

WALL & WATER

DINNER

A MAN SELDOM THINKS WITH MORE EARNESTNESS

of anything THAN HE DOES of his DINNER.

- SAMUEL JOHNSON -

CHEF'S 'FAMILY STYLE' TASTING MENU } \$60 } with MATCHING WINES \$95

APPETIZERS

CHARCUTERIE & CHEESES



homemade chutney of the day
pickled seasonal vegetables
crackers

soft, raw cow cheese VON TRAPP FAMILY oma,
waitsville, vermont **13**

semi-soft washed, raw cow cheese CATO CORNER FARM
hooligan, colchester, connecticut **15**

firm cooked, pressed cheese SPRING BROOK FARM
tarentaise, reading, vermont **14**

blue firm JASPER HILL FARM,
bayley hazen blue, greensboro, vermont **13**

air cured duck salami **12**

salted duck prosciutto **13**

SOUPS & SALADS

POTATOES sorrel, duck salami, onion, rosemary, sour cream soup -10-

MIXED GRILLED ZUCCHINIS blood orange, red onion, anchovies, chervil salad -12-

CUCUMBER crisp bread, caper berries, olives, parsley, basil, mint, chili, sherry vinegar salad -11-

ROASTED STONE FRUITS aged goat cheese, lemon preserves, remsburger maple syrup and pine nuts -11-

EDIBLE SEASONAL FLOWERS herbs and sprouts salad, aged parmesan, aged balsamic vinegar -10-

STARTERS

BOILED ARTICHOKEs with shallot vinaigrette and mustard dipping sauces -8-

OLD STYLE MAINE SHRIMP COCKTAIL -14-

CATSMO SMOKED TROUT chopped beets, shaved fennel, dill, lime, crème fraiche -13-

WIDOWS HOLE - LONG ISLAND OYSTERS spiced tomatoes, roasted lemon -3- each

HUDSON VALLEY FOIE-GRAS TERRINE endives, dried apricot chutney -19-

FRIED DUCK EGG grilled asparagus, aged cheddar cheese, red wine jus -12-

MAIN COURSES

VEGETARIAN

- BRAISED RADICCHIO fresh pinto beans, roasted sheep ricotta, radish salad **22**
- LAMB'S QUARTERS fiddlehead ferns, sugar snap peas, salsify, orange zest and parsley stew **21**
- CHANTERELLES chickpeas potpie, parmesan cream, puff pastry crust **23**

POULTRY & GAME

- ROASTED YOUNG CHICKEN stinging nettles, peas, fava beans, ramps, morels stew **24**
- BRAISED DUCK LEG fennel. **26**
- GRILLED LAMB LOIN eggplant, raisins, green olives, basil, cinnamon **28**

MEAT

- GRILLED PRIME NEW YORK STEAK crushed new potatoes, spiced, roasted tomato sauce **46**
- GRILLED SKIRT STEAK baked sweet potato, red onion, green tomato salad **27**
- BRAISED VEAL CHEEKS carrots, celery, grilled grits. **28**
- PORK BELLY CONFIT sautéed collard greens, apple, rosemary, horseradish sauce **29**
- W&W BURGER pickles, red onion, lettuce, tomatoes, tartar sauce, brioche bun. **17**

FISH & SHELLFISH

- GRILLED WILD STRIPED BASS broccoli raab, cauliflower, olives, mint, parsley, anchovies, capers **26**
- STEAMED SALMON swiss chard, mussels, garlic, chili, parsley, white wine, lemon **27**
- SALTED COD CASSEROLE potatoes, peas, bell peppers. **25**



SIDES

- FARM GREEN SALAD sprouts, lemon -6-
- ROASTED POTATOES rosemary, garlic -5-
- GRITS parmesan -6-
- POT ROAST STYLE root vegetables -7-
- STEAMED SPRING vegetables -5-

