

All items are subject to seasonal availability.

LOCAL FAVORITES

CURED SALMON SALAD

ARUGULA, CRISPY SHALLOTS
BALSAMIC VINAIGRETTE, CHEVRE 13.00

PICKLED BEET SALAD

PICKLED RED AND WHITE BEETS
DILL CRÈME FRAICHE DRESSING
GREENS 12.00

BOSTON BIBB SALAD

APPLE, CELERY, RED ONION
HERB BUTTERMILK DRESSING
GORE DAWN ZOLA 12.00

LOCAL ARTISAN CHEESE PLATE

SELECTION OF THREE ARTISAN CHEESES
CROSTINI, SEASONAL COMPOTE 14.00

CHARCUTERIE PLATE

CHEF'S SELECTION OF HOUSE MADE CHARCUTERIE
CORNICHONS, WHOLE GRAIN MUSTARD
ONION CONFIT, CROSTINI 15.00

HAND-MADE CAVATELLI WITH RAMP PESTO

SAUTÉED MUSHROOMS, TOMA CELENA
SM 11.00 LG 17.00

MUSHROOM LAMB RAGU

POTATO GNOCCHI
SM 17.00 LG 25.00

SEASONAL VEGETABLES, HAND-CUT TAGLIATELLE

HUDSON VALLEY CREAM, TARRAGON, LEMON

SM 15.00 LG 24.00

TEMPLE FARM HAMBURGER

8OZ. GRASS FED GROUND BEEF

FRENCH FRIES, HOUSE MADE SESAME SEED BUN 13.00

ADD BRIDGID'S ABBEY CHEESE 1.50

BUTTERMILK BRINED BABY CHICKEN

BLACK PEPPER HONEY DRIZZLE

BACON BRAISED COLLARD GREENS

MASHED POTATOES 26.00

FISH & CHIPS

NY STATE BEER-BATTERED FLOUNDER

HAND CUT FRENCH FRIES

TARTAR SAUCE, COLESLAW 20.00

STEAK FRITES

PAN SEARED STEAK, CHEF'S CHOICE

HAND CUT FRENCH FRIES, GARLIC BUTTER

RED WINE, VEAL REDUCTION 30.00