Torch Club
Fall Menu

Main Dining Room
M-F 11:30am - 2:30pm
Saturday & Sunday: Closed

Small Plates

Autumn Chopped Salad GF 13.5
Satur Farms seasonal greens, beefsteak tomatoes, McBride's cucumber, heirloom carrots, sharp New York cheddar, Red Jacket apples, garbanzos, crisp pancetta, and champagne citrus vinaigrette

Local Pear Salad 12.5
Summer farms baby lettuces, warm Boursin cheese croutons, sun-dried cherries, honey roasted Bartlett pear, shaved fennel, and blood orange balsamic dressing

Green Market Salad 7
Satur Farms seasonal greens, Fox Hollow Tomatoes, cucumbers, and heirloom carrots with house-made grilled lemon Dijon vinaigrette

Wild Mushroom Pate GF, V 16.5
Northern Farm mushroom and fall vegetable terrine with five grain and local lettuce salad, citrus-Dijon vinaigrette, and crispy carrot straws

Sesame Tuna Poke 18.5
Line-caught Yellowfin tuna, sesame sticky rice, pickled red onion, New Jersey yellow corn and edamame salad, marinated seaweed salad, mandarin sesame glaze, and Koppert micro wasabi

House Cured Salmon Pastrami 16.5
The Bread Gal artisan rye, house-made Schmidt’s horseradish Thousand Island dressing, cured salmon pastrami, crunchy cabbage slaw, and hand-cut sea salt chips

Fire Grilled Brat 13.5
Grilled German sausage on a soft brioche bun, with Toast IPA beer cheese, pickled red onion and cabbage slaw, and sweet potato pancakes

Beef on Weck 16
Upstate New York classic with shaved flat iron steak, Schmidt’s white horseradish, salted caraway roll, simmered beef jus, and sea salt chips

Honey Dijon Chicken Sandwich 12.5
Grilled breast of chicken with Sir Kensington Dijon honey mustard, Satur Farms baby spinach, and heirloom tomatoes on a rustic Bread Gal pumpernickel roll with hand cut sea salt chips

Large Plates

Washington Square Flat Iron Steak 18
Grass-fed flat iron steak with blistered heirloom cherry tomato relish, Toast Ale battered crispy onion rings, and Lacinato kale salad with grilled lemon vinaigrette

Root Vegetable Risotto GF, VGN 13.5
Coconut milk risotto folded with seared tofu, fall squash, asparagus tips, and English peas, herb oil, and aged balsamic drizzle

Crispy Red Snapper GF 18.5
Pan seared adobo dusted skin-on snapper fillet, warm saffron-green chili aioli, plantanos maduros, and mango quinoa salad

Market Herb Roasted Chicken GF 16.5
Herb crusted roasted pasture-raised chicken breast with carrot top pesto, Fonio date pilaf, and Satur Farms Parmesan arugula salad

Oven Roasted Atlantic Cod GF 16.5
Flaky toasted corn crusted fillet, Koppert chive cream, pancetta braised golden lentils, and sautéed autumn greens

Desserts

Chocolate Roulade 10
Chocolate ganache filled chocolate cake roulade, cinnamon whipped cream, and white chocolate fair-trade espresso sauce

Local Apple Tart 10
Red Jacket Apple Tart with Brown Butter Streusel and Local Cider Caramel

L’arte del Gelato and Sorbet Seasonal Flavors 4.5
Stracciatella Gelato, Cioccolato al Latte Gelato, Sicilian Lemon Sorbet, and Fresh Peach Sorbet

GF = Gluten Free  V = Vegetarian  VGN = Vegan  Seafood
IDP = Imperfectly Delicious Product  MOC = Menu of Change