

# SWOON

## KITCHEN BAR

Sunday, January 29, 2012

### WINES

#### White

2007 Tvrtonia, Albarino, Spain .. 9/30

#### Red

2008 Petrilli, "Fortuita", Sangiovese/Montepulciano  
.. 11/34

#### Cider

Annandale Atomic, Montgomery Place Orchards .. 8.

### CHARCUTERIE

#### Country Paté .. 9.95

cornichons, mustard

#### Chicken Liver Mousse Paté .. 9.95

pickled onion, crostini

#### Pork Rilette .. 9.95

pickled onion, crostini

#### Smoked Salmon Rilette .. 9.95

pickled onion, crostini

### COCKTAILS

#### Blood Orange Side Car .. 12

fresh blood orange juice, brandy, cointreau

#### Health Margarita .. 12

tequila blanca, fresh pink grapefruit, cointreau, lime

#### Bitter Mule .. 12

vodka, campari, ginger beer, grapefruit

#### Dark & Stormy .. 12

house ginger beer, lime, Cruzan Black Strap Rum

### CHEESE PLATE .. 13.95

served with crostini, fruit preserves

#### Simply Sheep *Nettle Meadow Farm, Warrensburg NY*

ewe's milk, soft mold ripened

#### Cumin Goat *Dutch Girl Cheese, Leonardsville, NY*

raw goat's milk, cumin studded, semi-soft,  
nutty, rich & tangy

#### Hudson Red *Philmont NY*

raw cow's milk, washed rind, aged 100 days  
rich & creamy

### APPETIZERS

#### Crispy Spiced Chickpeas .. 5.95

#### Bacon Wrapped Dates .. 5.95

#### Fried Pine Island Oysters spicy aioli .. 14.95

#### Wild Rhode Island Oysters on the 1/2 Shell mignonette sauce .. 15.95

#### Black Radish Salad white anchovy, lemon, parsley, harissa .. 11.95

#### Warm Spinach Salad poached egg, bacon vinaigrette .. 11.95

#### Crispy Squid Salad white beans, daikon, pickled vegetables, parsley .. 11.95

#### Pine Island Oyster Stew confit lamb belly, potato, mirepoix, cream, water cress.. 14.95

#### Mixed Green Salad sherry vinaigrette .. 10.95

#### Grilled Octopus grilled endive, fingerling potato, pistachio-date vinaigrette .. 12.95

#### Crispy Rock Shrimp miso aioli, brussels sprouts kim chi .. 12.95

#### Roasted Beet Salad goat cheese, endive .. 10.95

### SIDES

#### Shoestring Fries spicy dijon aioli .. 6.95

#### Caramelized Brussels Sprouts bacon .. 6.95

#### Sauteed Escarole garlic, crushed red pepper .. 6.95

#### Potato Purée .. 6.95    Mixed Olives .. 3.95

### PASTA & RICE .. 15.95 / 22.95

#### Squid Ink Risotto grilled squid, olives

#### House Made Linguini razor clams, parsley, garlic, lemon, white wine, bread crumbs

#### House Made Pappardelle local mushroom, escarole, egg yolk

### ENTREES

#### Braised Lamb Shank polenta, merguez, greens .. 26.95

#### Spice Rubbed Skirt Steak potato purée, grilled onion .. 25.95

#### Brown Sugar Brined Pork Loin lentils, apple, arugula .. 25.95

#### Pan Roasted Salmon kale, white bean puree, , tobiko, cucumber, red wine sauce .. 26.95

#### Crispy Monkfish Cheeks garbanzo bean stew, green olive tapenade, preserved lemon, escarole .. 26.95

#### Seared Skate roasted cauliflower, kumquats, fried leeks .. 26.95

#### Roasted Duck Breast date puree, turnips, spinach, king oyster mushrooms .. 27.95

#### Braised Beef Short Rib potato gratin, escarole, cranberries, peanuts .. 27.95