



reservations suggested: 315 720-3859 call/text or fb message

Menu

First Courses:

Gnocchi 16

house-made gnocchi, brown butter, thyme, pine nuts, ricotta

Mussels 15

mussels, golden curry, sherry, coriander, fresno, baguette

Warm Brussel Salad 14

roasted brussel sprouts, maple syrup, dijon, bacon, blue cheese, caramelized onions

Pork Belly 16

roasted pork belly, carrot, maple pumpkin butter, pear, honeynut puree, miso molasses

Buffalo “Wing” Calamari 16

calamari, buffalo wing sauce, bnb ranch

Second Courses:

Lamb Shank 42

mole-braised lamb shank, scalloped corn, cilantro, green chili, pickled shallots

Lobster Pasta 40

fresh maine lobster, roasted tomatoes, castelvetro olives,
caper anchovy butter, calabrian chili, parsley, garlic

Duck Breast 38

magret duck breast, kumquat marmalade, honey-thyme jus, roasted beets,
pickled beech mushrooms, spaetzle

Gochujang Shrimp 34

colossal shrimp, gochujang, black vinegar, togarashi, garlic sticky rice

Steak and Potatoes 48

12 angus reserve ribeye, potatoes aligot, bourbon mushrooms,
caramelized onion demi-glace

Bronzino 36

seared bronzini, couscous, braised kale, linguica, peperonata, tomato broth

Special! Fish & Chips (half price beer option)!

lemon sole in potato chip tempura batter, fries,
herb & roasted pistachio oil, malted vinegar “tarter”

Menu subject to change