

CADENCE



AT WHITEFACE

STARTERS

Whipped Feta with Warm Naan | \$11

Feta cheese whipped with yogurt and topped with pan-charred cherry tomatoes, extra virgin olive oil, golden raisins and macadamia nuts. Served with warm naan. *Contains nuts.*

Spinach Artichoke Dip | \$11

Spinach, artichokes and red onion in a warm, tangy cheese sauce, served with house-made crostini.

Greens & Beans | gf | \$10

Braised greens and garlic with creamy cannellini beans and parmesan cheese.

Tempeh "Crab" Cake Trio | v | gf | \$13

A vegan version of the Maryland classic. Crispy on the outside, moist and flaky on the inside and served with lemon-dill mayo and Louisiana-style remoulade sauce.

Fried Polenta with Bolognese Sauce | gf | \$13

A generous slice of polenta, seared on a hot griddle and served atop our Bolognese sauce and finished with fresh parmesan shavings.

SOUPS & SALADS

Crisp, Cool House Salad | v | gf | \$10

Enjoy romaine lettuce, cucumbers, sweet tomatoes and red onions tossed in our zesty house dressing.

Warm Cauliflower Salad | v | gf | \$12

Roasted cauliflower with chopped spinach, red onion and seasoned with cardamom and cumin and finished with a maple lemon drizzle and pistachios. *Contains nuts.*

Strawberry Poppy Seed Salad | v | gf | \$11

Fresh romaine and baby spinach with crisp apples and celery, finished with strawberries, pecans and a poppyseed dressing. *Contains nuts.*

French Onion Soup | vo | \$10

This savory soup is served in the classic manner, that is, with a rich broth, croutons and melted Swiss cheese. A vegan version is available – and delicious!

ENTREES

FROM THE LAND

Top Sirloin Mole | gf | \$35

Known as Picanha in Brazil, the top sirloin has an intense depth of flavor that melds well with our house-crafted chocolate-nut mole rub and tomatillo salsa. Served with roasted potatoes and house vegetable medley. *Contains nuts.*

Pan-Seared Pork Chop | \$30

We first sear this 12 oz, bone-in pork chop in a cast iron pan and finished in a hot oven. Served with skillet gnocchi and house vegetable medley.

Pan-Roasted Chicken | \$25

This bone-in roasted chicken breast boasts a crispy skin and delicate yet savory flavor. Served with skillet gnocchi and our vegetable medley.

Bolognese Tagliatelle | \$25

Perfect in Bologna and humbly re-created in our Adirondack kitchen, this long-simmered blend of beef, pork, veal and vegetables is finished with a splash of dairy and a spray of parmesan cheese. Served over tagliatelle.

The Classic Cheeseburger | \$20

A 6 oz patty of ground brisket and beef short rib, topped with melted Swiss cheese and served on a toasted brioche roll with a smear of ketchup, mayo, red onion, pickles, lettuce and tomato and with a side of fries. Classic. Add bacon for \$2.

FROM THE SEA

Roasted Salmon | \$25

Pan-roasted Atlantic Salmon finished with a brown sugar bourbon reduction and served with pearl couscous pilaf and our vegetable medley.

Linguini with Red or White Clam Sauce | \$25

Shrimp Fra Diavolo | \$25

Juicy shrimp simmered in a fiery marinara and served over linguini. Let us know how much heat you'd like.

Linguini Especial | \$25

Shrimp, capers and baby spinach sauteed in lemon-butter with white wine and tossed with linguini.

FROM THE GARDEN

Linguini and "Meat" Balls | v | \$20

This vegan play on the Italian-American classic will both surprise and satisfy. *Contains nuts.*

Mushroom Bourguignon | v | gf | \$20

Inspired by the Burgundy classic, a mélange of mushrooms, onions, carrots and leeks carefully simmered in a blend of vegetable stock and red wine and served on a bed of creamy mashed potatoes.

Butternut Risotto | v | gf | \$20

A creamy dish of Italian arborio rice and sweet butternut squash, spinach and leeks simmered in a savory vegetable stock.

Seitan Steak | v | \$20

Beautiful Seitan beet steak gently caramelized in a savory blend of soy sauce and vegetable broth and finished with a brown sugar bourbon reduction. Served with roasted potatoes and vegetable medley.

DESSERTS

Apple Rosemary Cake | \$13

This delicious, unique cake brings the taste of apples and rosemary together in a delightful way. The cake is smothered with an amaretto cream cheese frosting and topped with buttery sweet apple slices. *Contains nuts.*

Chocolate Ganache Tart | v | gf | \$11

A most decadent homemade dessert for those "ride or die" chocolate lovers. Chocolate cookie crust filled with chocolate ganache and topped with berries. *Contains nuts.*

Maple Pecan Pie | \$12

A twist on the southern classic, a touch of maple makes this homemade pie extra special. Make it a la mode for \$3.

Fruits of the Forest Pie | \$12

Homemade pie in a rich, buttery crust filled with fresh fruits of the season. Make it a la mode for \$3.

Cannoli | \$9

A crispy cannoli shell generously filled with a sweet, ricotta cream and topped with dark chocolate bits, berries and pistachios. *Contains nuts.*

Tiramisu | \$11

Ladyfingers dipped in coffee, layered with a whipped mascarpone cheese and a touch of cocoa make this an Italian classic.

v | vegan

vo | vegan option available

gf | gluten free

gfo | gluten free option available

DRINK MENU

WINE

	By the Glass	By the Bottle
Whites		
Zenato Pinot Grigio	\$8	\$25
Yalumba Pinot Grigio v	\$10	\$30
Dough Chardonnay	\$10	\$30
Rosés		
Les Vignobles Gueissard	\$7	\$20
Reds		
Chasing Lions Pinot Noir	\$11	\$30
Twenty Acres Cabernet Sauvignon	\$8	\$22
Yalumba Sanctum v Cabernet Sauvignon	\$14	\$40
Sparkling		
Zardetto Prosecco	\$8	
SOFT DRINKS		
Coke®	\$3	
Diet Coke®	\$3	
Sprite®	\$3	
Orange Fanta®	\$3	
Flavored Seltzer	\$3	
Lemonade	\$3	

(free refills on soft drinks)

COCKTAILS

Mixed drinks available—and ask about our drink specials.

BEER

Frog Alley 1903 New York Lager	\$7 / pint
Paradox Pilsner	\$7 / pint
Bronx Summer Ale	\$5 / 12 oz.
Lagunitas A Little Sumpin' Sumpin' Ale	\$6 / 12 oz.
Alagash White Belgium Wheat	\$5 / 12 oz.
Smuttnose Old Brown Dog Brown Ale	\$6 / 12 oz.
Montauk Wave Chaser IPA	\$7 / 12 oz.
Lagunitas IPA	\$6 / 12 oz.
Budweiser	\$5 / 12 oz.

CIDER

Graft Lost Tropic Mimosa Cider	\$7 / 12 oz
Graft Moscow Mule Cider	\$7 / 12 oz
Downeast Cider Original Blend	\$6 / 12 oz

HOT BEVERAGES

Coffee / Decaf	\$2
Black Tea	\$2
Herbal Tea (Decaffeinated)	\$2

An 18% gratuity will be added to guest checks with six or more people.