

SAVOY

SNACKS *

- deviled eggs, aleppo pepper and chives ♦ \$5
- chicharrones with chili-cocoa powder and grilled lime ♦ \$6
- crispy rabbit "wings" chili-buttermilk sauce ♦ \$8
- market pickle plate ♦ \$7
- 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
- heirloom melons with chili, thai basil and sugar \$12
- di bruno brothers burrata, purslane, chili oil, sungold tomatoes 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

FISH/SHELLFISH

- naked cowboy oysters (LI) with cucumber mignonette 1/2 dozen ♦ \$15
- tempura softshell crab, white gazpacho and spicy cucumber salad ♦ \$16
- 1/2 pound grilled razor clams with sorrel chimichurri ♦ \$17
- 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*
- ox tongue terrine with horseradish butter and celery ♦ \$10
- paprika sausage, peach, pepper and castelvetro olive relish ♦ \$12
- 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