



518.309.3249
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SPECIALS

Negroni

botanist 22 gin, carpano antica vermouth, campari

15

Butternut Squash Soup

*burnt marshmallow creme, roasted squash, salsa macha**

13

Kale & Apple Salad

*preserved lemon, dates, celery root, aged cheddar, candied almonds, champagne vinaigrette**

16

Pan Roasted Halibut

*beluga lentils, braised cabbage, red onion-marmalade, mustard seed vinaigrette, crispy leeks dill**

48

Grilled Beef Tenderloin

*gorgonzola fondue, roasted root vegetables, red wine reduction, rosemary onion strings**

55



* Gluten Free

Executive Chef Jeff Strom