

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, cipolini 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, broccolini, avocado puree, pickled radish cucumber salad, vegan, GF

Pan Roasted Tempeh 25

Black rice pilaf, arugula, heirloom tomatoes, pickled shallots, tomato tarragon vinaigrette **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**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *If you have a food allergy, please notify us.* 20% gratuity will be charged to parties of 8 or more