

**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 **V**   **10.00**

HEARTY RUSSIAN BORSCHT **V,VV** (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 **VV** **14.00**

BABY BEETS & CARROTS SALAD WITH POTATO GNOCCHI, GOAT CHEESE AND HORSERADISH **VV** **15.00**

FOIE GRAS BRULEE COCOA CORIANDER, RED BERRY AND JUS **22.00**

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

RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA V **20.00**

BEET BUCATINI WITH SWISS CHARD, MUSHROOMS, FONTINA AND ALMONDS ( ADD DUCK SAUSAGE $4) **20.00**

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 **22.00**

WILD BOAR PAPPARDELLE, SAVOY CABBAGE, AND PINE NUTS **24.00**

PIMENTON FUSILLI WITH OCTOPUS, TOMATOES AND ALMONDS  **28.00**

**MAIN COURSE**

SAFRAN RISOTTO WITH FRESH HERBS AND CRUNCHY ARTICHOKE **24.00**

ORGANIC (AMISH) HERB-ROASTED HALF CHICKEN WITH VEGETABLES, TAPENADE AMD 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**

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**

**If you would like to bring your own wine the corkage fee is $10 per bottle.**