

# SCARLET KNIFE



## Vegetarian Menu

### SMALL PLATES

#### Truffled Dauphine Potatoes 14

Whipped potatoes and pâte à choux, Asiago cream sauce, Truffle oil, chives

#### Mushroom Flatbread 18

Oyster mushroom, cippolini onion, whipped goat cheese

#### Crispy Cauliflower 18

Buttermilk fried cauliflower house made Pak Dong, sesame ginger aioli

#### Fried Brussels 18

Lemon Honey, candy pistachios, goat cheese crumble

#### Beets and Burrata 14

Roasted golden and red beets, burrata, arugula, candied pistachios, lemon basil vinaigrette

#### Cheese Board 24

Selection of three local and regional cheeses, fresh fruit, dried fig, house made crackers, bourbon onion jam, lemon honey

**Jakes:** Gouda, 6 month

**R&G Cheese Makers:** Pollenbert

**Nettle Meadow Farm:** Adiron-Jack

**Jasper Hill Farms:**

Little Hosmer

Bayley Hazen Blue

Whitney

**Hudson Valley** cheddar

*Additional cheese selection 8*

#### Mezze Platter 18

Baba Ganoush, Mahammara, artichokes, pickled mushrooms, grapes, olives, assorted fresh vegetables, house made naan bread, Vegan, GF available

### SOUP & SALAD

#### House Caesar 14

Roasted garlic Caesar, crisp romaine, croutons, toasted pine nuts, confit tomatoes, Parmesan

#### Winter Greens Salad 16

Radicchio, kale, shaved Brussels sprouts, candied pecans, dried cranberries, fennel, cranberry orange vinaigrette, Beemster Gouda GF

#### Roasted Red Pepper Bisque 9

Seasoned chickpeas, coriander yogurt, GF

### LARGE PLATES

#### Mushroom Thyme Gnocchi 25

House made potato pasta, Collar City Mushroom blend, spring leeks, tomatoes, crispy capers, sherry cream, GF available

#### Quinoa Black Bean Cakes 26

Pan roasted quinoa cake, charred scallion farrotto, pickle radish cucumber salad, vegan, GF

#### Pan Roasted Tempeh 25

Butternut squash puree, broccolini, chipotle oil vegan, GF

#### Sides

Truffle mac and cheese	12
Roasted heirloom fingerling potatoes	8
Sauteed asparagus	8
Sauteed garlic spinach	8

Paul Dimm **Executive Chef**

Carly Yezzo **Sous Chef**