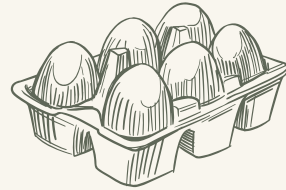


## BREAKFAST

- BREAKFAST OPEN-FACED SANDWICH** 16  
sunny side up egg, applewood smoked bacon, sliced tomato, cheddar cheese, pickled red onion, confit garlic aioli, mixed green salad
- AVOCADO TOAST** 14  
horseradish pesto, beansprouts, breakfast radishes, fava beans (add an egg +3)
- HERB OMELETTE** 14  
spinach, gruyere cheese, mixed green salad
- BLUEBERRY PANCAKES** 16  
preserved peaches, whipped cream, maple syrup
- TWO EGGS ANY STYLE DELUXE** 16  
with avocado, beansprouts, prosciutto



## SIDES

- BACON 8 • BREAKFAST SAUSAGE 5 • TWO EGGS 6  
AVOCADO 5 • HASH BROWNS 5 • FRUIT PLATE 6  
STEELCUT OATS 8 • GREEK YOGURT PARFAIT 12

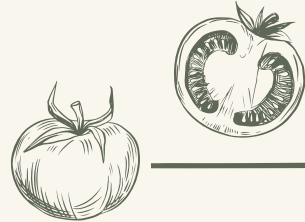
# NYACK NY FARM EST 2022

## FLATBREADS

- BLACK TRUFFLE** 16  
fontina cheese, wild mushrooms VG (add an egg +3)
- MOZZARELLA** 14  
oven-roasted tomato, basil VG
- PROSCIUTTO** 16  
arugula, marinara sauce, cheese

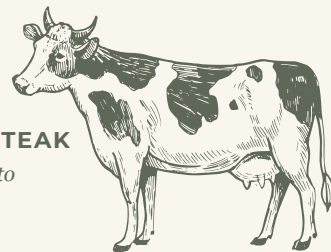
## TO SHARE

- HOUSE-MADE HUMMUS** 16  
with three dips, flatbread, seasonal vegetables V
- TUNA TARTARE** 21  
cucumber, radish, frisée, soy miso sauce (add pita chips +3)
- BURRATA** 17  
heirloom tomato, grilled peaches, fig balsamic, extra virgin olive oil, fresh basil, toasted baguette VG
- PRETZEL-DUSTED CALAMARI** 18  
spicy house aioli, lemon tartare sauce



## ENTREE

- FRESH RAVIOLI WITH LOBSTER** 26  
alla vodka sauce
- TAGLIATELLE** 22  
summer squash, arugula, vegan pesto, roasted tomatoes VG
- GRASS-FED BEEF CHEESEBURGER / VEG CHEESEBURGER** 18  
American cheese, lettuce, tomato, red onion, Chef's sauce, fries
- FRIED BUTTERMILK CHICKEN SANDWICH** 18  
pickles, coleslaw, salad, fries
- SEARED TUNA** 32  
farro, seasonal vegetables, cilantro-lime aioli
- SALMON** 28  
tomato salad, olive, caper, white wine
- SLICED 53 DAY DRY AGED RIBEYE STEAK** 54  
chimichurri sauce and garlic butter, mashed potato



## SIDES

- FRENCH FRIES 8 • SEASONAL VEGETABLES 8  
CRISPY BRUSSELS SPROUTS 8 • GARDEN SALAD 8

VG vegetarian V vegan GF gluten-free

## RED WINE

- PINOT NOIR** 14/56  
Brown, Santa Barbara, CA
- PINOT NOIR** 13/52  
Erath, Oregon
- MALBEC "Reserve"** 12/48  
Trivento, Mendoza, Argentina
- CABERNET** 14/56  
Pull, Paso Robles, CA
- CABERNET/MERLOT** 13/52  
Oak Farm, Tievoli, Lodi, CA

## WHITE WINE

- PROSECCO** 12/48  
Mionetto, Italy
- RIESLING** 13/52  
Brotherhood, Finger Lakes, NY
- ROSE** 14/56  
'Cote des Roses', Provence, France
- PINOT GRIGIO** 12/48  
Santa Marina, Italy
- CHARDONNAY** 14/56  
Josh, Santa Barbara, CA

## SEASONAL COCKTAILS

- FROSÉ SICILIAN ROSÉ** 12  
rosato vermouth, strawberry
- FROZEN MARGARITA** 12  
Don Julio tequila, triple sec, lime
- ROSEMARY MEZCAL FIZZ** 14  
La Piedrita mezcal, fresh lime juice, agave
- BOURBON BLACKBERRY COLLINS** 13  
Blackdirt "Rockland County" bourbon, lemon juice, agave
- STRAWBERRY BASIL-TINI** 14  
Smirnoff Vanilla, lemon juice, muddled strawberry, basil
- SUMMER SANGRIA** 15  
rosé, triple sec, lemon juice, simple syrup, splash of club soda
- SMOKED OLD FASHIONED** 16  
Hudson Rye, fresh muddled orange, sugar and bitters

## BEER

- BUDWEISER / BUD LIGHT 7
- SAM ADAMS / SAM ADAMS SEASONAL 7
- TWO VILLIANS SEASONAL 12
- BLUE MOON 7
- STELLA ARTOIS 7
- MODELO 7



## OTHER

- JUICE** 6  
orange, pineapple, grapefruit
- COLD-PRESSED JUICES** 8  
inquire with your server
- HOT TEA** 5  
darjeeling, lavender-mint, or chamomile

## COFFEE

- ESPRESSO** 5
- COFFEE** 4
- MACCHIATO** 5
- CAPPUCINO** 6
- LATTE** 5



## DESSERT

- CRÈME BRÛLÉE CHEESE CAKE** 12
- SUNDAE** 12  
salted caramel ice cream, candied peanuts and popcorn, whipped cream, hot fudge
- BANOFFEE PIE** 12
- FLOURLESS CHOCOLATE CAKE** 13
- LOCAL ICE CREAM / SORBET** 10

@HOTELNYACK

HOTELNYACK.COM