



518.309.3249  
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## SPECIALS

### **Barrel Aged Black Manhattan**

house barrel aged eage rare 10 yr bourbon, averna amaro, orange bitters

18

### **Smoked Salmon & Wild Rice Soup**

sweet potatoes, shiitake mushrooms, cream, herbs\*

12

### **Napa & Red Cabbage Salad**

tofu, hakurei turnips, red pepper, red onion, pickled ginger, miso-honey dressing, toasted sesame, cashews\*

15

### **Grilled Chuck Eye Au Poivre**

duck fat rutabaga, mustard greens, smoked butter, chives\*

40

### **Pan Roasted Halibut**

sticky rice, miso caramel, bok choy, mushrooms, ginger-scallion sauce, crispy leeks, radish\*

46

\* *Gluten Free*

*Executive Chef Jeff Strom*