NYACK NY FARM EST 2022

LUNCH & DINNER

SALADS & SOUP

Caesar Salad 15
Romaine hearts, house made sourdough croutons, parmesan, house made Caesar dressing
(contains fish)

Roasted Beet Salad (V) 15
Baby arugula, Hudson Valley goat cheese, candied walnuts, pomegranate, maple syrup vinaigrette
(dairy, nuts, GF)

Farm Cobb Salad 16
Seasonal greens, bacon, avocado, farm egg, tomato, blue cheese
(dairy, egg)

French Onion Soup 12
Rich beef broth, caramelized onions, local sourdough bread crostini, melted gruyere
(dairy , gluten)

ADD A PROTEIN
Grilled chicken + $8.00
Herb-roasted market fish + $14.00
Steak + $18.00
Grilled Shrimp + $12.00

MAIN COURSES

Farm Burger 21
NY grass-fed beef, cheddar, local pickles, lettuce, tomato, chipotle aioli, brioche bun, French fries
**Add Avocado+ $3 *Add bacon + $3*

La Belle Farm Grilled French Cut Chicken 26
Local chicken, charred carrots, parmesan risotto
(GF, DF)

Cacio e Pepe 24
Hand-rolled pasta, aged pecorino, cracked black pepper - (dairy, gluten)

Crispy Chicken Sandwich 19
Buttermilk fried chicken, chipotle slaw, garlic aioli, French fries - (dairy, gluten)

Pan Seared Market Fish 34
Daily market selection, charred broccolini, parmesan risotto, seasonal citrus beurre blanc - (fish, gluten)

Mushroom Grain Bowl 24
Charred oyster mushrooms, farro, roasted squash, seasonal greens, green goddess dressing - (VG)

Grilled Miso Hanger Steak 36
Charred broccolini, Japanese sweet potato wedges
(dairy, GF)

Nyack Prime Strip (10 oz) 56
10 oz prime strip steak, fingerling potatoes, asparagus
(dairy, GF)

Porterhouse for Two 38 oz 125
Charred asparagus, crispy potatoes, herbs
(GF, dairy)

TO SHARE

Cheese Board 28
Rotating selection of local artisan cheeses, seasonal accompaniments, preserves, crackers
(dairy, nuts, gluten)

Housemade Mezze Board 17
Classic hummus, roasted beet labneh, roasted red pepper, grilled pita, fresh crudités
(sesame, gluten, V)

Tuna Tartare 19
Yellowfin tuna, avocado, soy, sesame, lime, wonton crisps
(fish, soy, gluten)

Heirloom Burrata Salad 19
Burrata, local heirloom tomatoes, fresh basil, aged balsamic, flaky sea salt
(dairy, GF)

Hot Honey Chicken Flatbread 17
Mozzarella, cripsy chicken, blue cheese crumble, local hot honey drizzle
(dairy, gluten) V option

Shrimp Cocktail 24
Classic housemaid cocktail sauce, lemon, horseradish

SIDES

French Fries 9

Sweet Potato Fries 9

Fingerling Potatoes 10
Roasted, herbs

Charred Asparagus 12

Crispy Brussel Sprouts 14
Finished with local honey, Add bacon +2

DESSERTS

all house made

Banofee Pie 12
Banana-toffee pie with graham crust and whipped cream

Crème Brûlée Cheesecake 12
Vanilla bean cheesecake, brûléed sugar crust

Flourless Chocolate Cake 13
Dark chocolate cake with ganache, gluten-free

Ala mode $5 - Chocolate or Vanilla

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.