



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	15.00
BABY BEETS & CARROTS SALAD WITH POTATO GNOCCHI, GOAT CHEESE AND HORSERADISH VV	16.00
FOIE GRAS BRULEE COCOA CORIANDER, RED BERRY AND JUS	26.00

PASTA (HOUSE-MADE) GLUTEN FREE PASTA IS AVAILABLE

RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA V	22.00
BEET BUCATINI WITH SWISS CHARD, 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 AND FRESH HERBS	26.00
TAGLIOLINI WITH CANNELLINI BEANS, TOMATOES, PANCETTA AND BREADCRUMBS	22.00

MAIN COURSE

SAFRAN RISOTTO WITH FRESH HERBS AND CRUNCHY ARTICHOKE	26.00
ORGANIC (AMISH) HERB-ROASTED HALF CHICKEN WITH VEGETABLES, CRANBERRY CHUTNEY	30.00
ORGANIC (AMISH) BURGER WITH BACON, CHEDDAR, PICKLES, AND HOUSE CUT FRIES	25.00
DUCK, LAVENDER -ORANGE GLAZED WITH PUMPKIN AND VADOUVAN SPICE	34.00
VEAL CHEEKS WITH FOIE GRAS PIE AND RED WINE CHOCOLATE REDUCTION	47.00
BEEF 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

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SAFRAN RISOTTO WITH FRESH HERBS AND CRUNCHY ARTICHOKE	26.00
ORGANIC (AMISH) HERB-ROASTED HALF CHICKEN WITH VEGETABLES, CRANBERRY CHUTNEY	30.00
ORGANIC (AMISH) BURGER WITH BACON, CHEDDAR, PICKLES, AND HOUSE CUT FRIES	25.00
DUCK, LAVENDER -ORANGE GLAZED WITH PUMPKIN AND VADOUVAN SPICE	34.00
VEAL CHEEKS WITH FOIE GRAS PIE AND RED WINE CHOCOLATE REDUCTION	47.00
BEEF 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



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	15.00
BABY BEETS & CARROTS SALAD WITH POTATO GNOCCHI, GOAT CHEESE AND HORSERADISH VV	16.00
FOIE GRAS BRULEE COCOA CORIANDER, RED BERRY AND JUS	26.00

PASTA (HOUSE-MADE) GLUTEN FREE PASTA IS AVAILABLE

RED BELL PEPPER RIGATONI WITH CHERRY TOMATOES AND MOZZARELLA V	22.00
BEET BUCATINI WITH SWISS CHARD, 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 AND FRESH HERBS	26.00
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