

TONAWANDA

PRESCOTT'S PROVISIONS

NEW YORK

DINNER MENU

SMALL PLATES

COWS MILK BURRATA - \$13

fermented chile peperonata, fennel pollen

WHITE CHEDDAR POPOVERS - \$6

European butter-supp (add prosciutto \$6)

BEEF TARTARE - \$16

cured egg yolk, horseradish mousse, smoked onion aioli, rye

CHARRED AVOCADO - \$16

wild gulf shrimp, green goddess, gem lettuce

HAMACHI CRUDO - \$17

aji amarillo vinaigrette, grapefruit, fennel

SPRING PEA & SMOKED

MOZZARELLA ARANCINI - \$13

pistachio & ramp pesto, preserved mushrooms, pecorino fonduta

CRISPY ARTICHOKEs - \$14

roasted garlic, lemon aioli, fried herbs

MEDITERRANEAN OCTOPUS - \$18

romesco, marinated celery, castelvetro olive

RAW OYSTERS - \$14

daily selection, mignonette

MARCHO FARMS VEAL CARPACCIO - \$17

smoked evoo vinaigrette, spring onion blossom, parmigiano reggiano, crispy sunchoke

WOOD OVEN ROASTED BERKSHIRE PORK BELLY - \$16

grilled spring onion, seabuckthorn, kohlrabi, mustard seed

HUDSON VALLEY FOIE GRAS MOUSSE - \$18

rhubarb, shallot crumble, parker house rolls

LARGE PLATES

PRIME ANGUS BEEF NY STRIP - \$49

potato puree, onion soubise, caramelized onion, spring asparagus, onion ring, bearnaise

BERKSHIRE PORK CHOP - \$36

agrodolce red cabbage, shishito pepper, apple, mustard jus

EYLSIAN FIELDS FARM LAMB - \$49

heirloom polenta, fava beans, mint, black garlic lamb jus

CHICKEN SAUSAGE - \$29

bbq lentils, calabrian chile vinaigrette, giardiniera

GRILLED YELLOW FIN TUNA - \$39

eggplant caponata, grilled artichoke, castelvetro olives, salsa verde

ROASTED SCALLOPS - \$39

spring pea, maitake, asparagus, leek fondue, crispy sunchoke

FAROE ISLAND SALMON - \$37

smoked & grilled carrots, carrot puree, yogurt, dill, sunburst farm roe

HOUSEMADE PASTA

GNOCCHETTI - \$29

wild boar ragu, rosemary, pecorino

TAGLIATELLE - \$32

rock shrimp, calabrian chile, garlic, lemon, herbs

STINGING NETTLE & RICOTTA RAVIOLI - \$38

spring asparagus, cremini mushrooms, mint, parmigiano, brown butter breadcrumb, Italian summer truffles

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

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