



## 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>	15.00
BABY BEETS & CARROTS SALAD WITH POTATO GNOCCHI, GOAT CHEESE AND HORSERADISH <b>VV</b>	16.00
FOIE GRAS BRULEE COCOA CORIANDER, RED BERRY AND JUS	24.00

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

RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA <b>V</b>	20.00
BEEF BUCATINI WITH SWISS CHARD, MUSHROOMS, FONTINA AND ALMONDS ( ADD DUCK SAUSAGE \$4)	22.00
PUMPKIN MAC AND CHEESE BAKED WITH BACON, PARMESAN AND BREADCRUMBS	22.00
COCOA CASARECCE WITH LAMB SHOULDER, GREEN BEANS. RICOTTA AND MINT	24.00
SPINACH SPAGHETTI WITH CLAMS, PESTO, AND CHILIES	24.00
WILD BOAR PAPPARDELLE, SAVOY CABBAGE, AND PINE NUTS	24.00
POTATO GNOCCHI WITH ARTICHOKE BARIGOULE	26.00

#### MAIN COURSE

SAFRAN RISOTTO WITH FRESH HERBS AND CRUNCHY ARTICHOKE	26.00
ORGANIC (AMISH) HERB-ROASTED HALF CHICKEN WITH VEGETABLES, CRANBERRY CHUTNEY	28.00
ORGANIC (AMISH) BURGER WITH BACON, CHEDDAR, PICKLES, AND HOUSE CUT FRIES	25.00
DUCK, LAVENDER -ORANGE GLAZED WITH FENNEL AND POACHED PEACHES	34.00
VEAL CHEEKS RED WINE BRAISED WITH GLAZED VEGETABLES	32.00
STUFFED CABBAGE (GRANDMA RECIPE) WITH HORSERADISH CREAM	30.00
RABBIT POT PIE WITH PANCETTA AND CREAMY MUSTARD SAUCE	37.00
BEEF STROGANOFF WITH MASHED POTATOES OR NOODLES	32.00

**VV**-VEGAN OPTION AVAILABLE

**V**-VEGETARIAN OPTION AVAILABLE