



## APPETIZERS AND SALADS

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Crispy Calamari with pickled ginger aioli (gluten free)		\$9
Fried Lobster Cream Cheese Wontons with soy-scallion dipping sauce		\$8
Soup of the Day	cup...	\$3
	bowl...	\$5
Charcuterie Platter: a duo of house-cured meat, sausage &/or house-made pate, two cheeses, pickles & accoutrements		\$15
<i>a great appetizer to share with the table</i>		
Local Poached Pear, Ewe's Blue Cheese & Candied Pecan Salad with Butternut "croutons"		\$10
Caesar Salad with extra-long croutons and white anchovies		\$8
	Entrée size	\$15

## SIDES

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Three cheese macaroni and cheese topped with horseradish bread crumbs	\$8
White Truffle oil and parmesan fries	\$7
Chili & Cumin Grilled Local Green Beans	\$5
House-made bacon, roasted local brussel sprouts	\$6

## ENTREES

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Local Duck Two Ways- Seared Duck Breast & Moroccan Spiced Duck Confit,  
Maynard Farms sweet potato gratin, sautéed string beans & elderflower demi \$27

Apple Butter Glazed Porterhouse Pork Chop with scallop potatoes  
and braised local cabbage \$22

Grilled 8oz. Local Angus Burger topped with sweet & sour red onions, fresh  
mozzarella & garlic aioli served with fries & house-made pickles \$15

Grilled Maine Lobster smothered with roast squash-butter over roasted  
RSK Farm potatoes and braised winter greens \$27

Heritage Turkey & Roast Winter Vegetable Pot Pie with a Buttery crust \$18

Cherry Smoked Steel Head Trout with creamed potatoes and leeks & house-made  
bacon roasted local brussel sprouts \$26

Grilled Bone-in 13 oz. Local Strip Steak "Terrorizzato" with RSK farms mashed  
potatoes & sautéed local broccoli \$29

Butternut Gnocchi tossed sautéed wild locally foraged mushrooms & brown butter  
Garnished with fried sage & parmesan \$20

Gratuity added to parties of five or more. Substitutions are a dollar.

Everything is made in house from the bread to the sausage to the ice creams. The Global Palate is dedicated to giving their customers all-natural, hormone free meat, as well as sustainable fish. The beef is all-natural Black Angus from Claude Osterhoudt in Stone Ridge. Our poultry comes from North Wind farms in Tivoli as does some of our pork & lamb. Our duck comes from John Fazio Farms. The majority of the vegetables we use are gardened locally such as RSK Farms, Maynard's Farm & our own garden. The eggs are gathered from the chef's chicken daily.

*Think globally-eat locally.*

*Chef Jessica Winchell*