

cornelius

STARTERS

Kaboucha Squash Soup <i>parmesan croutons, spiced pumpkin seeds</i>	7
Roasted Beets and Wild Arugula Salad <i>warm goat cheese crouton, candied walnuts, bee pollen</i>	9
Caesar Wedge <i>red and green baby romaine lettuce, aged parmesan, herbed croutons</i>	8
Pan Seared Diver Scallops <i>celery root puree, roasted heirloom cauliflower, thumbelina carrots, lemon caper beurre blanc</i>	12
Trio of Duck <i>house cured breast, crispy confit, duck cigar, roasted fennel salad</i>	10
Sherry Braised Pork Belly with Fried Fisher Island Oyster <i>fresh cranberry beans, bacon mayonnaise, sherry reduction</i>	11

DINNER

Roasted Monkfish <i>autumn squash risotto, garlic-leek cream</i>	17
Brick Pressed Organic Young Chicken <i>braised greens, mashed potatoes, quanttiale, wild mushrooms sauce</i>	18
Grilled Berkshire Pork Chop <i>sautéed spaghetti squash, creamed swiss chard, cipolini onions, smoked maple gravy</i>	20
Sheep Milk Ricotta Gnudi <i>butternut squash, artichoke, green and yellow haricot verts, tomato confit</i>	17
Stout Braised Short Ribs <i>Creamy cheddar polenta, roasted brussels sprouts, crispy shallots</i>	20
Macaroni & Cheese <i>vegetarian option available</i> <i>bacon lardons, five cheeses sauce</i>	14
House Ground Burger <i>tomato, romaine, red onion, pickles, french fries</i> <i>cheddar, gruyere, blue cheese, bacon, pancetta, fried egg</i>	2

SIDES

Wild Mushrooms	6
Creamed Swiss Chard	
French Fries	
Mashed Potatoes	
Charred Green and Wax Beans	
Roasted Heirloom Cauliflower	
Sautéed Spaghetti Squash	
Oven Roasted Brussels Sprouts with Almonds and Bacon	