



518.309.3249
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SPECIALS

Barrel Aged Manhattan

colonel e.h. taylor small batch bourbon, carpano antica vermouth, bitters
18

Tomato Soup

4 cheese fritter, basil, olive oil*
10

Smoked Salmon & Asparagus

sauce gribiche, dill, everything spice*
18

Harissa Grilled Chicken Breast

saffron couscous, fava bean puree, roasted carrots, preserved lemon yogurt,
olives, mint, pine nuts
32

Pan Roasted Halibut

sauce barigoule, red potatoes, baby carrots, artichokes, charred leek
vinaigrette, watercress*
45

* *Gluten Free*

Executive Chef Jeff Strom