



Entrees

Lobster Tail 48

Broiled, Crab-stuffed Lobster Tail, Winter Squash- browned butter Risotto, Roasted Tomato- Calabrian Chile Beurre- Blanc.

Farm to Table Osso-Bucco 42

Hormone Free, humanely processed local Beef Shanks from Davies Hillside Farm (Springville, NY), Port Wine Braised with seared mirepoix vegetables, sour cream and caramelized onion red skin Mashed Potatoes.

Seared Sea Bass 52

Seared Skin-on Sea Bass, Wild Rice Pilaf, Arugula, Confit Tomato Cooli, Lemon Crème Fraiche, Fried Parsnip Straws and Sea Salt.

Short-Rib Ragu 32

Burgundy Braised Beef Short-rib, Braciola Sauce, House Tagliatelle, English Peas, Pearl Onions, Minced Carrot and a Herbed Ricotta Macchiato

Winter Squash Cavatappi 28

Seared Local Seasonal Squash, Garlic, Shallot, Pecorino White Wine, Browned Butter, Squash Puree, House Cavatappi, Finished with Spiced Crème Fraiche and Candied Pecans

Bone In Pork Chop 42

Char-broiled, frenched Pork Chop, farm fresh Succatash, New York White Cheddar-Poblano Grits, tied together with a Pineapple-Whisky Gastrique.

Coq Au Vin 34

Burgundy braised ½ chicken, Broth Reduction, Farmer Baby Carrots, Fingerling Medallions, Bacon Lardon

16oz. Ribeye 56

Tallow basted and served with Smokey Marrow Compound Butter, Truffle Fingerling Potatoes and Charred Broccolini

8oz. Filet Mignon 59

Tallow basted and served with Smokey Marrow Compound Butter, Truffle Fingerling Potatoes and Charred Broccolini

Salads

Koginut Salad 14

Roasted Koginut Squash sourced from Plato Dale Farms, Winter Greens, Candied Pecans, Crumbled Goat Cheese, Red Onion and Maple Vinaigrette.

Wedge Salad 14

Quartered Iceberg Lettuce, House Bleu Cheese Dressing, Heirloom Tomatoes, Crumble Bleu Cheese, Pickled red Onion

Chop Salad 16

Winter Greens tossed with Red Wine Vinaigrette, Cured Pork Salami, shaved Pecorino Romano, Heirloom Grape Tomatoes, Red Onion and stacked on a Garlic Lavash Cracker

Caesar Salad 14

Hearts of Romaine, Pangrattata Pecorino Romano, House Creamy Ceasar, Lemon, Parmesan Crisp

Starters

Soup De Jour or French Onion Bisque 9

House-made Focaccia 9

with Fig Butter, Evoo and Sea Salt

Flat 12 Local Mushrooms 18

Smoked Pioppino Mushrooms, miso broth, minced tofu, crushed Nori, black garlic, umami sauce

Charred Octopus 18

Braised and Charred Octopus, Matchstick Jicama, Lemongrass-ginger broth, arugula pistou, citrus gremolada

Calamari Frito 18

Parmesan Fried Calamari Rings and Tentacles, Lemon, Olive Fresh Herbs served with Arrabbiata Sauce

Brussels Sprouts 16

Flash Fried Sprouts and Shallots, tossed in Saba and topped with Pickled Beets and Carrots and Feta Cheese

Chefs Choice Mussels 18

Chefs Choice Daily

Dip Du Jour 16

Chefs Choice Daily

Pizza

Cheese and Pepperoni 19

Clandestine Cup and Char Pepperoni, Mozzarella, and Sweet Tomato Sauce

MDC 20

Mozzarella, Red Onion, Anchovies, Cup and Char Pepperoni & Sweet Tomato Sauce

Blanco 20

Garlic-White Truffle Bechamel, Fontina, Mozzarella, Caramelized Onion, Roasted Mushroom, Chives and Fresh Oregano

Quattro Formaggio 21

aged provolone, fontina, mozzarella, pecorino, truffle oil and fresh herbs.

Margarita 20

Fresh Buffalo Mozzarella, Sweet Tomato Sauce, Fresh Basil and Evoo

20% gratuity added to reservations of 6 and more. No split checks