

DINNER

APPETIZERS

Lobster Bisque • 14

Tomato, Cream, Brandy

Mussels • 15

Saffron Tomato Broth,
Berkshire Mountain Bakery Ciabatta

Maryland Style Crabcakes • 15

Local Baby Greens, Old Bay Tartar, Lemon

Ahi Tuna Tartar • 16

Roasted Jalapeno Vinaigrette, Cilantro,
Scallion, Wakame, Crispy Noodles

Bang Bang Tacos (3)

Lettuce Wrap or Flour Tortilla,
Asian Sesame Slaw, Pickled Red Onion,
Shrimp • 18 Cauliflower • 16

Duck Rilette • 18

Sliced Ciabatta Croustade, Saffron Aioli,
Cornichons

Fried Calamari • 15

Marinara, Lemon Aioli

Short Rib Sliders (2) • 16

House made Sesame Brioche, Caramelized
Onions, Crumbled Bleu

Crispy Fried Brussels Sprouts • 14

Sweet Chili, Soy, Sesame, Pickled Onion

Jumbo Fried Chicken Wings

Six/12 • Twelve/22 • Eighteen/28

Celery & Carrot, Bleu Cheese
Mild Buffalo, Teriyaki, BBQ, Bang Bang

SALADS

House Salad • 11

Baby Greens, Cucumber, Tomato, Carrot,
Red Onion, Lemon Vinaigrette

Caesar Salad • 13

Fresh Baby Romaine, Garlic Crouton,
House Made Lemon Caesar Dressing,
White Anchovies

Iceberg Wedge Cobb • 16

Hard Boiled Egg, Bacon, Tomatoes,
Avocado, Crumbled Blue, Sunflower Seeds,
Buttermilk Ranch

Summer Salad • 16

Local Baby Arugula, Citrus, Berries,
Crumbled Goat Cheese, Toasted Pistachio,
Lemon Vinaigrette

Add to any salad:

Chicken • 9 Shrimp • 10 Steak • 13 Salmon • 11

DINNER

ENTRÉES

Eggplant Burrata Parmigiana • 29
Marinara, Linguine in Basil Pesto,
Grana Padano

Bucatini Amatriciana • 30
Guanciale, Tomato, Black Pepper,
Grana Padano

Faroe Island Salmon • 29
Israeli Cous Cous, Corn, Squash, Lemon
Vinaigrette, Tomato Oil

Linguine Scampi • 29
Shrimp, Garlic, Lemon, Cherry Tomato, Basil

Crab Mac & Cheese • 29
Sharp Cheddar, Torn Basil, Roasted Garlic

Herb Roasted French Chicken Breast • 28
Duck Fat Potatoes, Asparagus,
Local Mushrooms, Bordelaise Sauce

14 oz Ribeye • 36
Yukon Gold Mash, Seasonal Veg, Au Poivre

BURGERS & HOT SANDWICHES

With coleslaw & hand cut French Fries OR Macaroni Salad. Sub a side salad OR Sweet Potato Fries • 2

Grilled 8 oz Pigasso Farm Burger • 16
Pasture Raised Beef from Copake, NY -
Lettuce, Tomato & Onion
Berkshire Mountain Brioche or
Lettuce Bun

Additional Toppings • +1 each
Bleu Cheese, American, Cheddar, Swiss,
Mozzarella, Pepper Jack, Bacon, Avocado,
Caramelized Onions, Sautéed Mushrooms,
Fried Egg

Pepper Jack Turkey Burger • 16
Avocado, Chipotle Mayo, Lettuce,
Tomato, Onion

Blackened Chicken Sandwich • 16
Chipotle Ranch, Bacon, Cheddar

Portobello Burger • 16
Mozzarella, Roasted Red Pepper, Basil Pesto

Please inform your server if you have any allergies before placing your order • Ask about gluten free options • 20% Gratuity will be added to parties of 7 or more • \$3 fee for split plate request • Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. However, consuming overcooked meats, poultry, seafood, shellfish or eggs may decrease the enjoyment of your meal.

LUNCH

STARTERS & SALADS

Lobster Bisque • 14

Tomato, Cream, Brandy

Loaded Chicken Quesadilla • 18

Caramelized Onions, Cilantro, Cheddar, Pepper Jack, Pico de Gallo, Cilantro Crema

Fried Calamari • 15

Marinara, Lemon Aioli

Jumbo Fried Chicken Wings

Six/12 • Twelve/22 • Eighteen/28

Celery & Carrot, Bleu Cheese

Mild Buffalo, Teriyaki or BBQ

House Salad • 11

Baby Greens, Cucumber, Tomato, Carrot, Red Onion, Lemon Vinaigrette

Caesar Salad • 13

Romaine, Garlic Crouton, House Made Lemon Caesar Dressing, White Anchovies

Iceberg Wedge Cobb • 16

Hard Boiled Egg, Bacon, Tomatoes, Avocado, Crumbled Blue, Sunflower Seeds, Buttermilk Ranch

Summer Salad • 16

Local Baby Arugula, Citrus, Berries, Crumbled Goat Cheese, Toasted Pistachio, Lemon Vinaigrette

Add to any salad:

Chicken • 9 Shrimp • 10 Steak • 13 Salmon • 11

SANDWICHES & BURGERS

With coleslaw & hand cut French Fries OR Macaroni Salad. Sub a side salad OR Sweet Potato Fries • 2

Chicken Salad Wrap • 14

Red Grapes, Celery, Onion, Greens

Grilled Reuben on Rye • 14

Pastrami, Swiss, Sauerkraut, Russian Dressing

Fried Chicken Sandwich • 15

Sweet Chipotle Mayo, House Made Pickles, Brioche Bun

Turkey BLT on Grilled Sourdough • 14

Turkey, Bacon, Local Red Leaf, Tomato

Pepper Jack Turkey Burger • 16

Avocado, Chipotle Mayo, Lettuce, Tomato, Onion

Crabcake Sandwich • 18

Tartar Sauce, Local Baby Greens

Portobello Burger • 16

Mozzarella, Roasted Red Pepper, Basil Pesto

Grilled 8 oz Pigasso Farm Burger • 16

Pasture Raised Beef from Copake, NY - Lettuce, Tomato & Onion

Berkshire Mountain Brioche or Lettuce Bun

Additional Toppings • +1 each

Bleu Cheese, American, Cheddar, Swiss, Mozzarella, Pepper Jack, Bacon, Avocado, Caramelized Onions, Sautéed Mushrooms, Fried Egg

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WINE

Glass/Bottle

SPARKLING & ROSÉ

- Sparkling** Veuve de Vernay France • 11/38
- Prosecco** Bolla Italy • 10/35
- Rose** Vino Washington • 9/32
- Cava Rose** Poema Spain • 11/38
- Lambrusco Dolce Medici** Ermete Spain • 10/35

WHITE

- Riesling** Inspire Moore NY • 10/35
- Pinot Grigio** Alverdi Italy • 9/32
- Gewurztraminer** Michel Nartz France • 10/35
- Sauvignon Blanc** OCD New Zealand • 10/35
- Chardonnay** Strangeways CA • 11/38
- Sancerre** Chateau de Sancerre France • 14/50
- Chardonnay** Enroute CA • -/65

RED

- Red Blend** Farmhouse CA • 9/32
- Pinot Noir** Lapis Luna CA • 10/35
- Pinot Noir** Resonance OR • 16/65
- Petite Sirah** Stags' Leap CA • -/70
- Montepulciano/Sangiovese** Ciu Ciu Italy • 10/34
- Malbec** Alamos Argentina • 11/38
- Cabernet Sauvignon** Raymond CA • 12/42
- Cabernet Sauvignon** Hess CA • -/95
- Bourbon Barrel Zinfandel** Four Virtues CA • 12/42

BEER

DRAFT & BOTTLED

Ask your server about our rotating selection of 8 brews on tap & wide variety of bottled beer

COCKTAILS

14th Tee Martini

Hendrick's Gin, Muddled Cucumber,
Lime • 14
Choice of: Cilantro or Basil

Creamsicle

Vanilla Vodka,
Polar Orange Dry Soda • 11

The Painkiller

"The closest thing you'll get to a piña colada here"
British Navy Rum, Pineapple,
Orange, Coconut • 12

Mike's Marg • 10

Add Mango or Strawberry • +2

Blood Orange Whiskey Ginger

Great Jones NY Bourbon, Solerno
Blood Orange Liqueur, Ginger Ale • 12

Summer Sangria

Pear, Melon, White Wine • 10

*To provide a more delicious gin/vodka tonic experience, we've upgraded to Fever Tree!
(Light available)*

DESSERTS

Chocolate Mousse • 10

Brownie Bits, Vanilla Whipped Cream

Crème Brûlée • 10

Whipped Cream, Berries

Strawberry Cheesecake • 10

Chilled, Graham Cracker Dust

SoCo Creamery Ice Cream

Three Scoops • 7.5