



518.309.3249
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SPECIALS

House Barrel Aged Manhattan

30 day house barrel aged colonel EH taylor small batch bourbon, carpano
antica sweet vermouth, bitters

18

Smoked Salmon Chowder

chili oil, dill

13

Heirloom Tomato Caprese

Fresh burrata, date balsamic, pine nuts, basil, olive oil*

20

Blistered Shishito Peppers

yuzu aioli, togarashi, sea salt

16

Grilled Beef Tenderloin Au Poivre

duck fat potatoes, green beans, blue cheese butter, chives*

59

Pan Roasted Halibut

avocado mousse, tostada, black bean salad, grilled zucchini, orange pico de
gallo, cilantro, radish*

44

* *Gluten Free*

Executive Chef Jeff Strom