

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

BRUSSELS SPROUTS – \$12

bacon, walnuts, pickled mustard seed

OYSTERS – \$12

daily selection, cucumber, yuzu, provision hot sauce

SWEET CORN ARANCINI – \$12

pistachio pesto, pecorino fonduta, mint, celery hear

MARCHO FARMS VEAL CARPACCIO – \$15

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

CRISPY ARTICHOKEs – \$12

preserved lemon, garlic aioli, herbs

HEIRLOOM TOMATOES – \$13

stracciatella, pine nut crisp, basil, fennel pollen

MEDITERRANEAN OCTOPUS – \$15

romesco, marinated chickpea, radishes

COMPRESSED SUMMER MELON SALAD – \$13

marinated feta, marcona almond, shaved prosciutto, arugula

HUDSON VALLEY FOIE GRAS MOUSSE – \$17

peach, NYS maple, brioche

LARGE PLATES

SEA SCALLOPS – \$39

heirloom tomato, summer corn, meyer lemon, farro, basil

FAROE ISLAND SALMON – \$34

*heirloom carrot, herb yogurt, dill pollen, red quinoa,
golden beet*

GRILLED BRANZINO – \$38

fregola sarda, calabrian chile, eggplant caponata, salsa verde

GNOCCHETTI – \$27

wild boar ragu, rosemary, pecorino

ANGUS PRIME NY STRIP – \$45

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

HERITAGE BERKSHIRE RIBCHOP – \$29

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

SMOKED LAMB SHANK – \$39

bbq lentils, kohlrabi slaw, black garlic, coriander

WOOD ROASTED CHICKEN SAUSAGE – \$27

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.