, Parmesan (v)

**CARROT TART 11**  
Orange, Caraway, Horseradish (v)

**STEELHEAD TROUT 13**  
Yogurt, Trout Roe, Chickpea Cracker (gf)

**BEEF TARTARE 14**  
Crispy Potato, Quail Egg

## LUNCH MENU SAMPLE

### LAND



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**MEADOW CREEK FARM EGG 19**  
Chicken Consommé,  
Rotisserie Chicken & Celery Root

**RIGATONI 19**  
Lamb Merguez, White Lake Feta,  
Artichoke

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**GREEN CIRCLE CHICKEN 33**  
Butter Lettuce, Sweet Potato,  
Candied Walnut, Grape, Green Goddess(gf)

**NEW YORK STRIP STEAK 39**  
Black Truffle Chopped Salad,  
Parmesan Breadcrumbs

**RIGATONI 34**  
Lamb Merguez, White Lake Feta,  
Artichoke

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**BEET SALAD 11**  
Bayley Hazen Blue,  
Grapefruit (v/gf)

**RAINBOW CHARD 11**  
Fennel, Sauce Vierge (ve/gf)

### SEA



## APPETIZERS

**YELLOWFIN TUNA 26**  
Persimmon, Fresh Wasabi,  
Fermented Chili

**GOLDEN TILEFISH CRUDO 22**  
Orange, Aji Pepper

## ENTRÉES

**STEELHEAD TROUT\* 33**  
Rainbow Chard, Fennel,  
Purple Potato (gf)

**SEARED TUNA SALAD 31**  
Olive Tapenade, Farm Egg,  
Basil Vinaigrette(gf)

**ATLANTIC SCALLOPS 35**  
Cauliflower, Caviar (gf)

## SIDES

**ROASTED SQUASH 11**  
Candied Walnut, Poached Pear,  
Yogurt (v/gf)

### GARDEN



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**LITTLE LETTUCES 16**  
Avocado, Puffed Quinoa,  
Honey Apple Dressing (v/gf)

**BUTTERNUT SQUASH SOUP 15**  
Pumpkin Seed, Crème Fraîche,  
Potato Bread (v)

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**TAGLIATELLE 32**  
Trumpet Mushroom,  
Black Truffle

**PEAK BURGER 34**  
American Wagyu, Smoked Bacon,  
Adirondack Cheddar, Dijonaise,  
Potato Bread  
*Served with Potato Terrine  
and Little Lettuces*

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**LETTUCES 8**  
Radish, Apple, Honey Apple  
Vinaigrette (v/gf)

**FRIED POTATO TERRINE 11**  
Umami Mayo, Date Ketchup (gf)

## DESSERTS

**PEAR TARTE TATIN 13**  
Pecan Crumble, Vanilla Ice Cream (v)

**PANNA COTTA 11**  
Chocolate, Raspberry

**CITRUS SOUP 12**  
Lemon Posset, Burnt Consommé,  
Blood Orange Sorbet (ve/gf)

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**COFFEE 4**

**DOUBLE ESPRESSO 5**

**CAPPUCCINO, LATTE, AMERICANO 6**

**TEA 6**  
English Breakfast, Earl Grey,  
Green Tea, Rooibos, Chamomile

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ALL MENU ITEMS ARE SUBJECT TO CHANGE ACCORDING  
TO SEASONALITY AND AVAILABILITY