

T H E  
C O R  
N E R

## SPRING

HOTEL TIVOLI  
53 BROADWAY  
TIVOLI, NY 12583

### OYSTERS

HARISSA COCKTAIL, MP  
PROSECCO MIGNONETTE

### SALAD

SPRING MIX, RADISH, LEMON, 12 GEM LETTUCE, FETA, GREEK 17  
OLIVE OIL, SEA SALT  
OLIVES, RADISH, RED ONION,  
TOMATO, DILL, MINT, OREGANO,  
RED WINE VINAIGRETTE

### APPETIZERS

FRITTO MISTO, CRISPY SHRIMP, 22 HUMMUS, GREEN FALAFEL, FREEKEH 21  
BAY SCALLOP, SMELT, CAPER HERB  
AIOLI  
TABBOULEH, CRISPY CHICKPEA,  
PITA

BEETS, WHIPPED LAVENDER GOAT 18  
CHEESE, WHITE GRAPES,  
WATERCRESS, TOASTED PISTACHIO

### PASTA

FRESH SPAGHETTI, JUMBO LUMP 28 HAND MADE CAVATELLI, MORELS, 30  
CRAB, PRESERVED LEMON, CHILI,  
CHIVES  
MAITAKE, OYSTER MUSHROOMS,  
PARMESAN FRICO

### ENTREE

HANGER STEAK, CRISPY NEW 35 COCONUT GREEN CURRY, SPRING 25  
POTATOES, PECORINO, RAMP  
CHIMICHURRI, ASPARAGUS  
VEGETABLES, STEAMED JASMINE  
RICE

CHICKEN TAGINE, PRESERVED 28 BRAISED LAMB SHANK, HERB 39  
LEMON, RAS EL HANOUT, COUS COUS  
LABNEH, ENGLISH PEAS, SHAVED  
HEIRLOOM CARROT, MINT

POACHED HALIBUT, COCKLES, SNAP 32 NORTHWIND FARM BEEF BURGER, 20  
PEAS, ENGLISH PEAS, PEA SHOOTS,  
RADISH, SAFFRON BRODO  
HAND CUT FRENCH FRIES

### SIDES

GRILLED ASPARAGUS, OLIVE OIL, 9 SAUTÉED ENGLISH AND SNAP PEAS, 11  
LEMON, SEA SALT  
FETA, PEA SHOOTS

ZA'ATAR FRIES, SAFFRON AIOLI 10 ROASTED SEASONAL MUSHROOMS 9

