



*Dinner*



*In Residence*

**M I D N O V E M B E R**

Boomamoto Oysters + prosecco mignonette	4ea
Six Broiled Wellfleet Oysters + fermented chile butter	27
Tinned Fish Du jour + creature bread, butter, radishes	24
Creature Bread + whipped butter with Common Hands field salt	12
Chicory Salad + smoked trout, crème fraiche, almonds	20
Clams Escabeche Toast + pain de mie, clamaise	26
Winter Squash in Agrodolce + labneh	18
Broccolini + tonnato, pickled golden raisins, breadcrumbs	18
Charred Japanese Long Turnips + whole seed chermoula	18
Chestnut Agnolotti + Tivoli maitakes, pine nuts, fried sage	34
MA Skate Wing + baby fennel, beurre blanc, fried capers	36
Brick Chicken + radicchio, cipolini onions, jus	48
Porchetta + celery root, celery salsa verde	38
Steak au Poivre + shoestring fries	46

**F E A T U R E D F A R M S**

Grimaldi, Maitri, Hudson Valley Fisheries, Q Farms,  
MX Morningstar, Ironwood, Kitchen Garden, Chaseholm, Common Hands

Please inform your server of any allergies or dietary restrictions.  
We are more than happy to accommodate your needs.

@troutbeck.ny      @westerlycanteen

*We're glad you're here*