



## SNACKATIZERS

### WHIPPED RICOTTA & HONEY

fresh warm pita bread (GF upon request)

### BUTTERNUT SQUASH (GF)

arugula | pumpkin seeds | crispy goat cheese  
herb vinaigrette

### WARM ROASTED LOCAL BEETS & CARROTS

burrata | herb vinaigrette

### TUNA CONES

tuna tartare | sesame ginger | chili aioli

### PIOPPINO MUSHROOMS (GF)

Westchester Mushroom Co. | herb & butter | smoky grits

### FRENCH ONION MEATBALLS

caramelized onions | sourdough | gruyere cheese

### SHUMAI (DIM SUM)

clock tower farm pork | sweet & sour soy | grated carrot | cuke

## MAINS

### CHICKEN VODKA BURRATA PARM

paper thin cutlet | fresh spaghetti | vodka sauce

### SEARED SCALLOPS (GF)

pumpkin risotto | spinach

### SEAFOOD STEW

shrimp | scallops | clams | cod | saffron white wine  
& lobster broth | sourdough (GF upon request)

### SAUERBRATEN SHORT RIB

ginger snap gravy | spätzle | braised red cabbage

### CRISPY ROAST DUCK (GF)

wild cherry demi | 1000 layer potato | broccolini

### SEARED SALMON (GF)

basil oil | fall veggie ratatouille

### CANNIBAL BURGER

prime beef tartar | ez egg | american cheese,  
bearnaise mayo | parm herb fries

### PAD THAI (GF)

shrimp | tofu | egg | peanuts | sprouts | rice noodles

### FALL EGGPLANT LASAGNA (V)

roasted red pepper cream

### CRISPY SEMOLINA GNOCCHI

Clock Tower Farm lamb ragu | red wine braised

## FALL 2024 HVRW

## DESSERT

### 1000-LAYER CARAMEL APPLECAKE

### VANILLA BEAN & HONEYBEE PUDDING

### BASQUE CHEESECAKE DARK CHOCOLATE DRIZZLE

### BOURBON PECAN PIE

### 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 NOW FRY IN BEEF TALLOW

(V) - VEGETARIAN (VV) - VEGAN (GF) - GLUTEN FREE

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

Thank you - Cassie & Rich