

THE LAUREL

CHILLED

Half Dozen Oysters..... 20.25
Mintersweet (WA), Ninigret (RI), Foxley River (PEI) winter citrus mignonette, gochujang cocktail sauce

Hamachi Crudo.....16.25
Carrot-coconut vinaigrette, soy cured egg yolk, fried shiso, chili oil

Make it a Platter..... 40.25
A sampling of all of the above (no alterations please)

Hearts of Palm Ceviche (VG).....13.25
Plant based peruvian style ceviche, Beaugard sweet potato chips

Poached Shrimp Tostada.....15.25
Pla Goong, spicy shrimp salad, charred jalapeño sauce, blue corn tortilla

VEGETABLE

Our Chopped House Salad (V)..... 12.25
Romaine, crispy parmesan, pickled hot peppers, onion, olives, red wine vinaigrette

Spicy Caesar Salad.....13.25
Romaine and kale mix, chili crunch, focaccia croutons, parmesan

Roasted Parsnips (VG)..... 12.25
"Queso blanco", pepita and jalapeño gremolada, spring dug parsnips

Potato Flautas (V).....14.25
Rolled tacos, salsa negra, tomatillo salsa, crumbled feta

Brussels Sprouts..... 15.25
Crispy brussels sprouts, whipped herb crème fraiche, pretzel crumb, mustard vinaigrette, kielbasa

Patatas Bravas (VG).....10.25
Crispy potatoes, chimichurri "aioli", bravas sauce

French Fries (V) 10.25
Hand cut fries with black garlic aioli or vegan chimichurri 'aioli'

Nasi Lemak (VG).....14.25
Coconut rice, cucumber, marinated tempeh, sambal, peanuts

SEAFOOD

Hudson Valley Steelhead Trout..... 23.25
Basmati rice pilaf, herbed yogurt, tomato jam, crispy rice

Grilled Octopus..... 25.25
Green olive green goddess, charred scallion oil, miso butter

Manilla Clams..... 17.25
Tom kha broth, roasted carrots, pickled chestnut mushrooms, cilantro

Grilled East Coast Scallops..... 23.25
Heirloom bean purée, olive salad, focaccia croutons

MEAT

Grilled Duck Terrine..... 15.25
Bella Bella duck terrine, sour apple butter, mustard, grilled focaccia

Spaetzle Truffle Mac & Cheese..... 16.25
Crispy spaetzle, duck bacon, jasper hills cheddar, garlic parmesan bread crumb, truffle

Pork Belly Char Siu.....16.25
Berkshire pork belly, apple som tum, fried peanuts, herb salad

Griddled Burger..... 18.25
8 oz Beef Patty, pimento cheese, dill pickle remoulade, crispy cheddar cheese, brioche bun

Karaage Chicken.....16.25
Fried bella bella chicken, fermented black bean aioli, green onion salad, rice cakes, toasted sesame

Wagyu Beef Skewers.....25.25
Beef souvlaki, whipped feta, date and seed salad, olives

OUR FARMS & PURVEYORS

Young Farms, Seacoast Farms, Bella Bella Gourmet, Small State Provisions, Myers Produce, Sardilli Produce, Val's Ocean Pacific, Gulf Shrimp, Browns Harvest, Island Creek Oysters, Dartagnan, Hudson Valley Fisheries, J. René Coffee Roasters

Executive Chef Ashley Flagg
Executive Sous Chef Jetzel Cruz