

SAVOY

SNACKS *

- deviled eggs, aleppo pepper and chives ♦ \$5
chicharrones with chili-cocoa powder ♦ \$8
“chicken fried duck” livers and chive buttermilk dressing ♦ \$7
market pickle plate ♦ \$9
the savoy dips ♦ beet & goat cheese ♦ squash & basil ♦ potato & almond ♦ \$4 each

VEGETABLES/GRAINS/DAIRY

- evan's dairy farm butter and really good bread, hudson valley honey comb ♦ \$6
confit hardneck garlic, black olive salt, preserved lemon and crackers ♦ \$6
farmstead cheeses ♦ sheep ♦ cow ♦ goat ♦ \$6 each
di bruno brothers burrata, purslane, chili oil and garlic toasts ♦ \$16
teenage lettuces with herb vinegar and extra virgin olive oil ♦ \$9*
heirloom tomatoes, basil oil and sea salt ♦ \$14
dandelion with anchovy dressing and grana padano ♦ \$12
haricot vert salad, garlic aioli, trout roe and crispy shallots ♦ \$15

FISH/SHELLFISH

- baby octopus a la plancha with pork meatballs, tomato and vinegar sauce ♦ \$12
naked cowboy oysters (LI) with cucumber mignonette 1/2 doz ♦ \$15
tempura softshell crab, white gazpacho and spicy cucumber salad ♦ \$16
1/2 pound grilled razor clams with sorrel chimichurri ♦ \$18
grilled bluefish with smoked eggplant puree, spicy japanese eggplant and basil ♦ \$24
roasted wild striped bass, sweet onion-creamed corn and scallions ♦ \$25

MEAT/GAME/POULTRY

- house made charcuterie ♦ country pate ♦ \$8* country ham ♦ \$15* mortadella ♦ \$10*
braised ox tongue and tomato consomme terrine with horseradish butter and celery ♦ \$12
smoked mangalista pork neck, heirloom melons, chili, thai basil and lime ♦ \$15
grass-fed hamburger, house ketchup and french fries ♦ \$15 add bacon or cheese ♦ \$2*
bacon wrapped rabbit sausage, roasted apricots, carrot butter and basil breadcrumbs ♦ \$20
hudson valley duck breast with swiss chard and gooseberries ♦ \$26

SIDES

- beef fat roasted fingerling potatoes ♦ \$7
grilled corn on the cob with jalapeno butter ♦ \$4
grilled summer squash with basil pesto ♦ \$7
french fries and house ketchup ♦ \$6*

* dishes available during happy hour