

TONAWANDA

PRESCOTT'S PROVISIONS

NEW YORK

DINNER MENU

SMALL PLATES

DURUM WHEAT FOCACCIA - \$7

toasted yeast butter

YELLOWTAIL AMBERJACK CRUDO - \$18

blood orange, chiles, radishes

BEETS - \$16

feta, yogurt, tahini, pistachio, quinoa, schug

PRAWN CARPACCIO - \$17

winter citrus, castelvetrano olives, fennel, chile

HERITAGE PORK RIBS - \$16

black garlic, quince, fennel pollen

CRISPY BURRATA - \$15

preserved green tomato, smoked olive oil jam, caponata

BEEF TARTARE - \$17

cured yolk, horseradish mousse, smoked onion aioli, rye

OCTOPUS - \$19

green lentils, nduja, marinated celery, lemon

HUDSON VALLEY FOIE GRAS - \$19

NYS maple, shallot crumble, brioche

POTATO & LEEK DAUPHINE - \$15

gruyere, "french onion dip"

SMOKED SALMON RILLETTE - \$16

grilled cucumber, avocado, apple & dill salad, salmon roe

LARGE PLATES

GRILLED NOVA SCOTIA HALIBUT - \$49

fregola sarda, castelvetrano olive, artichoke choron

SWORDFISH "SCHNITZEL" - \$39

celery root puree, caper, pumpkin seed, lemon, herbs

DRY AGED ORGANIC SALMON - \$39

potato & leek, horseradish, dill, roe

BRAISED ANGUS BEEF SHORT RIB - \$45

potato puree, braised spinach, black garlic, gremolata, crisp sunchoke

PRIME NY STRIPLOIN - \$49

grilled mushrooms, charred scallion, salsa verde, blue butter, sauce au poivre

BERKSHIRE PORK CHOP - \$39

agrodolce red cabbage, quince, shishito, mustard jus

WOOD ROASTED CHICKEN - \$32

confit garlic, thyme, foie gras chicken jus, swiss chard gratin

HOUSEMADE PASTA

GNOCCHETTI - \$29

wild boar ragu, rosemary, pecorino

BIGOLI - \$34

jonah crab, lemon, chiles, garlic

WOOD FIRED PIZZA

MARGHERITA - \$18

tomato sauce, fresh mozzarella, basil, EVOO

PEPPERONI - \$19

tomato sauce, fresh mozzarella, oregano, pecorino

MUSHROOM - \$19

garlic, 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.