

THE  
**MARSHAL**  
Wood-Fired American Kitchen

Wood Oven French Loaf • 6.50  
Baked daily and served with  
freshly homemade butter

**APPETIZERS**

Arcadian Pastures Deviled Eggs • 8/12  
SMALL \$8/LARGE \$12

Garlic scape infused yolks, crispy duck prosciutto,  
micro scallion, garlic scape & walnut pesto

Orange Brandy Braised Local Slab Bacon • 12  
Bed of red and green cabbage, rice wine vinegar,  
pickled red onion

Greenane Family Farm Pork Meatballs • 14/19  
Winter Sun Farms tomato sauce, "Farm" e-san cheese,  
wood oven cheesy herbed bread sticks

Wood Oven Mac N' Cheese • 12/18  
Thick cut bacon, Pennsylvania "Swiss" cheese,  
corkscrew pasta

Hudson Valley Burrata • 18  
John Fazio Farm Burrata, basil pesto, Wood Oven Roasted  
garlic scape & onion confit, Martha's Vineyard Sea Salt, roasted  
cherry tomatoes

Wood Oven Fired P.E.I Mussels • 19/26  
Garlic, cream, shallots & upstate white wine with wood oven  
cheesy herbed bread sticks

**SALADS**

(ADD GREENANE FARM CHICKEN BREAST \$6)

Three Kale Salad • 14  
Black Horse Farm Curly Green, Tuscan,  
& Redbor Kale, toasted hazelnuts, micro bull's blood greens,  
garlic aioli dressing & watermelon radishes

Tomato & Mozzarella Salad • 15  
Red and yellow hydroponic tomatoes, fresh mozzarella cheese,  
baby arugula, rainbow micro mix &  
Green Goddess Dressing

Apple & Sunchoke Salad • 15  
Sliced Apples and Sunchoke, Arugula Local  
Honey Vinaigrette, Blue Cheese, Walnuts & Bee Pollen

**SOUPS**

Cream of Asparagus &  
Fiddle Head Fern Soup • 14  
Local asparagus, Garden of Spices Fiddlehead Ferns, cream

Farmers Market Gazpacho • 12.50  
Radicle Farms cucumbers, Phillips Farm tomatoes,  
onions, garlic, cilantro, parsley, topped with creme fraiche

**WOOD FIRED MAINS**

The Marshal's Famous Wood Oven Roasted Meat Loaf • 28.50  
Ground Arcadian Pastures sirloin, chuck, and flank steak, stuffed with Tonjes Farm mozzarella cheese, parsnips, turnips,  
carrots, local kale, onion gravy

Goat Cheese & Herb Stuffed Bone-in Chicken Breast • 25  
Greenane Family Farm chicken, sautéed local rainbow chard, Vermont Creamery goat cheese, white wine, pork lardons

Molasses & Bourbon BBQ Pork Ribs • 26  
Sugar Hill Farm Spare Ribs, local cabbage and kale slaw, Martha's Vineyard sea salt

Braised Lamb Shank • 28  
Slow cooked Fleishers lamb shank, red wine, local parsnip & turnip puree, mint

Basil & Ramp Fettuccine Bolognese • 22.50  
Local pork, veal & beef with local crushed tomatoes, red wine, onion, garlic, topped with "Farm"-esan

Bourbon Planked Arctic Char • 28.50  
Chermoula sauce, sautéed baby arugula with fresh lemon & hazelnuts

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**FARMERS MARKET SIDES**

8.50 EACH • 3 FOR 22.50 • 5 FOR 34.50

Lani's Farm baby fennel & arugula salad, Tonjes "farm"esan  
cheese, fennel pollen, Afghan saffron, lemon vinaigrette

Cayuga Organics Polenta, Vermont White Cheddar, Black  
Horse Farm tomatillo

Phillips Sweet Potato & Kale Au Gratin

Blooming Hill Farm "Lamb's Quarters" greens, shallots,  
butter, Finger Lakes white wine

Altobelli Farm beet greens with garlic and white wine

Phillips Farms Sweet White & Yellow Corn on the Cob  
Wrapped in thick cut bacon

—OR—  
in herb butter & "farm"esan Cheese

Phillips Farm sugar snap pea mint & Tonjes Farm feta  
cheese in a verjooz vinaigrette

Roasted Asparagus with garlic herb butter &  
caramelized lemon

Bulich Farms roasted Snow White mushrooms,  
herb butter, Finger Lakes white wine

Roasted local fingerling potatoes, hick cut bacon,  
spicy seasoned sour cream

Chilled rosemary roasted red beets with goat cheese &  
balsamic glaze