



SPRING HVRW

snacktizers

whipped ricotta & honey | pita

tuna cones | tuna tartare | sesame ginger | chili aioli

big dipper | black chickpea hummus | baba ghanoush | marinated feta | fresh pita

pioppino mushrooms | westchester mushroom co. | herb & butter sautéed | smoky grits

calamari salad | lemon & olive oil | celery | olives | rst. red peppers | aioli | sourdough

beets & berries | marinated beets & strawberries | sunflower & pumpkin seeds | goat cheese

little gem | cucumber | avocado | lemon breadcrumbs | buttermilk ranch

main event

chicken vodka burrata parm | paper thin cutlet | fresh spaghetti ala vodka

crispy lions mane mushroom vv | asian brown sauce | carrot puree | peanuts | sesame | chili crunch

seafood stew | shrimp | scallops | clams | cod | white beans | tomato | green olive | wine | sourdough

braised short rib | bourguignon sauce | carrots | onions | mushrooms | bacon | potato puree

local mushroom lasagna v | porcini cream | sautéed mushrooms

crispy roast duck | black currant & honey demi | sunchoke puree | broccolini

kung pao ramen | kung pao brown sauce | asian braised beef | peanuts | veggies

salmon | spring pea puree | fava beans | chestnut mushrooms | fingerlings potatoes

crispy semolina gnocchi | clock tower farm pork ragu | red wine & tomato braised

something sweet

basque cheesecake | dark chocolate drizzle

Bourbon pecan pie | Individual | short bread crust

vanilla bean & honey pudding

eat like a chef \$100 pp. | why lock yourself into one entrée when you & your friends can try it all. Let us crush you with a family style feast you will not forget.

we support & source, local | sustainable | organic | gmo free products when available. If you have any food allergies, please inform us.

check out our farm @clocktowerfarm & @clocktowergrill on Instagram

thank you – Cassie & Rich