

LUNCH

STARTERS

Soup Du Jour • 7/9

Ask your server for today's selection

Fried Calamari • 13

Semolina & Cornmeal Fried, Marinara, Lemon Aioli

Autumn Grain Bowl • 14

Farro, Quinoa, Sweet Potato, Squash, Local Apples, Baby Greens, Ripe Tomato, Saba, Toasted Pine Nut, Balsamic

Jumbo Fried Chicken Wings

Six/12 • Twelve/24 • Eighteen/30

Celery & Carrot, Bleu Cheese

Mild Buffalo, Teriyaki or BBQ

Autumn Salad • 14

Baby Arugula, Crisp Apple, Goat Cheese, Prosciutto, Toasted Pine Nut, Cider Vinaigrette

Caesar Salad • 11

Fresh Romaine, Garlic Crouton, House Made Lemon Caesar Dressing, White Anchovies

House Salad • 9

Baby Greens, Cucumber, Tomato, Carrot, Red Onion, Lemon Vinaigrette

Add to any salad:

Chicken • 5 Shrimp • 6 Steak • 9 Salmon • 12

ENTREES

With coleslaw & hand cut French fries. Sub a side salad OR Sweet Potato Fries • 2

Grilled Cheese • 13

Brie, Apples, Sage, Toasted Sourdough

Pulled Pork Sandwich • 15

BBQ Pigasso Farm Pork, Pickled Red Onion, Buttered Challah Roll

Grilled Reuben on Rye • 14

Pastrami, Swiss, Sauerkraut, Russian Dressing

Lobster Salad Sandwich • 29

Old Bay, Celery, Red Onion, Toasted Challah Roll

Fried Chicken Sandwich • 15

Sweet Chipotle Mayo, House Made Pickles, Toasted Challah Roll

Turkey BLT on Grilled Sourdough • 14

Turkey, Bacon, Local Red Leaf, Tomato

Fish 'n Chips • 17

Guinness Battered Cod Filet, Tartar Sauce

Grilled 8 oz Pigasso Farm Burger • 15

Pasture Raised Beef from Copake, NY - Lettuce, Tomato & Onion

Challah, Lettuce Bun, or

Gluten Free Roll (+1) available

Additional Toppings • +1 each

Bleu Cheese, American, Cheddar, Swiss,

Mozzarella, Pepper Jack, Bacon, Avocado,

Caramelized Onions, Sautéed Mushrooms,

Fried Egg

Please inform your server if you have any allergies before placing your order • Ask about gluten free options • 20% Gratuity will be added to parties of 7 or more • \$3 fee for split plate request • Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. However, consuming overcooked meats, poultry, seafood, shellfish or eggs may decrease the enjoyment of your meal.

DINNER

SOUPS & SALADS

Soup Du Jour • 7/9

Ask your server for today's selection

Seasonal Burrata • 14

Sweet Potato, Squash, Sage, Pine Nuts, Saba

Tuna Niçoise • 18

Seared Rare Ahi, Kalamata Olives, Capers, Local Egg, Cherry Tomato, French Beans, Local Pearl Potato, Roasted Red Pepper, Stewed Beans, Lemon Aioli

APPETIZERS

Pork Belly • 14

Scallion Pancakes, Apricot Glaze, Housemade Pickles, Red Chiles

Bang Bang Cauliflower • 10

Eggplant Labne

Sizzling Hot Birria Tacos (3)

Onion, Cilantro, Consommé, Goat Cheese, Sour Cream

Beef • 17 Carnitas • 16 Chicken • 15

FOR THE TABLE

Warm Bread & Whipped Herb Butter • 6

Mediterranean Platter • 18

House Made Hummus Spread, Kalamata Olives, Cucumber, Feta, Tomatoes, Roasted Autumn Squash, Pickled Red Onion, Tahini, Pita Bread

Autumn Salad • 14

Baby Arugula, Crisp Apple, Goat Cheese, Prosciutto, Toasted Pine Nut, Cider Vinaigrette

Caesar Salad • 11

Fresh Romaine, Garlic Crouton, House Made Lemon Caesar Dressing, White Anchovies

House Salad • 9

Baby Greens, Cucumber, Tomato, Carrot, Red Onion, Lemon Vinaigrette

Add to any salad:

Chicken • 5 Shrimp • 6 Steak • 9 Salmon • 12

Fried Calamari • 13

Semolina & Cornmeal Fried, Marinara, Lemon Aioli

Bang Bang Shrimp Tacos (2) • 12

Lettuce Wrap or Flour Tortilla, Asian Sesame Slaw, Pickled Red Onion, Local Micro Greens

Hot Spinach Artichoke Dip • 12

Crusty Grilled Bread

Cheese Plate • 20

Bayley Hazen Blue Cheese, Triple Crème Cow's Milk Cheese, Brie, Chef's Choice Accoutrement

DINNER

ENTRÉES

Eggplant Burrata Parmigiana • 23
Marinara, Grana Padano, Pesto

Organic Herb Roasted Half Chicken • 28
Yukon Gold Mashed, Seasonal Vegetable, Jus

Sizzled Halibut • 28
Toasted Farro Salad with Corn & Sage,
Red Beets, Brown Butter

Guinness Braised Short Rib • 30
Yukon Gold Mashed, Seasonal Vegetable, Jus

PASTAS

Handmade Spinach Fettucine • 28
Broccoli Rabe, Roasted Butternut Squash,
Grana Padano

Linguini Scampi • 26
Garlic, Shrimp, Peas, White Wine, Butter

BURGERS & HOT SANDWICHES

With coleslaw & hand cut French fries. Sub a side salad OR Sweet Potato Fries • 2

Grilled 8 oz Pigasso Farm Burger • 15
Pasture Raised Beef from Copake, NY -
Lettuce, Tomato & Onion
Challah, Lettuce Bun, or
Gluten Free Roll (+1) available
Additional Toppings • +1 each
Bleu Cheese, American, Cheddar, Swiss,
Mozzarella, Pepper Jack, Bacon, Avocado,
Caramelized Onions, Sautéed Mushrooms,
Fried Egg

Grilled Reuben on Rye • 14
Pastrami, Swiss, Sauerkraut, Russian Dressing

Fried Chicken Sandwich • 15
Sweet Chipotle Mayo, House Made Pickles,
Toasted Challah Roll

Grilled Cheese • 13
Brie, Apples, Sage, Toasted Sourdough

Please inform your server if you have any allergies before placing your order • Ask about gluten free options • 20% Gratuity will be added to parties of 7 or more • \$3 fee for split plate request • Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. However, consuming overcooked meats, poultry, seafood, shellfish or eggs may decrease the enjoyment of your meal.

SUNDAY FUNDAY

APPETIZERS

Fried Calamari • 13

Semolina & Cornmeal Fried,
Marinara, Lemon Aioli

Jumbo Fried Chicken Wings

Six/12 • Twelve/24 • Eighteen/30
Celery & Carrot, Bleu Cheese
Mild Buffalo, Teriyaki or BBQ

Sizzling Hot Birria Tacos (3)

Onion, Cilantro, Consommé,
Goat Cheese, Sour Cream
Beef • 17 Carnitas • 16 Chicken • 15

TWO FOR \$10 SNACKS

Onion Rings
Mozzarella Sticks
Sweet Potato Fries
Chicken Tenders
Hand cut Fries

\$3 DRAFT BEERS

Ask your bartender
for today's choices

BUCKET OF CANS

6 Domestic \$15
6 Imports \$20

BRUNCH

Soup Du Jour • 7/9

Ask your server for today's selection

Autumn Salad • 14

Baby Arugula, Crisp Apple,
Goat Cheese, Toasted Pine Nut,
Prosciutto, Cider Vinaigrette

Caesar Salad • 11

Fresh Romaine, Garlic Crouton,
House Made Lemon Caesar Dressing,
White Anchovies

Omelet of the Day • 12

With Bacon & Home Fries

Chicken & Waffles • 18

Fried Chicken on a Belgian Waffle,
Local Maple Syrup

Pancakes • 10

Local Maple Syrup, Breakfast Sausage

The Greens Farm Fresh Breakfast Bowl •

16

Grilled Pigasso Farm Andouille Sausage
& Two Fried Eggs, Equinox Farm Baby
Arugula, Coach Farm Goat Cheese,
Rock City Shiitake, Home Fries, Pepitas,
Grilled Peasant Bread

Lobster Salad Sandwich • 29

Old Bay, Celery, Red Onion,
Toasted Challah Roll

Grilled 8 oz Pigasso Farm Burger • 15

Pasture Raised Beef from Copake, NY -
Lettuce, Tomato & Onion
Challah, Lettuce Bun, or Gluten Free Roll
(+1) available

Additional Toppings • +1 each

*Bleu Cheese, American, Cheddar, Swiss,
Mozzarella, Pepper Jack, Bacon, Avocado,
Caramelized Onions, Sautéed Mushrooms,
Fried Egg*

WINE

Glass • 9 Bottle • 32

SPARKLING & ROSE

Sparkling Veuve de Vernay *France*

Prosecco Bolla *Italy*

Rose Vino *Washington*

Cava Rose Poema *Spain*

Lambrusco Dolce Medici Ermete *Spain*

Cuvee Brut J Vineyards *CA* • 58

WHITE

Riesling Inspire Moore *NY*

Pinot Grigio Alverdi *Italy*

Gewurztraminer Michel Nartz *France*

Sauvignon Blanc OCD *New Zealand*

Chardonnay Strangeways *CA*

Sancerre Chateau de Sancerre *France* • 50

Chardonnay Enroute *CA* • 65

RED

Sangiovese Gatto Grosso *Italy*

Red Blend Farmhouse *CA*

Pinot Noir Bridlewood *CA*

Malbec Alamos *Argentina*

Cabernet Sauvignon Raymond *CA*

Petite Sirah Stags' Leap *CA* • 70

Pinot Noir Resonance *OR* • 65

Cabernet Sauvignon Hess *CA* • 95

Bourbon Barrel Zinfandel Four Virtues *CA* • 42

BEER

DRAFT & BOTTLED

Ask your server about our rotating selection of 8 brews on tap & wide variety of bottled beer

COCKTAILS

Indian Summer

Smoky Mezcal, Pineapple Juice & Thai Chili Oil - Served on the Rocks • 14

Apple Cider Sangria

Flavored Vodka, Local Cider & White Wine • 11

Spicy Pear Mule

Belvedere Ginger Pear Vodka, Muddled Jalapeno & Saranac Ginger Beer • 13

The Gold rush

Premium Bourbon, Honey Syrup & Fresh Lime Juice - Served Up • 14

Fire Cider

Hard Cider on Tap with a shot of Fireball Cinnamon Whiskey • 9

DESSERTS

Tiramisu • 9

Flourless Chocolate Cake • 9

Seasonal Fruit Cobbler • 9

SoCo Creamery Ice Cream

Three Scoops • 7.5