



**SEASONAL
LOCAL FAVORITES**

LOCAL FAVORITES

FALL

APPETIZER

LOCAL ARTISAN CHEESE PLATE

SELECTION OF THREE ARTISAN CHEESES, CROSTINI & FRUIT COMPOTE

AUTUMN SALAD

TOASTED PUMPKIN SEEDS, SKY FARM GREENS, SUMMER SNOW

REDUCED CIDER VINAIGRETTE

NY PEAR & BLUE CHEESE SALAD

BAYLE HAZEN BLUE CHEESE, TOASTED WALNUTS, SKY FARM GREEN

NY PEAR & RIESLING VINAIGRETTE

LOCAL APPLE SALAD

SHAVED CELERY, MESCLUN GREENS, CHAMPAGNE AND CHERVIL VINAIGRETTE

TRUE BLUE

BEEF AND HORSERADISH CURED SALMON

ROASTED BEETS, MESCLUN GREENS, RONNYBROOK CRÈME FRAICHE WITH DILL

GRATED HORSERADISH

CRISPY OYSTER SALAD

JERSEY ROMAINE AND BOSTON BIBB, SLICED SHALLOT, OLIVE OIL CROUTONS

SPICY CAESAR DRESSING

ARUGULA AND FENNEL SALAD

DRIED CRANBERRIES, SHAVED RED ONION, EQUINOX GOAT CHEESE PECORINO

SHERRY VINAIGRETTE

MAIN COURSE

HAND-MADE TAGLIATELLE WITH CREAMY PESTO

SHAVED PARMESAN CHEESE

HAND-MADE PAPPARDELLE WITH BEEF RAGU

SHAVED PARMESAN CHEESE

HAND-MADE MUSHROOM AND LEEK RAVIOLI

BABY VEGETABLES, LOCAL GREENS & LEMON

TEMPLE FARM HAMBURGER

8OZ. GRASS FED GROUND BEEF, FRENCH FRIES, HOUSE MADE SESAME SEED BUN

FISH & CHIPS

CRISPY BATTERED FLOUNDER, HAND CUT FRENCH FRIES, TARTAR SAUCE

COLE SLAW

SOUTHERN FRIED CHICKEN

BACON BRAISED COLLARD GREENS, MASHED POTATOES, CREAM GRAVY

STEAK FRITES

PAN SEARED NEW YORK STRIP, HAND CUT FRENCH FRIES, GARLIC BUTTER

RED WINE, VEAL REDUCTION

BEEF BOURGUIGNONNE

PURPLE TOP TURNIP, RUTABAGA, BABY CARROT, FINGERLING POTATO

MUSHROOMS, CIPPOLINI ONION, HORSERADISH CRÈME FRESH

LOCAL FAVORITES

WINTER

APPETIZER

LOCAL APPLE SALAD

SHAVED CELERY, MESCLUN GREENS, CHAMPAGNE AND CHERVIL VINAIGRETTE
TRUE BLUE

CRISPY OYSTER SALAD

JERSEY ROMAINE AND BOSTON BIBB, SLICED SHALLOT, OLIVE OIL CROUTONS
SPICY CAESAR DRESSING

ARUGULA AND FENNEL SALAD

DRIED CRANBERRIES, SHAVED RED ONION, EQUINOX GOAT CHEESE PECORINO
SHERRY VINAIGRETTE

STAR ANISE AND GINGER CURED SALMON

MACHE SALAD, GINGER GARLIC VINAIGRETTE, SHAVED RED ONION, CARROT

LOCAL ARTISAN CHEESE PLATE

SELECTION OF THREE ARTISAN CHEESES, CROSTINI & FRUIT COMPOTE

HOUSE-MADE CHARCUTERIE PLATE

SOPPRESSATA, TUSCAN SALAMI, PATE MAISON, SPANISH CHORIZO
CONFIT ONIONS, CORNICHONS, WHOLEGRAIN MUSTARD

MAIN COURSE

BRAISED PORK SHOULDER

SAUTÉED BRUSSEL SPROUTS, BABY CARROTS, ROSE GOLD GRITS

HAND-MADE PAPPARDELLE WITH BOLOGNESE

SHAVED TOMA CELENA CHEESE

HAND-MADE MUSHROOM AND LEEK RAVIOLI

BABY VEGETABLES, LOCAL GREENS & LEMON

TEMPLE FARM HAMBURGER

8OZ. GRASS FED GROUND BEEF, FRENCH FRIES, HOUSE MADE SESAME SEED BUN

FISH & CHIPS

CRISPY BATTERED FLOUNDER, HAND CUT FRENCH FRIES, TARTAR SAUCE
COLE SLAW

SOUTHERN FRIED CHICKEN

BACON BRAISED COLLARD GREENS, MASHED POTATOES, CREAM GRAVY

STEAK FRITES

PAN SEARED NEW YORK STRIP, HAND CUT FRENCH FRIES, GARLIC BUTTER
RED WINE, VEAL REDUCTION

BEEF BOURGUIGNONNE

PURPLE TOP TURNIP, RUTABAGA, BABY CARROT, FINGERLING POTATO
MUSHROOMS, CIPPOLINI ONION, HORSERADISH CRÈME FRESH

LOCAL FAVORITES SPRING

APPETIZER

CURED SALMON SALAD

ARUGULA, CRISPY SHALLOTS, BALSAMIC VINAIGRETTE, CHEVRE

PICKLED BEET SALAD

PICKLED RED AND YELLOW BEETS, DILL CRÈME FRAICHE DRESSING
GREENS

LOCAL ARTISAN CHEESE PLATE

SELECTION OF THREE ARTISAN CHEESES
CROSTINI & FRUIT COMPOTE

HOUSE-MADE CHARCUTERIE PLATE

SOPPRESSATA, TUSCAN SALAMI, PATE MAISON, SPANISH CHORIZO, CONFIT
ONIONS, CORNICHONS, WHOLEGRAIN MUSTARD

BOSTON BIBB SALAD

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

MAIN COURSE

HAND MADE CAVATELLI, RAMP PESTO

SAUTÉED MUSHROOMS, TOMA CELENA

MUSHROOM LAMB RAGU

POTATO GNOCCHI

SEASONAL VEGETABLES, HAND CUT TAGLIATELLE

HUDSON VALLEY CREAM, TARRAGON, LEMON

TEMPLE FARM HAMBURGER

8OZ. GRASS FED GROUND BEEF, FRENCH FRIES, HOUSE MADE SESAME SEED BUN

FISH & CHIPS

CRISPY BATTERED FLOUNDER, HAND CUT FRENCH FRIES
TARTAR SAUCE, COLE SLAW

BUTTERMILK BRINED CORNISH GAME HEN

BLACK PEPPER HONEY DRIZZLE, RAMP SMASHED POTATOES, WILTED SPINACH

STEAK FRITES

PAN SEARED NEW YORK STRIP, HAND CUT FRENCH FRIES, GARLIC BUTTER
RED WINE, VEAL REDUCTION

LOCAL FAVORITES

SUMMER

APPETIZER

PATE MAISON SALAD

GREENS, LEMON VINAIGRETTE, CORNICHON , CROSTINI, WHOLE GRAIN MUSTARD

BLUEBERRY SALAD

MESCLUN MIX, FRESH BLUEBERRIES, CHEVRE, TOASTED ALMONDS
CHAMPAGNE VINAIGRETTE

ROASTED BEET SALAD

CHEVRE, MESCLUN MIX, TOASTED HAZELNUT VINAIGRETTE

LOCAL ARTISAN CHEESE PLATE

SELECTION OF THREE ARTISAN CHEESES, CROSTINI & FRUIT COMPOTE

PICKLE PLATE

CHIOGGIA AND WHITE BEETS, MOM'S DILLY BEANS, MARY'S PICKLES
SEASONED FRESH KIRBY CUCUMBERS, PICKLED RAMPS, BABY CARROTS

BOSTON BIBB SALAD

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

CHARCUTERIE PLATE

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

MAIN COURSE

HAND MADE CAVATELLI WITH BASIL PECAN PESTO

CREMINI, SHIITAKE AND OYSTER MUSHROOMS, CHERRY TOMATOES, TOMA CELENA

SEASONAL VEGETABLES, HAND CUT TAGLIATELLE

HUDSON VALLEY CREAM, TARRAGON, LEMON

TEMPLE FARM HAMBURGER

8OZ. GRASS FED GROUND BEEF, FRENCH FRIES, HOUSE MADE SESAME SEED BUN

FISH & CHIPS

CRISPY BATTERED FLOUNDER, HAND CUT FRENCH FRIES
TARTAR SAUCE, COLE SLAW

SOUTHERN FRIED BUTTERMILK BRINED BABY CHICKEN

BLACK PEPPER HONEY DRIZZLE, BACON BRAISED COLLARD GREENS
MASHED POTATOES

STEAK FRITES

PAN SEARED STEAK, CHEF'S CHOICE , HAND CUT FRENCH FRIES
COMPOUND BUTTER, RED WINE, VEAL REDUCTION

PAN ROASTED PORK CHOP

ROASTED FINGERLING POTATOES, BUTTERED BROCCOLI, ONIONS, GARLIC
THYME PORK JUS