



SNACKS & BITES

Deviled eggs // 5.5

Smoked paprika, shaved speck

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 // 7.5

Manchengo, chimichurri and pimentos



CHEF'S PLATES

Farm House Salad // 8

Iceberg lettuce, farmers ranch, pickled carrots, Radish and cornbread croutons

 Sparkling Rose, Chardonnay

Crispy Shrimp Tacos // 16

Salsa, sour cream, guacamole, chimichurri, crumbled manchego

 Brut sparkling, Moscato

Tomato Mozzarella //

Heirloom tomato, fresh herbs, tomato vinaigrette, focaccia croutons

Deep Dish Margarita // 9

Heirloom tomatoes, fresh mozzarella, basil, parmesan // 3 Add meat lovers additions of , crumbled sausage, sopressata, and bacon

White Tuna Crudo // 14

Honey and salt cucumber, tobiko, garlic scape, lemon and radish. Finished with EVOO



 = Denotes suggested wine pairing



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

Speck // 6.5

Boar Soppressata // 6

Hausmacher Leberwurst // 4.5



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



BUTCHER'S BLOCK

Roasted Chicken // 14

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

 Cabernet Sauvignon, Chardonnay

Lamb Chop // 8.5

Chimichurri and tostones

 Heavy Red Blends, Viognier

Hanger Steak // 18

Avacado puree, cheese curds, Salsa rouge

 Malbec, Gewurztraminer

Ahi tuna // 12

Shiso sesame crusted, jicama apple slaw sweet onion dressing

 Pinot Noir, Pinot Grigio

Stuffed Clam // 4.5 EA

Diablo-style, squeeze of lemon

 Petite Sirah, Pinot Grigio

SHARE PLATES

Brick Chicken // 32

Cajun Spiced Whole grilled chicken. Grilled peppers

Bone-in Tomahawk // 76

23oz bone-in butter marinated steak, Charred lemon, roasted tomato

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

Pineapple Quinoa // 5

Red russian kale, yellow lentils, sweet vinaigrette

