

NYACK  
NY

# FARM

EST  
2022

## SALADS

*add grilled chicken +8 • salmon +10  
seared tuna +12 • sliced ribeye steak +16*

**BABY KALE SALAD** 14

*mint, strawberries, goat cheese,  
white peach balsamic vinaigrette GF, VG*

**CLASSIC CAESAR SALAD** 14

*baby romaine, spicy croutons, parmesan*

**LITTLE GEM SALAD** 16

*avocado, asiago cheese, cucumber ribbons,  
walnut champagne dressing VG*

## BITES

**HOUSE-MADE HUMMUS** 16

*with three dips, flatbread, seasonal vegetables VG*

**TUNA TARTARE** 21

*cucumber, radish, frisée, soy miso sauce, pita*

**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 tartar sauce*

**BLACK TRUFFLE FLATBREAD** 16

*fontina cheese, wild mushrooms (add an egg +3)*

**MOZZARELLA FLATBREAD** 14

*oven roasted tomato, fresh basil*

**PROSCIUTTO FLATBREAD** 16

*arugula, marinara sauce, cheese*

## ENTREES

**AVOCADO TOAST** 14

*horseradish pesto, beansprouts, breakfast radishes, fava  
beans (add an egg +3)*

**GRASS-FED BEEF/VEG CHEESEBURGER** 18

*American cheese, lettuce, tomato, red onion,  
Chefs sauce, fries*

**FRIED BUTTERMILK CHICKEN SANDWICH** 18

*pickles, coleslaw, salad*

**VG** vegetarian    **V** vegan    **GF** gluten-free

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## WINE

<b>PINOT NOIR</b> <i>Brown, Santa Barbara, CA</i>	14/56
<b>MALBEC "RESERVE"</b> <i>Trivento, Mendoza, Argentina</i>	12/48
<b>ROSÉ</b> <i>"Cotes des Roses", Provence, France</i>	14/56
<b>PINOT GRIGIO</b> <i>Santa Marina, Italy</i>	12/48

## SEASONAL COCKTAILS

<b>FROSÉ SICILIAN ROSÉ</b> <i>rosato vermouth, strawberry</i>	12
<b>ROSEMARY MEZCAL FIZZ</b> <i>La Piedrita Mezcal, fresh lime juice, agave</i>	14
<b>BOURBON BLACKBERRY COLLINS</b> <i>Blackdirt "Rockland County" bourbon, fresh lemon juice, agave</i>	13
<b>STRAWBERRY BASIL "TINI"</b> <i>Tromba tequila, Illegal mezcal, Cappelletti, lime, grapefruit</i>	14
<b>SMOKED OLD FASHIONED</b> <i>Hudson Rye, fresh muddled orange, sugar, bitters</i>	16

## BEER

<b>BUDWEISER / BUD LIGHT</b>	7
<b>SAM ADAMS / SAM ADAMS SEASONAL</b>	7
<b>TWO VILLIAMS SEASONAL</b>	12
<b>STELLA ARTOIS</b>	7
<b>TWO VILLAINS DRAFT</b> <i>Darkness consumes you Monumental DBL IPA</i>	7

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