

TONAWANDA

PRESCOTT'S PROVISIONS

NEW YORK

DINNER MENU

SMALL PLATES

COWS MILK BURRATA – \$13

fermented chile peperonata, sea salt

WHITE CHEDDAR POPOVERS – \$5

83% butter (add prosciutto \$6)

BEEF TARTARE – \$15

cured egg yolk, horseradish, smoked onion aioli, rye

YELLOWFIN TUNA – \$16

ginger, chiles, nori, avocado

BRUSSELS SPROUTS – \$12

bacon, walnuts, pickled mustard seed

RAW OYSTERS – \$14

daily selection, citrus

SWISS CHARD ARANCINI – \$12

pistachio pesto, preserved mushrooms, pecorino fonduta

CRISPY ARTICHOKEs – \$13

roasted garlic, lemon aioli

MEDITERRANEAN OCTOPUS – \$16

romesco, potato, sicilian olive, lemon

VENISON CARPACCIO – \$16

smoked olive oil vinaigrette, idiazabal cheese, sunchoke, pepitas

ROASTED BEETS – \$13

blue cheese mousse, apple, miso, walnut, mizuna

MARTHA'S VINEYARD BAY SCALLOP CRUDO – \$17

buttermilk vinaigrette, dill pollen, yuzu kosho

LARGE PLATES

BLACK COD – \$38

fregola sarda, eggplant caponata, castelvetrano oil, shellfish "choron"

ORA KING SALMON – \$36

heirloom beets, orange, miso, smoked beet bouillon

BRAISED BEEF SHORT RIB – \$42

potato puree, oyster mushroom, horseradish gremolata, crispy onion ring

DELMONICO RIBEYE – \$49

creamed swiss chard, "hash brown," beef jus, black truffle butter

BERKSHIRE PORK CHOP – \$36

agrodolce red cabbage, shishito pepper, preserved quince, mustard jus

CHICKEN SAUSAGE – \$28

heirloom polenta, calabrian chile vinaigrette, giardiniera

GNOCCHETTI – \$28

wild boar ragu, rosemary, pecorino

CHESTNUT RAVIOLI – \$38

maitake mushroom, caramelized leeks, sage, brown butter, reggiano, perigord black truffle

WOOD FIRED PIZZA

MARGHERITA – \$18

tomato sauce, fresh mozzarella, basil, EVOO

MUSHROOM – \$19

garlic, fresh mozzarella, oregano, pecorino

PEPPERONI – \$19

tomato sauce, fresh mozzarella, oregano, pecorino