Apps

Peconic Bay Scallop Crudo *20*
celery heart, micro green,
lemon & oil

Fried Oysters *21*
remoulade & lemon

Mini Pork Pies *19*
beet caviar, dijon mustard

Gem Lettuce Cesar *17*
gem lettuce, roasted almonds,
raddish croutons, caesar dressing

Charcuterie Board *25*
la quercia prosciutto, cured pork leg,
chicken liver & foie gras mousse,
finocchiona, pickles

Steak Tartare *22*
hand cut Angus, toasted baguette

Charred Octopus *18*
potato, arugula, romesco sauce

Endives Salad *17*
crsipy apples, walnuts

Raclette *21*
potatoes, pearl onions, speck,
chanterelle mushroom, herb salad

Cheese Board *25*
daily selection of artisan
cheeses,quince paste, nuts,
grapes, baguette

Entrees

Cast Iron Roast Amish Chicken *28*
broccoli rabe, rosemary

Trout Grenobloise *32*
tournée potatoes, brown butter

Lodge Burger *20*
grass fed Angus, bacon, white
American Cheese

Mushroom Ravioli *25*
butter & sage

Roasted Heirloom Carrot Salad *22*
heirloom carrots, curly kale,
red quinoa, yogurt

Braised Beef *28*
carrots & beef jus

Pizza

Margherita *18*
fresh "fiore de latte" mozzarella, tomato & basil

Wood Fired Mushroom *20*
baby kale, fresh garlic, sage, cheddar curd, taleggio

Tunisian *21*
merguez sausage, eggplant, scallion, feta

Cauliflower *19*
za'atar, tahini, chili flakes, lemon, parsley

Classic *17*
shredded mozzarella, tomato, oregano
add pepperoni 2.00

Roast Butternut Squash *21*
acorn, delicata squash, stracciaella cheese, brussels sprout, rosemary

Tarte Flambe *22*
bacon, onion, nutmeg, fromage blanc, gruyere

Sides

Brussel Sprouts *10*
bacon

Carrots *10*
with herbs

Haricot Vert *10*
shallots

French Fries *10*
aleppo pepper

Cocktails $17

Sleep No more
hot mulled wine with a five spice berry shrub, whiskey & Amaro Montenegro.

Duncan's Old Fashioned
Lairds' Bonded Apple Jack, rich syrup, colonial & orange bitters with a drunken apple ring

de Winter Mule
vodka, Cio Ciaro Amaro, lime juice & ginger beer

Mrs Danver's Ruin
gin, cranberry & thyme shrub, lemon juice, tonic

Devotedly Evil
Reposado Tequila, spiced corn & agave syrup, lime juice

Birnam HighBall
rye whiskey, apple cider, ginger, lemon juice and blackberry & pine liqueurs

Punches

Maxim's Delight *395*
Hennessey Black, Veuve Rich Champagne, Lejay Cassis, fresh orange juice & mint

Manderley Punch *250*
Makers Mark, Anostura 1919 Rum, orange juice, lemon juice, honey syrup & sparkling water

Sleep Bowmore *250*
Bowmore 12yr, Madeira, water & lemon syrup

Monte Carlo *250*
Charbay Grapefruit Vodka, Prosecco, Combier Roi Rene Cherry Liqueur, grapefruit bitters & lemon juice

Wines

Sparkling

Veuve Clicquot Brut NV 27/105

Collalbrigo Prosecco 12/52

Patrick Bottex Rose 16/62

Lini 910 Lambrusco 14/55

RED *12/52*

Battle Creek
Unconditional Pinot Noir

Terrazas Reserve Malbec

WHITE *12/52*

Proud Pour "Oyster"
Sauvignon Blanc

Cape Mentelle Semillon

Dessert

Chocolate Budino *10*
dark chocolate, brandy, crème anglaise

Toffee Pudding *10*
with dates, vanilla ice cream, syrup

Assorted Gelato & Sorbet *10*
il laboratorio del gelato

Tart Tatin *10*
apples, caramel in puff pastry

Crème Brulee *10*
classic custard & caramel