



## SNACKS & BITES

### Deviled Eggs // 5.5

Smoked paprika, pepper and pickle mélange

### Olive Medley // 4.5

Mixed olives, pickled pepper, cold-pressed olive oil, herbs

### P.A. Pierogies // 6.5

Potato, bacon, chive, cheese, sour cream, Celtic grey salt

### Warm Hummus // 6.5

Roasted pimentos, Chimichurri, manchego, flat bread points



## CHEF'S PLATES

### Farm House Salad // 8

Ice burg wedge, farm house ranch, herbs de provence, pickled carrot and corn bread croutons

 *Sparkling Rose, Sauvignon Blanc*

### Crispy Shrimp Tacos // 16

Salsa, sour cream, guacamole, chimichurri, crumbled manchego

 *Brut sparkling, Moscato*

### Fluke Crudo // 12

Marinated in sweet onion dressing, edamame dill puree, olive oil powder

 *Zinfandel, Pinot Grigio*

### Baked Camembert // 18

Smoked honey, walnuts and caramelized apples. Served with grilled bread

 *Cabernet Sauvignon, Reisling*

### Ricotta Gnocchi // 14

Prosciutto broth, pimento, sautéed spinach, marinated mushrooms

 *Malbec, Gewurztraminer*



## BUTCHER'S BLOCK

### Pork Belly // 16

Korean rub, fennel soubise, wilted greens

 *Merlot, Riesling*

### Lamb Chop // 8.5

Moroccan spice rub, mint pickled mango and yogurt

 *Heavy Red Blends, Viognier*


### Hanger Steak // 18

Chimichurri, smoked maldon salt and radish

 *Malbec, Gewurztraminer*

### Ahi Tuna // 12

Shiso sesame crusted, jicama apple slaw, sweet onion dressing

 *Pinot Noir, Pinot Grigio*

### Braised Chicken // 14

Roasted garlic sauce, sundried tomatoes, spinach, manchego, creamy polenta

 *Cabernet Sauvignon, Chardonnay*

### Stuffed Clam // 4.5 EA

Diablo-style, squeeze of lemon

 *Petite Sirah, Pinot Grigio*

## SIDE PLATES



### Charred Edamame // 5

Chili, garlic and lime

### Fried Brussel Sprouts // 5

Lukan's Farm honey, vinegar

### Hawley Fries // 4.5

Silk Mill seasoning, Sir Kensington's ketchup

### Mac & Cheese // 8

Four cheeses, panko bread crumbs

### Pizza Beans // 5

Green beans, tomato rosa sauce, crispy cheese curds

### Quinoa and Lentil // 5

Wheat berries, black barley, greens, pimento, tomato water vinaigrette



Wine. Bar. Kitchen.

## FOR THE TABLE

### CHEESE SELECTIONS\*

Cooperstown, NY  
Toma Celena // 6.5

Lively Run, NY  
Cayuga Blue // 6.5

Cypress Grove, CA  
Humbolt Fog // 9

Leraysville, PA  
6 Year Cheddar // 4.5

Calkins Creamery, PA  
Vampire Slayer // 4.5

### CHARCUTERIE OPTIONS

Kielbasa // 5.5

Prosciutto // 6.5

Boar Soppresata // 6

Hausmacher Leberwurst // 4.5



\*Cheeses available for purchase at Mill Market, located in the Hawley Silk Mill

 = Denotes suggested wine pairing