



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

RAMPS AND POTATO VELOUTE SOUP WITH HORSERADISH CREAM AND HIBISCUS VINAIGRETTE	12.00
HEARTY RUSSIAN BORSCHT V, VV (ADD BEEF +\$3.00)	10.00
CONY ISLAND CLAM CHOWDER WITH TOMATO AND PANCETTA	16.00

SALADS AND APPETIZERS

HOUSE-MADE BLACK BREAD, CITRUS MARMALADE, CARROT BUTTER	4.00
HOUSE-MADE BEETS AND CARROTS HUMMUS, PITA BREAD, ROASTED CHICKPEAS VV	15.00
BABY BEETS & CARROTS SALAD WITH POTATO GNOCCHI, GOAT CHEESE, AND HORSERADISH VV	17.00
FOIE GRAS BRULEE COCOA CORIANDER, RED BERRY AND JUS	24.00
GARDEN VEGETABLES WITH COUSCOUS AND BASIL V	16.00
MARYLAND CRAB CAKE WITH POMMERY MAYONNAISE AND FRESH LEMON GEL	22.00

FRESH HOMEMADE PASTA

MAC AND CHEESE WITH BACON AND BREADCRUMBS	22.00
RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA V	22.00
BEEF BUCATINI WITH SWISS CHARD, FONTINA, AND ALMONDS, CHILIES (ADD DUCK SAUSAGE \$4) V	22.00
WILD BOAR PAPPARDELLE, SAVOY CABBAGE, AND PINE NUTS	24.00
COCOA CASARECCE WITH LAMB SHOULDER, KALE, RICOTTA, AND MINT	24.00
SPINACH SPAGHETTI WITH CLAMS, PESTO, AND CHILIES	24.00
POTATO GNOCCHI WITH ARTICHOKE BARIGOULE AND FRESH HERBS	26.00
CACIO E PEPE PRAWNS WITH FETTUCCHINE	26.00
SAFRAN RISOTTO WITH FRESH HERBS AND CRUNCHY ARTICHOKE	26.00

MAIN COURSE

SEAFOOD BOUILLABAISSSE WITH ROUILLE ON ROAST	28.00
ORGANIC (AMISH) HERB-ROASTED HALF CHICKEN WITH VEGETABLES, CRANBERRY CHUTNEY	30.00
ORGANIC (AMISH) BURGER WITH BACON, CHEDDAR, PICKLES, AND HOUSE FRIES	25.00
BEEF STROGANOFF WITH MASHED POTATOES OR NOODLES	32.00
SCANDINAVIAN SALMON BURGER WITH SLAW & DILL PICKLES	22.00
SALMON SLOW-COOKED INSPIRED BY GREEN VEGETABLES	32.00
NEW YORK CLASSIC LOBSTER NEWBURG	45.00

VV-VEGAN OPTION AVAILABLE

V-VEGETARIAN OPTION AVAILABLE