



STARTERS

HAND CUT FRIES + DIPPING SAUCE [8]

CHOOSE TWO: SECRET SAUCE, FENNEL AIOLI, CURRY MAYO, or TRUFFLE KETCHUP

ADDITIONAL SAUCES - 75¢

SEARED GARLIC SHRIMP [19]

PAPRIKA - CHILI PEPPER - BUTTER - GRILLED BREAD

PEI MUSSELS [16]

1# - WHITE WINE - GARLIC - CRISPY BREAD

OYSTERS 1/2 DOZEN [25]

SHUCKED TO ORDER - EAST COAST SELECTION

CHEESE BOARD [27]

3 HAND SELECTED CHEESES - CROSTINI
HOUSEMADE ACCOUTREMENTS

MARKET GREENS

SPRING SALAD [13]

ARUGULA - FENNEL - RADISH - MUSHROOM - DILL
SHAVED PARMESAN - LEMON VINAIGRETTE

SLI WEDGE [13]

BIBB LETTUCE - TOMATO - RED ONION - BACON
BLEU CHEESE - BUTTERMILK DRESSING

FAVA BEAN + GREENS [12]

LITTLE LEAF LETTUCE - PISTACHIOS - MINT
TARRAGON - ASPARAGUS - WATERCRESS
ROASTED SHALLOT VINAIGRETTE

ADD PROTEIN:

CHICKEN BREAST [10] - FRIED CHICKEN BREAST [12]
(2) SCALLOPS [MKT] - SALMON 5 OZ [15]
(4) SHRIMP [10] - PRIME STEAK 7 OZ [21]

SIDES PLATES

CABBAGE + KALE COLESLAW [6]

ROASTED CARAWAY CARROTS + FENNEL AIOLI [9]

SEARED ASPARAGUS + LEMON BUTTER SAUCE [10]

**OPEN
WEDNESDAY - SUNDAY
5 PM - 8 PM**

SMALL PLATES

BEEF CARPACCIO [23]*

TRUFFLE OIL - SHAVED PARMESAN - PINE NUTS
WATERCRESS - CHIVES

CRISPY PORTOBELLOS [14]

FRIED PORTOBELLO MUSHROOMS - PANKO PARMESAN
MARSALA ONION SAUCE

GRILLED ARTICHOKE [14]

HERB STEAMED - GRILLED - LEMON GARLIC AIOLI

BEET HUMMUS [13]

OLIVE OIL - BLACK SESAME SEEDS
ROASTED PINE NUTS - TOASTED PITA

LARGE PLATES

SPRING VEGETABLE STROGANOFF [26]

LILLY'S TROMBETTE PASTA - ASPARAGUS - FRESH PEAS
MUSHROOMS - MARSALA SAUCE - SCALLIONS

BUTTERMILK FRIED CHICKEN [26]

LEMON THYME BRINE - BREAST + DRUMSTICK
HAND CUT FRIES - SLAW - HOT HONEY DRIZZLE

PAN SEARED SALMON [33]*

HARISSA SEASONING - FINGERLING POTATOES
RAMPS - SCALLIONS - LEMON BUTTER SAUCE

SEARED SCALLOPS [MKT]*

JUMBO SCALLOPS - CITRUS ISRAELI COUSCOUS
PEA PUREE - ASPARAGUS - CRISPY PROSCIUTTO

PRIME TOP SIRLOIN [38]*

7 OZ - CHIPOTLE BACON BUTTER - BLEU CHEESE
BUTTER - ASPARAGUS - RAMPS

BURGERS + SANDWICHES

Choice of: Hand Cut Fries, Kale Coleslaw, Small Salad [+3] All burgers served on Tribeca Bakery Challah Bun.

LAMB BURGER [23]*

LOCAL LAMB - GRUYERE - ARUGULA - CURRY MAYO
ROASTED RED PEPPERS - YOGURT DILL SAUCE

THE INN BURGER [22]*

LOCAL BEEF - CHEDDAR + SMOKE GOUDA - ARUGULA
HOUSE MADE BARBECUE SAUCE - HONEY MUSTARD
TOMATO - RED ONIONS

FRIED CHICKEN SANDWICH [22]

HOUSE MADE PICKLES - SLAW - PICKLED
RED ONION - LEMON GARLIC AIOLI

BEYOND BURGER [23]

BEYOND PLANT BASED PATTY - BIBB LETTUCE
AVOCADO - TOMATO - PICKLED RED ONION
LEMON GARLIC AIOLI

Please notify us of any food allergies. A gratuity of 20% may be added to parties of 6 or more.
*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness.

SPRING 2022