

T H E  
C O R  
N E R

## FALL

HOTEL TIVOLI  
53 BROADWAY  
TIVOLI, NY 12583

### OYSTERS

HARISSA COCKTAIL, 16  
PROSECCO MIGNONETTE

### SALAD

ENDIVE, POMEGRANATE, 16 SHAVED BRUSSELS SPROUTS, 17  
GORGONZOLA, GRAPEFRUIT, QUINOA, LABNE, GRAPES, MINT,  
HAZELNUT ALMOND

### APPETIZERS

ONION SOUP, STREET BREAD 16 BEET HUMMUS, GOAT CHEESE, 22  
CROUTON, GRUYERE MARINATED OLIVES, PITA, PICKLES,  
GREEN FALAFEL

PHYLLO WRAPPED FETA, CHILI, 19 STEAMED LITTLENECK CLAMS AND 20  
HONEY, ARUGULA, FIG, SESAME, SEA MUSSELS, RED CHARMOULA BUTTER,  
SALT WHITE WINE, LEEKS

### PASTA

FRESH SPAGHETTI, COCKLES, OLIVE, 28 SUNCHOKE AGNOLOTTI, BUTTERNUT 30  
PRESERVED LEMON, SPINACH, SQUASH, SAGE BROWN BUTTER,  
PICKLED PEPPER, ZAATAR GRANA PADANO, PEPITA

### ENTREE

HANGER STEAK, GREEN PEPPERCORN 38 COCONUT GREEN CURRY, FALL 27  
AU POIVRE, CHICORIES, CHICKPEA VEGETABLES, STEAMED JASMINE  
PANISSE RICE

CHICKEN TAGINE, PRESERVED 28 DUCK CONFIT POTPIE, TURNIP, 34  
LEMON, RAS EL HANOUT, COUS COUS CARROT, CIPOLLINI, ENGLISH PEAS  
PUFF PASTRY, HERBS

GRILLED BUTTERFLIED BRANZINO, 32 NORTHWIND FARM BEEF BURGER, 20  
SHAVED FENNEL, CASTELVETRANO LETTUCE, TOMATO, CARAMELIZED  
OLIVE, CITRUS, WATERCRESS, ONION, HAND CUT FRENCH FRIES  
ZHOUG

### SIDES

ROASTED HONEYNUT SQUASH, HONEY, 15 CHARRED NOBLE JADE, CHILI, 14  
THYME, CHILI, PISTACHIO GARLIC, FETA, EVERYTHING SPICE  
ZA'ATAR FRIES, SAFFRON AIOLI 10 ROASTED SEASONAL MUSHROOMS 9

