

FREEMANS DINNER

STARTERS

Daily Selection of Artisanal Cheese
seven-grain bread
13

Devils on Horseback
7

Grilled Cheddar Toasts
8

Soup of the Day
8

Hot Artichoke Dip with Crisp Bread
11

House-made Cheddar & IPA Sausage
broccoli rabe, mustard
herbed pretzel crumbs
14

Fried Squid
carrot purée, endive and snow pea salad
mescal-chili gastrique
13

Steamed PEI Mussels
tomatillo broth, hominy, scallions
15

SALADS

Romaine Salad
sourdough croutons, pickled asparagus tips
Caesar dressing
11

Shaved Spring Salad
asparagus, fennel, radish, mizuna,
peashoots, baby carrots,
green garlic dressing
13

Keepsake Farms Mixed Greens
feta cheese, shaved onion
fava beans, sherry vinaigrette
12

We support sustainable agricultural practices.

*A suggested gratuity of 20% may be added
to parties of 6 or more guests.*

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ENTREES

Whole Grilled Eden Brook Trout
thyme, garlic, lemon
19

Oven Roasted Pollock
parsnip purée, asparagus
fried parsnip chips & mizuna salad
24

Herb-roasted Goffle Road Farms Chicken
lemon-caper sauce
warm tomato-eggplant relish
23

Five Cheese Macaroni
15

Roasted Spelt Risotto
stewed leeks, fava beans & english peas
24

Seared Scallops
sautéed enoki mushrooms, tokyo turnips
mushroom broth & mint salsa verde
26

Seared Filet Mignon
sweet & sour onions, mashed potatoes
horseradish cream
28

Grilled Pork Loin
spring vegetable corn pudding
wild ramp butter
26

SIDE DISHES

8 dollars each

Sautéed Broccoli Rabe

Side Salad
lemon vinaigrette

Tomato Eggplant Relish

Spring Corn Pudding

Mashed Potatoes

Eating raw or undercooked shellfish, eggs, or meat can lead to illness.