

LUNCH

STARTERS

Soup Du Jour • 7/9

Ask your server for today's selection

Jumbo Fried Chicken Wings

Six/12 • Twelve/24 • Eighteen/30

Celery & Carrot, Bleu Cheese

Mild Buffalo, Teriyaki or BBQ

Sizzling Hot Birria Tacos (3) • 16

Pigasso Carnitas, Goat Cheese, Veal Demi, Onion, Cilantro, Lime, Sour Cream

Fried Calamari • 14

Marinara, Lemon Aioli

SALADS

White Bean Salad • 16

Baby Greens, Shaved Radicchio and Carrot, Creamy Cannellini Vinaigrette

Winter Salad • 14

Baby Arugula, Dried Cranberries, Fried Goat Cheese, Prosciutto, Toasted Pine Nut, Cider Vinaigrette

Caesar Salad • 11

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

House Salad • 9

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

Add to any salad:

Chicken • 5 Shrimp • 6 Steak • 9 Salmon • 12

ENTREES

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

Grilled Reuben on Rye • 14

Pastrami, Swiss, Sauerkraut, Russian Dressing

Fried Chicken Sandwich • 15

Sweet Chipotle Mayo, House Made Pickles, Toasted Challah Roll

Turkey BLT on Grilled Sourdough • 14

Turkey, Bacon, Local Red Leaf, Tomato

Fish 'n Chips • 17

Guinness Battered Cod Filet, Tartar Sauce

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

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.

DINNER

SOUPS & SALADS

Soup Du Jour • 7/9

Ask your server for today's selection

Seasonal Burrata • 14

Beet Carpaccio, Pine Nuts, Sea Salt, Black Pepper, Extra Virgin Olive Oil, Saba

House Salad • 9

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

White Bean Salad • 16

Baby Greens, Shaved Radicchio and Carrot, Creamy Cannellini Vinaigrette

Winter Salad • 14

Baby Arugula, Dried Cranberries, Fried Goat Cheese, Prosciutto, Toasted Pine Nut, Cider Vinaigrette

Caesar Salad • 11

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

Add to any salad:

Chicken • 5 Shrimp • 6

Steak • 9 Salmon • 12

APPETIZERS

Bang Bang Cauliflower • 10

Eggplant Labne, Watermelon Radish, Extra Virgin Olive Oil, Local Micro Greens

Jumbo Fried Chicken Wings

Six/12 • Twelve/24 • Eighteen/30

Celery & Carrot, Bleu Cheese

Mild Buffalo, Teriyaki or BBQ

Sizzling Hot Birria Tacos (3) • 16

Pigasso Carnitas, Goat Cheese, Onion, Cilantro, Lime, Veal Demi, Sour Cream

Fried Calamari • 14

Marinara, Lemon Aioli

Spinach Artichoke Dip to Share • 14

Grilled Bread

Pork Belly • 14

Scallion Pancakes, Apricot Glaze, House Made Pickles, Red Chiles

Bang Bang Shrimp Tacos (2) • 13

Lettuce Wrap or Flour Tortilla, Asian Sesame Slaw, Pickled Red Onion, Local Micro Greens

Crispy Fried Brussels Sprouts • 14

Sweet Chili, Soy, Sesame, Pickled Onion

DINNER

ENTRÉES

Eggplant Burrata Parmigiana • 23
Marinara, Grana Padano, Pesto

**Organic Chicken Breast
'Saltimboca' • 28**
Yukon Gold Mash, Seasonal Veg, Jus

Guinness Braised Short Rib • 30
Creamy Polenta, Seasonal Veg, Jus

Seared Salmon • 28
Israeli Cous Cous, Roasted Root Veg,
Tomato Oil, Cider Vinaigrette

14 oz Ribeye • 32
Yukon Gold Mash, Seasonal Veg,
Green Peppercorn Sauce

PASTAS

Linguini Scampi • 26
Garlic, Shrimp, Peas, White Wine, Butter

Bucatini Cacio e Pepe • 28
Guanciale, Grana Padano,
Black Pepper

Handmade Spinach Fettucine • 28
Local Black Kale, Roasted Butternut
Squash, Grana Padano

BURGERS & HOT SANDWICHES

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

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

Grilled Reuben on Rye • 14
Pastrami, Swiss, Sauerkraut, Russian
Dressing

Fried Chicken Sandwich • 15
Sweet Chipotle Mayo, House Made
Pickles, Toasted Challah Roll

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.

SUNDAY FUNDAY

APPETIZERS

Fried Calamari • 13
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)
Pigasso Carnitas, Goat Cheese,
Veal Demi, Onion, Cilantro,
Lime, Sour Cream

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

Mimosa • 9
Bloody Mary • 9
Espresso Martini • 13

Soup Du Jour • 7/9
Ask your server for today's selection

Winter Salad • 14
Baby Arugula, Dried Cranberries,
Fried Goat Cheese, Toasted Pine Nut,
Prosciutto, Cider Vinaigrette

Caesar Salad • 11
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

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