



518.309.3249
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SPECIALS

Barrel Aged Manhattan

FEW rye, cynar, carpano antica sweet vermouth, angostura bitters

18

Smoked Salmon Corn Chowder

*smoked paprika, chives, olive oil**

14

Kale & Radicchio Caesar

garlic croutons, crispy grana, radish, cured yolk, white anchovy

16

Pan Seared Sea Scallops

*celery root mash, spinach, tomato brown butter, crispy shallots, thyme**

46

Grilled Duck Breast

*parsnip puree, broccoli rabe, hazelnut brown butter, blood orange honey**

43

* *Gluten Free*

Executive Chef Jeff Strom