

# SUNDAY FUNDAY

## APPETIZERS

### Fried Calamari • 13

Semolina & Cornmeal Fried,  
Marinara, Lemon Aioli

### Jumbo Fried Chicken Wings

Six/12 • Twelve/24 • Eighteen/30  
Celery & Carrot, Bleu Cheese  
*Mild Buffalo, Teriyaki or BBQ*

### Sizzling Hot Birria Tacos (3)

Onion, Cilantro, Consommé,  
Goat Cheese, Sour Cream  
Beef • 17 Carnitas • 16 Chicken • 15

## TWO FOR \$10 SNACKS

Onion Rings  
Mozzarella Sticks  
Sweet Potato Fries  
Chicken Tenders  
Hand cut Fries

## \$3 DRAFT BEERS

Ask your bartender  
for today's choices

## BUCKET OF CANS

6 Domestic \$15  
6 Imports \$20

# BRUNCH

### Soup Du Jour • 7/9

Ask your server for today's selection

### Autumn Salad • 14

Baby Arugula, Crisp Apple,  
Goat Cheese, Toasted Pine Nut,  
Prosciutto, Cider Vinaigrette

### Caesar Salad • 9

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

### Omelet of the Day • 12

With Bacon & Home Fries

### Chicken & Waffles • 18

Fried Chicken on a Belgian Waffle,  
Local Maple Syrup

### Pancakes • 10

Local Maple Syrup, Breakfast Sausage

### The Greens Farm Fresh Breakfast Bowl •

16

Grilled Pigasso Farm Andouille Sausage  
& Two Fried Eggs, Equinox Farm Baby  
Arugula, Coach Farm Goat Cheese,  
Rock City Shiitake, Home Fries, Pepitas,  
Grilled Peasant Bread

### Lobster Salad Sandwich • 29

Old Bay, Celery, Red Onion,  
Toasted Challah Roll

### Grilled 8 oz Pigasso Farm Burger • 15

Pasture Raised Beef from Copake, NY -  
Lettuce, Tomato & Onion  
Challah, Lettuce Bun, or Gluten Free Roll  
(+1) available

*Additional Toppings • +1 each*

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