SMALL PLATES

BUTTERNUT SQUASH SOUP 12
crushed, croutons

BURLATA 15
tomato jam, green apple, bread crumbs

SHISHITO PEPPERS 12
yuzu mayo, nori, sesame

BEVERAGES

ICE TEA
JUICE BLENDS

ICE TEA BY SERENDIPITEA 5
organic black tea
organic hibiscus tisane

LEMONADE 6

JUICE BLENDS 11
strawberry orange / beet apple yuzu
kale apple cucumber ginger avocado
apple

SODAS AND WATERS
pepsi, diet pepsi, mist twist 5
saratoga sparkling or still water 6

HOT BEVERAGES

LA COLOMBE 6
regular / decaf
cold brew 6
espresso, americano 6
cappuccino, latte 7

HARNEY AND SONS TEA 6.5
green / mint / black / chamomile

DESSERT

10 EA
FLOURLESS CHOCOLATE CAKE
raspberry coulis, market berries

PUMPKIN MOUSSE CAKE
cinnamon streusel, whipped cream

NUTELLA FLAN

SALADS

REMEMBRANCE FARM BABY KALE CAESAR 14
garlic bread crumbs, white anchovy, parmesan, house caesar dressing

HUDSON VALLEY GREENS 16
red quinoa, heirloom tomato, roasted squash, gorgonzola, white balsamic
add
skuna salmon +12
skirt steak +12
amish chicken breast +10

NICOISE 26
smoked trout, 6 minute egg, fingerling potatoes, cucumbers, shaved radish,
trout roe, horseradish, dill, crème fraiche dressing

ENTREES

PAPPARDELLE 28
short rib ragu, parmesan

FREEBIRD ORGANIC CHICKEN SCHNITZEL 25
grilled baby gem lettuce, asparagus, heirloom tomato, mint

AVOCADO TOAST 20
cilantro, lime, fresh crushed red pepper, multigrain bread

SKUNA BAY SALMON 29
riced cauliflower, kale, asparagus, roasted pearl onion

SANDWICHES

sandwiches served with choice of
hudson valley greens or french fries

AMISH CHICKEN BLT 22
amish chicken breast, applewood smoked bacon, avocado,
 bibb lettuce, heirloom tomato, smoked aioli, sourdough bread

YAM AND CHEESE 21
roasted sweet potato, fontina cheese, baby kale, beet, toasted
potato bread

THE BURGER DOWNSTAIRS 26
adirondack cheddar, lettuce, tomato, smoked aioli, house
pickles, pretzel buns
add applewood smoked bacon +6

SIDES

hudson valley greens 10
roasted brussel sprouts with bacon, bourbon maple syrup 12
french fries 10

EXECUTIVE CHEF, CHRISTIAN CLARK

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

WHILE WE OFFER OPTIONS TO ACCOMMODATE DIETARY AND ALLERGENS RESTRICTIONS, WE ARE NOT A GLUTEN-FREE, NUT-FREE, OR DAIRY-FREE KITCHEN AND CROSS-CONTAMINATION MAY OCCUR FOR THOSE THAT HAVE A HIGHER SENSITIVITY TO THESE ALLERGENS.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE NEW YORK STATE TAX WILL BE ADDED TO YOUR ORDER.