



## BEETS AND CARROTS

### dinner menu

WE'RE PROUD TO USE NEW YORK STATE GROWN AND CERTIFIED VEGETABLES FROM NORTH FORK, LONG ISLAND, AND AMISH PRODUCE FROM DUTCH MEADOWS FARM PARADISE.PA.

We can also prepare vegan entree dishes upon request.

#### SOUP

PUMPKIN SOUP WITH MUSHROOMS AND FRIED SAGE <b>V</b>	10.00
HEARTY RUSSIAN BORSCHT <b>V,VV</b> (ADD BEEF OR LAMB +\$3.00)	10.00

#### SALADS AND APPETIZERS

HOUSE-MADE BLACK BREAD, CITRUS MARMALADE, CARROT BUTTER	4.00
HOUSE MADE BEETS AND CARROTS HUMMUS, PITA BREAD, ROASTED CHICKPEAS <b>VV</b>	14.00
BABY BEETS & CARROTS SALAD WITH POTATO GNOCCHI, GOAT CHEESE AND HORSERADISH <b>VV</b>	15.00
CHEVRE CHEESE WITH PISTACHIOS AND WILD GREENS	16.00
FOIE GRAS BRULEE COCOA CORIANDER, RED BERRY AND JUS	22.00

#### PASTA (HOUSE-MADE) GLUTEN FREE PASTA IS AVAILABLE

BEEF BUCATINI WITH LAMB SHOULDER, SNAP PEASE, AND RICOTTA	24.00
WILD BOAR PAPPARDELLE, SAVOY CABBAGE, AND PINE NUTS	24.00
POTATO GNOCCHI WITH ARTICHOKE BARIGOULE, DUCK SAUSAGE AND FRESH HERBS	26.00
SPINACH SPAGHETTI WITH CLAMS, PESTO, AND CHILIES	22.00

#### MAIN COURSE

SAFRAN RISOTTO WITH FRESH HERBS AND CRUNCHY ARTICHOKE	24.00
ORGANIC (AMISH) HERB-ROASTED HALF CHICKEN WITH VEGETABLES, TAPENADE AND GRANOLA	28.00
ORGANIC (AMISH) BURGER WITH BACON, CHEDDAR, PICKLES, AND HOUSE CUT FRIES	24.00
DUCK, LAVENDER -ORANGE GLAZED WITH FENNEL AND POACHED PEACHES	32.00
VEAL CHEEKS RED WINE BRAISED WITH GLAZED VEGETABLES	30.00
BERKSHIRE PORK CHOP GRILLED WITH PUMPKIN, SWEET ONION, AND BABY KALE	27.00
STUFFED CABBAGE (GRANDMA RECIPE) WITH HORSERADISH CREAM	29.00
RABBIT POT PIE WITH PANCETTA AND CREAMY MUSTARD SAUCE	35.00
BEEF STROGANOFF WITH MASHED POTATOES OR NOODLES	32.00

**VV**-VEGAN OPTION AVAILABLE

**V**-VEGETARIAN OPTION AVAILABLE