



MENU

STARTERS

FRENCH ONION SOUP \$12

Garlic crouton, gruyere, provolone

VAULT SALAD \$6 | \$10

Artisan mix, cherry tomato, cucumber, ricotta salata, house vinaigrette

CAESAR SALAD \$7 | \$12

Romaine hearts, garlic crouton, crispy parmesan, charred lemon

BACON & EGG \$11

Mixed greens, cider brined bacon, poached egg, confit tomato goat cheese, Dijon vinaigrette

CHARRED BURRATA \$14

Bruschetta crostini, arugula, roasted fig glaze, pistachio dust, crisp prosciutto

PORK BELLY \$16

Deviled egg mousse, pickled apple, buckwheat honey, candied bacon

CALAMARI \$15

Lightly fried, preserved lemon, banana pepper aioli

CRAB CAKE \$17

Lump crab, sriracha aioli, pickled fennel & arugula

MEAT & CHEESE \$15 | \$26

800 day Parma prosciutto, hot sopresatta, sweet sopresatta, elk & pork salami, assorted cheese and accompaniments

BUFFALO CAULIFLOWER \$13

Chickpea flour fried, buffalo sauce, carrot & celery slaw, crumbled blue cheese





ENTRÉES

VAULT BURGER \$20

Short rib & brisket blend, aged cheddar, maple pepper bacon, roasted tomato, chipotle aioli, house chips **add fries \$3**

ROASTED CHICKEN \$28

Stone ground parmesan polenta, heirloom carrots, truffle mushroom jus

CHILEAN SEA BASS \$46

Pan seared, confit tomato & leek risotto, romesco, crispy leek

DRY AGED STRIP \$49

14oz cut, day vegetable, truffle parm potatoes, charred scallion blue cheese butter

DAY BOAT SCALLOPS \$34

Pan seared, lobster risotto, lemon prosecco beurre blanc, fried caper

SHORT RIB \$33

Red wine braised, cayenne honey sweet potato puree, candied bacon, crispy parsnip, Pecorino Romano

PORK BELLY MEATLOAF \$32

Seared, brown sugar & jalapeno ketchup, goat cheese whipped potato, buttermilk fried onion

HOUSE-MADE PASTA

GNOCCHI \$28

Potato gnocchi, fontina cream, marinara, Parmesan

SHORT RIB CARBONARA \$29

Braised short rib, egg, parmesan, Pecorino Romano

SHRIMP & CRAB \$32

Sauteed shrimp, lump crab, roasted garlic tomato lobster cream, arugula pesto, Focaccia bread crumbs

SIDES

HOUSE CUT FRIES \$9

Malt vinegar aioli

MEATBALLS \$11

Classic marinara, herb ricotta

FRENCH ONION MAC \$9

Gruyere, cheddar, house French onion

CREAMED SPINACH & ARTICHOKE \$10

Cast iron baked, grilled bread

CHARRED ASPARAGUS \$9

Lemon

20% gratuity added to parties of 6 or more.

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

◆ PRIVATE DINING ◆

Three Historic Event Spaces Available.

THE VAULT



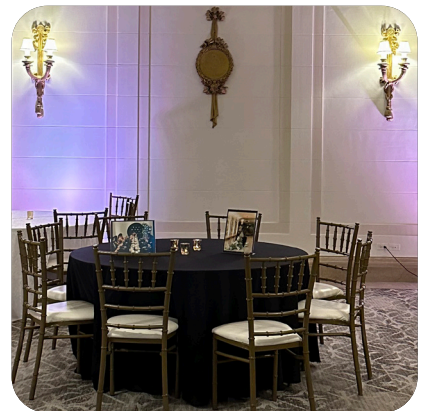
UP TO 30 GUESTS
FULLY CUSTOMIZED MENU
72" HDTV INCLUDED

THE ADMIRAL ROOM



UP TO 400 GUESTS
FULLY CUSTOMIZED MENU

THE 1912 ROOM



UP TO 50 GUESTS
FULLY CUSTOMIZED MENU

FOOD AND BEVERAGE MINIMUM

Monday – Thursday starting at \$1250 • Friday and Saturday starting at \$1500

BAR OPTIONS

Beverage Packages in The Vault and 1912 room require a full service bartender at the rate of \$75/hour

22% administrative fee and NYS sales tax will be added to all parties in both The Vault and The 1912 rooms.