

DINNER

DATE _____

SMALL PLATES

ASPARAGUS, CHOPPED EGG, HOLLANDAISE,
CHILI OIL \$12

BUTCHERS TARTAR CZECH STYLE, GRILLED
BREAD, RAW GARLIC \$14

GRILLED SPRING ONIONS. SAUCE ROMESCO,
HERBS \$11

CHICKEN LIVER TOAST, PICKLED ONIONS,
TOGARASHI \$13

GILLED KALE, CHILI, GARLIC, EGG \$12

BUTTERMILK CORNMEAL FRIED OYSTERS (5),
CAPER REMULADE, GRILLED LEMON \$16

BURGERS

HOUSE GROUND BURGER
*American Cheese, Tomato, Iceberg,
Secret Sauce, Parsley • 14*

DRY AGED STEAK HOUSE
BURGER
*Aged Cheddar, Soy Braised Shitake,
Braised Bacon • 22*

CHICKEN BURGER
Kimchi, Soft Egg, Miso Aioli, Cilantro • 14

MEATLOAF • 18

CHICKEN FRENCH • 22

BRISKET & ONIONS • 21

SHEPPARDS PIE • 22

BEEF WELLINGTON • 45

PRIME RIB • 35

SUNDAY ROAST • 21

LARGE PLATES

ORCHIETTI PASTA *Sauteed Ramps, Cream, Pecorino* • 18

ROASTED CAULIFLOWER *Tumeric Aioli, Spiced Quinoa, Golden Raison* • 18

STEAK FRITES *Grilled Hanger Steak, Salt & Pepper Fries* • 24 — add *Blue Cheese, Maitre D' Butter, Au Poivre, Carmelized Onions* \$2 ea

HALF ROASTED CHICKEN *Herbs de Provence, Grilled Lemon Marmalade, Tossed Salad* • 22

MARYLAND STYLE CRAB CAKES *Fennel Orange Salad, Mustard Dressing* • 22

DOUBLE CUT PORK CHOP *Sauteed Green Apple & Thyme, Cheesy Grits* • 26

WET AGED STRIP LOIN 14 oz • 38

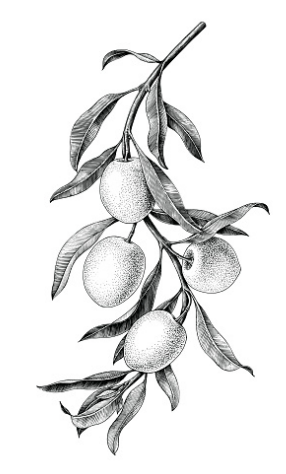
SKATE MUNIER *Capers, Lemon, Parsley, Maitre D'Potatoes, Asparagus & Hot Butter* • 28

BOEUFF BOURGIGNONE *Carrots, Onions, Parsnip, Smoked Potato Crust* \$22



OUR MISSION Placeholder text here... Boursin babybel say cheese. Squirty cheese swiss rubber cheese mozzarella ricotta cheesecake airedale cheese and biscuits. Taleggio gouda pecorino babybel ricotta fromage frais everyone loves cheesy feet. Paneer paneer.

FLX NEWS Cheeseburger cheese and biscuits babybel. Dolcelatte gouda hard cheese macaroni cheese dolcelatte parmesan cow everyone loves. Blue castello stinking bishop dolcelatte fondue bavarian bergkase fromage frais jarlsberg cheese slices. Dolcelatte airedale fromage frais pepper jack red

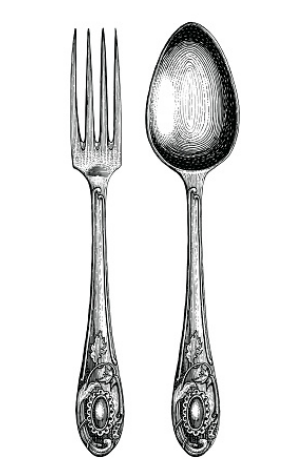


OUR
MISSION

Placeholder text here...
Boursin babybel say
cheese. Squirty cheese
swiss rubber cheese
mozzarella ricotta
cheesecake airedale
cheese and biscuits.
Taleggio gouda
pecorino babybel
ricotta fromage frais
everyone loves cheesy
feet. Paneer paneer.

FLX
NEWS

Cheeseburger cheese
and biscuits babybel.
Dolcelatte gouda
hard cheese macaro-
ni cheese dolcelatte
parmesan cow every-
one loves. Blue castello
stinking bishop dolcel-
atte fondue bavarian
bergkase fromage frais
jarlsberg cheese slices.
Dolcelatte airedale fro-
mage frais pepper jack
red leicester bavarian
bergkase parmesan
fromage. Swiss cheese-
burger.



SNACKING & SHARING

- OLIVES, ORANGE & ROSEMARY • 6
- SPICED CASHEWS, CURRY & SALT • 6
- HUMMUS,OLIVE OIL, CRISPY CAPERS,
GUAJILLO, SALT • 9
- PORK RINDS, RANCH • 6
- BEET PICKLED EGGS • 2.50 EA
- CRAB DEVILED EGGS • 2.75 EA
- SMASHED CUCUMBERS, CHILI OIL,
GARLIC • 6
- FINGER LAKES CHEESE BOARD
Toasted Bread, Jams & Spreads • 18
- HOUSE PATE BOARD
*a selection of 3 daily pates, mustard, pickles
& fresh bread* • 24

SMALL PLATES

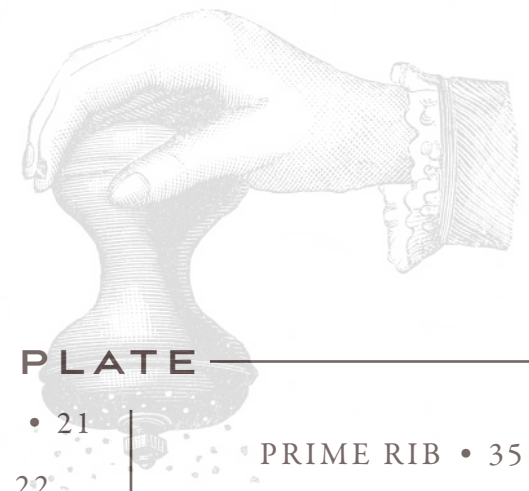
- ASPARAGUS, CHOPPED EGG,
HOLLANDAISE, CHILI OIL • 12
- BUTCHERS TARTAR CZECH STYLE,
GRILLED BREAD, RAW GARLIC • 14
- GRILLED SPRING ONIONS. SAUCE
ROMESCO, HERBS • 11
- CHICKEN LIVER TOAST, PICKLED
ONIONS, TOGARASHI • 13
- GILLED KALE, CHILI, GARLIC, EGG •
12
- BUTTERMILK CORNMEAL FRIED
OYSTERS (5), CAPER REMULADE,
GRILLED LEMON • 16

SALADS

- CODD SALAD, POACHED CHICKEN,
CRISPY BACON, CHERRY TOMATOES,
SOY EGG, AVOCADO, BLUE CHEESE &
CIDER VINAIGRETTE • 12
- RADDICCHIO, ENDIVE, CRANBERRY,
HEMP SEEDS, CANDIED ONION • 13
- KALE CAESAR, BABY KALE, HOUSE
CAESAR DRESSING, SALT BREAD
CROUTONS • 11
- TOMATO, MOZZERELLA, HERBS,
BREAD & WINE • 12
- HOUSE SALAD, PEARS, CANDIED
ALMONDS, BLUE CHEESE, SHERRY &
HONEY DRESSING • 10

BURGERS

- HOUSE GROUND BURGER
*American Cheese, Tomato, Iceberg,
Secret Sauce, Parsley* • 14
- DRY AGED STEAK HOUSE BURGER
Aged Cheddar, Soy Braised Shitake, Braised Bacon • 22
- CHICKEN BURGER
Kimchi, Soft Egg, Miso Aioli, Cilantro • 14



DAILY SPECIAL PLATE

MEATLOAF • 18	BRISKET & ONIONS • 21	PRIME RIB • 35
CHICKEN FRENCH • 22	SHEPPARDS PIE • 22	SUNDAY ROAST • 21
	BEEF WELLINGTON • 45	

LARGE PLATES

- ORCHIETTI PASTA *Sauteed Ramps, Cream, Pecorino* • 18
- ROASTED CAULIFLOWER *Tumeric Aioli, Spiced Quinoa, Golden Raison* • 18
- STEAK FRITES *Grilled Hanger Steak, Salt & Pepper Fries* • 24 — *add Blue Cheese, Maitre D’ Butter, Au Poivre,
Carmelized Onions \$2 ea*
- HALF ROASTED CHICKEN *Herbs de Provence, Grilled Lemon Marmalade, Tossed Salad* • 22
- MARYLAND STYLE CRAB CAKES *Fennel Orange Salad, Mustard Dressing* • 22
- DOUBLE CUT PORK CHOP *Sauteed Green Apple & Thyme, Cheesy Grits* • 26
- WET AGED STRIP LOIN *14 oz* • 38
- SKATE MUNIER *Capers, Lemon, Parsley, Maitre D’Potatoes, Asparagus & Hot Butter* • 28
- BOEUFF BOURGIGNONE *Carrots, Onions, Parsnip, Smoked Potato Crust* • 22

SNACKING & SHARING

- OLIVES, ORANGE & ROSEMARY • 6
- SPICED CASHEWS, CURRY & SALT • 6
- HUMMUS, OLIVE OIL, CRISPY CAPERS, GUAJILLO, SALT • 9
- PORK RINDS, RANCH • 6
- BEET PICKLED EGGS • 2.50 EA
- CRAB DEVEILED EGGS • 2.75 EA
- SMASHED CUCUMBERS, CHILI OIL, GARLIC • 6
- FINGER LAKES CHEESE BOARD
Toasted Bread, Jams & Spreads • 18
- HOUSE PATE BOARD
a selection of 3 daily pates, mustard, pickles & fresh bread • 24

SMALL PLATES

- ASPARAGUS, CHOPPED EGG, HOLLANDAISE, CHILI OIL \$12
- BUTCHERS TARTAR CZECH STYLE, GRILLED BREAD, RAW GARLIC \$14
- GRILLED SPRING ONIONS. SAUCE ROMESCO, HERBS \$11
- CHICKEN LIVER TOAST, PICKLED ONIONS, TOGARASHI \$13
- GILLED KALE, CHILI, GARLIC, EGG \$12
- BUTTERMILK CORNMEAL FRIED OYSTERS (5), CAPER REMULADE, GRILLED LEMON \$16

SALADS

- CODD SALAD, POACHED CHICKEN, CRISPY BACON, CHERRY TOMATOES, SOY EGG, AVOCADO, BLUE CHEESE & CIDER VINAIGRETTE • 12
- RADDICHIO, ENDIVE, CRANBERRY, HEMP SEEDS, CANDIED ONION • 13
- KALE CAESAR, BABY KALE, HOUSE CAESAR DRESSING, SALT BREAD CROUTONS • 11
- TOMATO, MOZZERELLA, HERBS, BREAD & WINE • 12
- HOUSE SALAD, PEARS, CANDIED ALMONDS, BLUE CHEESE, SHERRY & HONEY DRESSING • 10

BURGERS

- HOUSE GROUND BURGER
American Cheese, Tomato, Iceberg, Secret Sauce, Parsley • 14
- DRY AGED STEAK HOUSE BURGER
Aged Cheddar, Soy Braised Shitake, Braised Bacon • 22
- CHICKEN BURGER
Kimchi, Soft Egg, Miso Aioli, Cilantro • 14

DAILY SPECIAL PLATE

- MEATLOAF • 18
- CHICKEN FRENCH • 22

- BRISKET & ONIONS • 21
- SHEPPARDS PIE • 22
- BEEF WELLINGTON • 45

- PRIME RIB • 35
- SUNDAY ROAST • 21

LARGE PLATES

- ORCHIETTI PASTA *Sauteed Ramps, Cream, Pecorino* • 18
- ROASTED CAULIFLOWER *Tumeric Aioli, Spiced Quinoa, Golden Raison* • 18
- STEAK FRITES *Grilled Hanger Steak, Salt & Pepper Fries* • 24 — add Blue Cheese, Maitre D’ Butter, Au Poivre, Carmelized Onions \$2 ea
- HALF ROASTED CHICKEN *Herbs de Provence, Grilled Lemon Marmalade, Tossed Salad* • 22
- MARYLAND STYLE CRAB CAKES *Fennel Orange Salad, Mustard Dressing* • 22
- DOUBLE CUT PORK CHOP *Sauteed Green Apple & Thyme, Cheesy Grits* • 26
- WET AGED STRIP LOIN *14 oz* • 38
- SKATE MUNIER *Capers, Lemon, Parsley, Maitre D’Potatoes, Asparagus & Hot Butter* • 28
- BOEUFF BOURGIGNONE *Carrots, Onions, Parsnip, Smoked Potato Crust* \$22



OUR MISSION Placeholder text here... Boursin babybel say cheese. Squirty cheese swiss rubber cheese mozzarella ricotta cheesecake airedale cheese and biscuits. Taleggio gouda pecorino babybel ricotta fromage frais everyone loves cheesy feet. Paneer paneer.

FLX NEWS Cheeseburger cheese and biscuits babybel. Dolcelatte gouda hard cheese macaroni cheese dolcelatte parmesan cow everyone loves. Blue castello stinking bishop dolcelatte fondue bavarian bergkase fromage frais jarlsberg cheese slices. Dolcelatte airedale fromage frais pepper jack red

DINNER



SUMMER

/ /
DATE

SNACKING & SHARING

- OLIVES, ORANGE & ROSEMARY • 6
- SPICED CASHEWS, CURRY & SALT • 6
- HUMMUS,OLIVE OIL, CRISPY CAPERS, GUAJILLO, SALT • 9
- PORK RINDS, RANCH • 6
- BEET PICKLED EGGS • 2.50 EA
- CRAB DEVILED EGGS • 2.75 EA
- SMASHED CUCUMBERS, CHILI OIL, GARLIC • 6
- FINGER LAKES CHEESE BOARD TOASTED BREAD, JAMS & SPREADS •18
- HOUSE PATE BOARD
A SELECTION OF 3 DAILY PATES, MUSTARD, PICKLES & FRESH BREAD •24

SMALL PLATES

- ASPARAGUS, CHOPPED EGG, HOLLANDAISE, CHILI OIL \$12
- BUTCHERS TARTAR CZECH STYLE, GRILLED BREAD, RAW GARLIC \$14
- GRILLED SPRING ONIONS. SAUCE ROMESCO, HERBS \$11
- CHICKEN LIVER TOAST, PICKLED ONIONS, TOGARASHI \$13
- GILLED KALE, CHILI, GARLIC, EGG \$12
- BUTTERMILK CORNMEAL FRIED OYSTERS (5), CAPER REMULADE, GRILLED LEMON \$16

SALADS

- CODD SALAD, POACHED CHICKEN, CRISPY BACON, CHERRY TOMATOES, SOY EGG, AVOCADO, BLUE CHEESE & CIDER VINAIGRETTE • 12
- RADDICHIO, ENDIVE, CRANBERRY, HEMP SEEDS, CANDIED ONION • 13
- KALE CAESAR, BABY KALE, HOUSE CAESAR DRESSING, SALT BREAD CROUTONS • 11
- TOMATO, MOZZERELLA, HERBS, BREAD & WINE • 12
- HOUSE SALAD, PEARS, CANDIED ALMONDS, BLUE CHEESE, SHERRY & HONEY DRESSING • 10

DAILY SPECIAL PLATE

- MEATLOAF • 18
- CHICKEN FRENCH • 22

- BRISKET & ONIONS • 21
- SHEPPARDS PIE • 22
- BEEF WELLINGTON • 45

- PRIME RIB • 35
- SUNDAY ROAST • 21

LARGE PLATES

- ORCHIETTI PASTA SAUTEED RAMPS, CREAM, PECORINO • 18
- ROASTED CAULIFLOWER TUMERIC AIOLI, SPICED QUINOA, GOLDEN RAISON • 18
- STEAK FRITES GRILLED HANGER STEAK, SALT & PEPPER FRIES • 24 - ADD BLUE CHEESE, MAITRE D’ BUTTER, AU POIVRE, CARMELIZED ONIONS \$2 EA
- HALF ROASTED CHICKEN HERBS DE PROVENCE, GRILLED LEMON MARMALADE, TOSSED SALAD • 22
- MARYLAND STYLE CRAB CAKES FENNEL ORANGE SALAD, MUSTARD DRESSING • 22
- DOUBLE CUT PORK CHOP SAUTEED GREEN APPLE & THYME, CHEESY GRITS • 26
- WET AGED STRIP LOIN 14 OZ • 38
- SKATE MUNIER CAPERS, LEMON, PARSLEY, MAITRE D’POTATOES, ASPARAGUS & HOT BUTTER • 28
- BOEUFF BOURGIGNONE CARROTS, ONIONS, PARSNIP, SMOKED POTATO CRUST\$22

BURGERS

- HOUSE GROUND BURGER AMERICAN CHEESE, TOMATO, ICEBERG, SECRET SAUCE, PARSLEY • 14
- DRY AGED STEAK HOUSE BURGER AGED CHEDDAR, SOY BRAISED SHITAKE, BRAISED BACON • 22
- CHICKEN BURGER KIMCHI, SOFT EGG, MISO AIOLI, CILANTRO • 14

OUR MISSION

Placeholder text here... Boursin babybel say cheese. Squirty cheese swiss rubber cheese mozzarella ricotta cheesecake airedale cheese and biscuits. Taleggio gouda pecorino babybel ricotta fromage frais everyone loves cheesy feet. Paneer paneer.

@FLX HOSPITALITY

Placeholder text here... Boursin babybel say cheese. Squirty cheese swiss rubber cheese mozzarella ricotta cheesecake airedale cheese and biscuits. Taleggio gouda pecorino babybel ricotta fromage frais everyone loves cheesy feet. Paneer paneer.

DINNER



SUMMER

/

/

DATE

Snacking & Sharing

- OLIVES, ORANGE & ROSEMARY • 6
- SPICED CASHEWS, CURRY & SALT • 6
- HUMMUS,OLIVE OIL, CRISPY CAPERS, GUAJILLO, SALT • 9
- PORK RINDS, RANCH • 6
- BEET PICKLED EGGS • 2.50 EA
- CRAB DEVILED EGGS • 2.75 EA
- SMASHED CUCUMBERS, CHILI OIL, GARLIC • 6
- FINGER LAKES CHEESE BOARD TOASTED BREAD, JAMS & SPREADS •18
- HOUSE PATE BOARD A SELECTION OF 3 DAILY PATES, MUSTARD, PICKLES & FRESH BREAD •24

Small Plates

- ASPARAGUS, CHOPPED EGG, HOLLANDAISE, CHILI OIL \$12
- BUTCHERS TARTAR CZECH STYLE, GRILLED BREAD, RAW GARLIC \$14
- GRILLED SPRING ONIONS. SAUCE ROMESCO, HERBS \$11
- CHICKEN LIVER TOAST, PICKLED ONIONS, TOGARASHI \$13
- GILLED KALE, CHILI, GARLIC, EGG \$12
- BUTTERMILK CORNMEAL FRIED OYSTERS (5), CAPER REMULADE, GRILLED LEMON \$16

Salads

- CODD SALAD, POACHED CHICKEN, CRISPY BACON, CHERRY TOMATOES, SOY EGG, AVOCADO, BLUE CHEESE & CIDER VINAIGRETTE • 12
- RADDICHIO, ENDIVE, CRANBERRY, HEMP SEEDS, CANDIED ONION • 13
- KALE CAESAR, BABY KALE, HOUSE CAESAR DRESSING, SALT BREAD CROUTONS • 11
- TOMATO, MOZZERELLA, HERBS, BREAD & WINE • 12
- HOUSE SALAD, PEARS, CANDIED ALMONDS, BLUE CHEESE, SHERRY & HONEY DRESSING • 10

Daily Special Plate

- MEATLOAF • 18
- CHICKEN FRENCH • 22

- BRISKET & ONIONS • 21
- SHEPPARDS PIE • 22
- BEEF WELLINGTON • 45

- PRIME RIB • 35
- SUNDAY ROAST • 21

Large Plates

- ORCHIETTI PASTA SAUTEED RAMPS, CREAM, PECORINO • 18
- ROASTED CAULIFLOWER TUMERIC AIOLI, SPICED QUINOA, GOLDEN RAISON • 18
- STEAK FRITES GRILLED HANGER STEAK, SALT & PEPPER FRIES • 24 - ADD BLUE CHEESE, MAITRE D’ BUTTER, AU POIVRE, CARMELIZED ONIONS \$2 EA
- HALF ROASTED CHICKEN HERBS DE PROVENCE, GRILLED LEMON MARMALADE, TOSSED SALAD • 22
- MARYLAND STYLE CRAB CAKES FENNEL ORANGE SALAD, MUSTARD DRESSING • 22
- DOUBLE CUT PORK CHOP SAUTEED GREEN APPLE & THYME, CHEESY GRITS • 26
- WET AGED STRIP LOIN 14 OZ • 38
- SKATE MUNIER CAPERS, LEMON, PARSLEY, MAITRE D’POTATOES, ASPARAGUS & HOT BUTTER • 28
- BOEUFF BOURGIGNONE CARROTS, ONIONS, PARSNIP, SMOKED POTATO CRUST\$22

Burgers

- HOUSE GROUND BURGER AMERICAN CHEESE, TOMATO, ICEBERG, SECRET SAUCE, PARSLEY • 14
- DRY AGED STEAK HOUSE BURGER AGED CHEDDAR, SOY BRAISED SHITAKE, BRAISED BACON • 22
- CHICKEN BURGER KIMCHI, SOFT EGG, MISO AIOLI, CILANTRO • 14



Our Mission Placeholder text here... Boursin babybel say cheese. Squirty cheese swiss rubber cheese mozzarella ricotta cheesecake airedale cheese and biscuits. Taleggio gouda pecorino babybel ricotta fromage frais everyone loves cheesy feet. Paneer paneer.

FLX News Placeholder text here... Boursin babybel say cheese. Squirty cheese swiss rubber cheese mozzarella ricotta cheesecake airedale cheese and biscuits. Taleggio gouda pecorino babybel ricotta fromage frais everyone loves cheesy feet. Paneer paneer.

DINNER



SUMMER

/

/

DATE

Snacking & Sharing

- OLIVES, ORANGE & ROSEMARY • 6
- SPICED CASHEWS, CURRY & SALT • 6
- HUMMUS,OLIVE OIL, CRISPY CAPERS, GUAJILLO, SALT • 9
- PORK RINDS, RANCH • 6
- BEET PICKLED EGGS • 2.50 EA
- CRAB DEVEILED EGGS • 2.75 EA
- SMASHED CUCUMBERS, CHILI OIL, GARLIC • 6
- FINGER LAKES CHEESE BOARD
TOASTED BREAD, JAMS & SPREADS •18
- HOUSE PATE BOARD
A SELECTION OF 3 DAILY PATES, MUSTARD, PICKLES & FRESH BREAD •24

Small Plates

- ASPARAGUS, CHOPPED EGG, HOLLANDAISE, CHILI OIL \$12
- BUTCHERS TARTAR CZECH STYLE, GRILLED BREAD, RAW GARLIC \$14
- GRILLED SPRING ONIONS. SAUCE ROMESCO, HERBS \$11
- CHICKEN LIVER TOAST, PICKLED ONIONS, TOGARASHI \$13
- GILLED KALE, CHILI, GARLIC, EGG \$12
- BUTTERMILK CORNMEAL FRIED OYSTERS (5), CAPER REMULADE, GRILLED LEMON \$16

Salads

- CODD SALAD, POACHED CHICKEN, CRISPY BACON, CHERRY TOMATOES, SOY EGG, AVOCADO, BLUE CHEESE & CIDER VINAIGRETTE • 12
- RADDICHIO, ENDIVE, CRANBERRY, HEMP SEEDS, CANDIED ONION • 13
- KALE CAESAR, BABY KALE, HOUSE CAESAR DRESSING, SALT BREAD CROUTONS • 11
- TOMATO, MOZZERELLA, HERBS, BREAD & WINE • 12
- HOUSE SALAD, PEARS, CANDIED ALMONDS, BLUE CHEESE, SHERRY & HONEY DRESSING • 10

Daily Special Plate

- MEATLOAF • 18
- CHICKEN FRENCH • 22

- BRISKET & ONIONS • 21
- SHEPPARDS PIE • 22
- BEEF WELLINGTON • 45

- PRIME RIB • 35
- SUNDAY ROAST • 21

Large Plates

- ORCHIETTI PASTA SAUTEED RAMPS, CREAM, PECORINO • 18
- ROASTED CAULIFLOWER TUMERIC AIOLI, SPICED QUINOA, GOLDEN RAISON • 18
- STEAK FRITES GRILLED HANGER STEAK, SALT & PEPPER FRIES • 24 - ADD BLUE CHEESE, MAITRE D’ BUTTER, AU POIVRE, CARMELIZED ONIONS \$2 EA
- HALF ROASTED CHICKEN HERBS DE PROVENCE, GRILLED LEMON MARMALADE, TOSSED SALAD • 22
- MARYLAND STYLE CRAB CAKES FENNEL ORANGE SALAD, MUSTARD DRESSING • 22
- DOUBLE CUT PORK CHOP SAUTEED GREEN APPLE & THYME, CHEESY GRITS • 26
- WET AGED STRIP LOIN 14 OZ • 38
- SKATE MUNIER CAPERS, LEMON, PARSLEY, MAITRE D’POTATOES, ASPARAGUS & HOT BUTTER • 28
- BOEUFF BOURGIGNONE CARROTS, ONIONS, PARSNIP, SMOKED POTATO CRUST • 22

Burgers

- HOUSE GROUND BURGER
AMERICAN CHEESE, TOMATO, ICEBERG, SECRET SAUCE, PARSLEY • 14
- DRY AGED STEAK HOUSE
BURGER AGED CHEDDAR, SOY BRAISED SHITAKE, BRAISED BACON • 22
- CHICKEN BURGER KIMCHI, SOFT EGG, MISO AIOLI, CILANTRO • 14



Our Mission Placeholder text here... Boursin babybel say cheese. Squirty cheese swiss rubber cheese mozzarella ricotta cheesecake airedale cheese and biscuits. Taleggio gouda pecorino babybel ricotta fromage frais everyone loves cheesy feet. Paneer paneer.

F&BcX News Placeholder text here... Boursin babybel say cheese. Squirty cheese swiss rubber cheese mozzarella ricotta cheesecake airedale cheese and biscuits. Taleggio gouda pecorino babybel ricotta fromage frais everyone loves cheesy feet. Paneer paneer.



Placeholder text here... Boursin babybel say cheese. Squirty cheese swiss rubber cheese mozzarella ricotta cheesecake airedale cheese and biscuits. Taleggio gouda pecorino babybel ricotta fromage frais everyone loves cheesy feet. Paneer paneer.Rio Catrae vistrit; Cat, sendam et por iniusquem ia? Evirmis silin dit.

Milius, ducta macturo horbit occhus? is, aut es fuide tum adducie natus, con sultus con diis. Fac-

Snacking & Sharing

- Olives, Orange & Rosemary • 6
- Spiced Cashews, Curry & Salt • 6
- Hummus,Olive Oil, Crispy Capers, Guajillo, Salt • 9
- Pork Rinds, Ranch • 6
- Beet Pickled Eggs • 2.50 ea
- Crab Deviled Eggs • 2.75 ea
- Smashed Cucumbers, Chili Oil, Garlic • 6
- Finger Lakes Cheese Board
Toasted Bread, Jams & Spreads •18
- House Pate Board
a selection of 3 daily pates, mustard, pickles & fresh bread • 24

.....

Small Plates

- Asparagus, Chopped Egg, Hollandaise, Chili Oil \$12
- Butchers Tartar Czech Style, Grilled Bread, Raw Garlic \$14
- Grilled Spring Onions. Sauce Romesco, Herbs \$11
- Chicken Liver Toast, Pickled Onions, Togarashi \$13
- Gilled Kale, Chili, Garlic, Egg \$12
- Buttermilk Cornmeal Fried Oysters (5), Caper Remulade, Grilled Lemon \$16

.....

Salads

- Codd Salad, Poached Chicken, Crispy Bacon, Cherry Tomatoes, Soy Egg, Avocado, Blue Cheese & Cider Vinaigrette • 12
- Raddichio, Endive, Cranberry, Hemp Seeds, Candied Onion • 13
- Kale Caesar, Baby Kale, House Caesar Dressing, Salt Bread Croutons • 11
- Tomato, Mozzerella, Herbs, Bread & Wine • 12
- House Salad, Pears, Candied Almonds, Blue Cheese, Sherry & Honey Dressing • 10

Burgers

- HOUSE GROUND BURGER
American Cheese, Tomato, Iceberg, Secret Sauce, Parsley • 14
- DRY AGED STEAK HOUSE BURGER
Aged Cheddar, Soy Braised Shitake, Braised Bacon • 22
- CHICKEN BURGER
Kimchi, Soft Egg, Miso Aioli, Cilantro • 14

Daily Specials

- MEATLOAF • 18
- SHEPPARDS PIE • 22
- CHICKEN FRENCH • 22
- BEEF WELLINGTON • 45
- BRISKET & ONIONS • 21
- PRIME RIB • 35

.....

Large Plates

- ORCHIETTI PASTA
Sauteed Ramps, Cream, Pecorino • 18
- ROASTED CAULIFLOWER
Tumeric Aioli, Spiced Quinoa, Golden Raison • 18
- STEAK FRITES
Grilled Hanger Steak, Salt & Pepper Fries • 24
- add Blue Cheese, Maitre D’ Butter, Au Poivre, or Carmelized Onions \$2 ea
- HALF ROASTED CHICKEN
Herbs de Provence, Grilled Lemon Marmalade, Tossed Salad • 22
- MARYLAND STYLE CRAB CAKES
Fennel Orange Salad, Mustard Dressing • 22
- DOUBLE CUT PORK CHOP
Sauteed Green Apple & Thyme, Cheesy Grits • 26
- WET AGED STRIP LOIN
14 oz • 38
- SKATE MUNIER
Capers, Lemon, Parsley, Maitre D’Potatoes, Asparagus & Hot Butter • 28
- BOEUFF BOURGIGNONE
Carrots, Onions, Parsnip, Smoked Potato Crust • 22