



SNACKS

MAPLE BACON PEANUTS—GF 6

POTATO CHIPS—VEG
pickle dip 4

PICKLE PLATE—V/GF
korean soy garlic, dill fiddleheads, curry cauliflower,
spicy pineapple 7

DIAVALO A CAVALLO—GF
taleggio cheese stuffed figs, wrapped in pancetta 8

SMALL PLATES

SHISHITO PEPPERS—V/GF
seaweed salt, crispy soy glazed lotus root, ponzu gelee 9

BISSARA HUMMUS—VEG
fresh fava & pea, pickled carrots, pea tendrils, naan 6

BOUDIN DOLMAS *Lover's Leap Farm, Kinderhook, NY*
grape leaves stuffed with classic boudin blanc,
wild ramp ravigoté sauce 9

MUSHROOM TONKATSU—V *Mariaville Mushroom Men, NY*
smoked and panko crusted local lion's mane mushrooms,
tonkatsu sauce, grilled shishito peppers, seaweed salt 10

MEAT & CHEESE BOARD
tallegio, springbrook tarentaise, cambozola, jamon
serrano, dodge city salame, rhubarb mostarda, figs, ipa
jelly, baguette 17

K-TOWN BLT SALAD
crispy pork belly, fried green tomato kimchi, watercress,
yuzu mayo, lotus root, korean soy pickled garlic 13

SPRUNG—VEG
grilled asparagus, spring peas, lemon ricotta, pickled
fiddleheads, crusty bread, wild ramp butter, sunny egg 10

LAMB SLIDERS (3)
taleggio, arugula, rhubarb mostarda, balsamic aioli,
truffle salt, brioche bun 14

IDAHO FINGER STEAKS
a boise idaho classic of breaded & fried steak bites,
ketchup compote 10

TEBASAKI WINGS
chicken wings, chubu sauce, thai chilies, pickled
pineapple, collard green wakame, sesame, sambal aioli 9

LARGE PLATES

STEAK & MUSHROOMS—GF *Mariaville Mushroom Men, NY*
grilled hanger steak & lion's mane mushroom, quinoa,
spring peas, fava, asparagus, wild ramp aioli, sorrel 22

FABADA WITH SCALLOPS—GF
spanish bean stew, chorizo, patatas bravas puree,
jamon serrano, pan seared scallops, parsley oil 22

MAZEMAN RAMEN
no-broth ramen, crispy pork belly, soft poached egg,
green tomato kimchi, smoked lion's mane mushroom,
shishito peppers, lotus root, seaweed salt 16

KUSHARI—V
egyptian national dish of basmati rice, lentils, pasta,
chickpeas, crispy leeks, saffron tomato sauce, shaata chili
sauce, garlic infused *Yesfolk Tonics Vinegar, NY* 14

ANCIENT GRAIN BOWL—V *Yesfolk Tonics Vinegar, NY*
amaranth, quinoa, basmati rice, arugula, cauliflower,
fiddleheads, leeks, yesfolk vinegar, extra virgin olive oil 14
add: poached egg 2- falafel 4- chicken 4- seared scallops 9

INDIAN COUSCOUS & FALAFEL—VEG
quinoa & cauliflower upma with chickpeas & lentils,
cucumber, watercress, spring pea puree, tamarind yogurt,
indian ambode falafel, curry pickled cauliflower 15
sunny egg 2- chicken 4- seared scallops 9

BEER HALL BURGER *Highland Hollow, Schoharie, NY*
whole cow ground beef, gruyere, pickled red onion,
lettuce, spicy pickles, caper remoulade, fries 16
sunny egg 2- bacon 3- pork belly 4- kimchi fried tomato 4

GRILLED CHICKEN SANDWICH
balsamic aioli, cranberry goat cheese, arugula, sourdough,
fries 14

SOUTHERN FRIED CHICKEN SANDWICH
pickle-brined chicken breast, sambal aioli, apple slaw,
spicy pickles, potato bun, fries 14

KOREAN PULLED PORK SANDWICH
bulgogi pork butt, kimchi cucumbers, potato bun, fries 14

DESSERTS

GINGER CARAMEL APPLE PIE—VEG
steel-cut oatmeal crust, white pepper whipped cream 6

SUSHI RICE PUDDING—V/GF
coconut milk, matcha tea, miso granola crumble 6

SLICE OF MACHISMO—VEG
blistered grapes in vanilla brown butter 6

TRIFECTA trio of desserts 15

SIDES

GRILLED ASPARAGUS—V/GF 8
COLLARD GREEN WAKAME SALAD—V/GF 6

INDIAN AMBODE FALAFEL—VEG (5 PIECES) 7
QUINOA & CAULIFLOWER UPMA COUSCOUS—V/GF 6

SHOYU GLAZED LOTUS CHIPS—V 7

FRIED GREEN TOMATO KIMCHI—VEG 4

** All ingredients are not listed, please inform your server of any allergies*

V - Vegan VEG - Vegetarian GF - Gluten Free

SATURDAY & SUNDAY BRUNCH 11AM-3PM