

TONAWANDA

PRESCOTT'S PROVISIONS

NEW YORK

DINNER MENU

SMALL PLATES

COWS MILK BURRATA – \$12

smoked & fermented chile peperonata, J.Q. Dickinson heirloom sea salt

WHITE CHEDDAR POPOVERS – \$5

crème fraîche butter (add prosciutto \$6)

BEEF TARTARE – \$15

ash cured egg yolk, black garlic, horseradish mousse

YELLOW FIN TUNA CRUDO – \$15

burnt orange, nori, chiles, nicoise olives, arbequina EVOO

24 MONTH PARMA PROSCIUTTO – \$14

grilled semolina bread, fava beans & triple cream brie

BRUSSELS SPROUTS – \$12

bacon, walnuts, pickled mustard seed

MARCHO FARMS VEAL CARPACCIO – \$15

wild flowering onions, preserved mushrooms idiazabal cheese, sunchoke, mustard vinaigrette

OYSTERS – \$12

daily selection, cucumber, yuzu, provision hot sauce

SPRING PEA ARANCINI – \$12

pistachio pesto, pecorino fonduta, mint, celery heart

CRISPY ARTICHOKEs – \$12

preserved lemon, garlic aioli, herbs

CHARRED SPRING ASPARAGUS SALAD – \$13

green goddess, soft egg, frisee, bacon vinaigrette, crispy potatoes, shallots

MEDITERRANEAN OCTOPUS – \$15

romesco, marinated chickpea, radishes

LARGE PLATES

SEA SCALLOPS – \$38

spring pea, wild mushrooms, gnocchi, meyer lemon, crispy sunchoke

FAROE ISLAND SALMON – \$32

heirloom carrot, herb yogurt, dill pollen, red quinoa, salmon caviar

GRILLED BRANZINO – \$36

fregola sarda, calabrian chile, eggplant caponata, salsa verde

GNOCCHETTI – \$25

wild boar ragu, rosemary, pecorino

ANGUS PRIME NY STRIP – \$45

potato puree, asparagus, shallot crumble, green garlic butter, peppercorn “au poivre sauce”

HERITAGE BERKSHIRE PORK TENDERLOIN & BELLY – \$29

agrodolce red cabbage, shishito pepper, grilled apple, mustard jus

ELYSIAN FIELDS FARM LAMB SADDLE – \$45

celery & celery root variations, fennel pollen, black garlic jus

WOOD ROASTED CHICKEN SAUSAGE – \$26

heirloom polenta, nduja vinaigrette, giardiniera

WOOD FIRED PIZZA

MARGHERITA – \$17

tomato sauce, fresh mozzarella, basil, EVOO

MUSHROOM – \$18

garlic, fresh mozzarella, oregano, pecorino

SALAMI – \$18

tomato sauce, fresh mozzarella, red onion, oregano, pecorino, chile honey

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.