

Dinner by Apropos

Crudo & Small Plates

East Coast Oysters (6) 18
Black Pepper Mignonette

Scallop Crudo 12
Grapefruit, Dates, Toasted Pistachio

Steamed Mussels & Fries (GF) 17
Pickled Chilies, Vermouth

Prosciutto & Candied Figs (GF) 16
Farinata Onion, Fresh Horseradish

Caesar Salad 14
Ortiz Anchovy, Parmesan

Poached Pear (V) 14
Shaved Beet, Ewe's Blue, Rye Crumble

Sliced Porchetta 19
Grilled Bread, Arugula, Parmesan

Winter Green Salad (VG, GF) 12
Shaved Vegetable, Sherry Vinaigrette

Local Burrata Flatbread (V) 14
Cabernet Vinegar, Mushrooms, Basil

Bone Marrow 12
Roasted Garlic, Pecorino

Risotto (GF) 17
Squash Puree, Duck Crackling

Sides

Crispy Polenta (V, GF) 10
Marcona Almond Romesco

Roasted Carrots (VG) 10
Zhug, Citrus Breadcrumbs

Old Bay French Fries (V) 8
Garlic Aioli

Noodle Gratin (V) 13
Morbier Cheese, Sherry

Crispy Golden Potatoes (V) 8
Smoked Butter, Herbs

Pasta & Large Plates

Orecchiette 23
Fennel Sausage, Broccoli Rabe

Cavatelli (V) 21
Ricotta, Pomodorini Sauce

Linguini 25
Littleneck Clams, White Wine Butter

Ravioli 25
Braised Beef, Pecorino, Sugo

Rack of Lamb (GF) 48
Spaghetti Squash, Pomegranate, Brown Butter

Branzino Filet (GF) 32
Roasted Carrots, Charred Winter Citrus

Seared Scallops (GF) 36
Persimmon, Celery Root, Radicchio, Zhug

Roasted Chicken 33
Black Truffle, Greens, Crispy Pastry

Grilled Pork Chop 40
Noodle Gratin, Fennel, Mustard Jus

Prime NY Strip (GF) 56
Crispy Potato, Madeira Peppercorn Cream

Short Rib "Tomahawk" (GF) 78
Apple Butter Glaze, Roasted Squash

A

Desserts

Moscato Panna Cotta (GF) 6
Apricot Chili Jam

Olive Oil Cake 11
Concord Jam, Pistachio Brittle

Sticky Date Pudding (VG) 11
Maple Caramel, Whipped "Cream"

Eggnog Crème Brûlée 9
Sugar Cookie

Abbey Chocolate Cake 10
Marshmallow Frosting, Chocolate Crisp

Executive Chef Jared Secor

Thank you to our local Farms & Farmers: Norwich Meadows, Eckerton Hill, Hepworth, Hudson River Fruit

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT, PLEASE INFORM YOUR SERVER. V – Vegetarian GF – Gluten Free