

DINNER

APPETIZERS

Fried Calamari • 15
Marinara, Lemon Aioli

Bang Bang Tacos (3)
Lettuce Wrap or Flour Tortilla,
Asian Sesame Slaw, Pickled Red Onion,
Shrimp • 18 Cauliflower • 16

Jerusalem Artichoke Spinach Dip • 15
Berkshire Mountain Bakery Ciabatta

Lamb Meatballs • 18
Mint Pea Puree, Cumin Dusted Crispy
Carrots

Pork Belly Pancakes • 15
Scallion, Apricot Glaze, BBQ,
Sesame, Chili Thread Salad

Oyster Mushroom & White Asparagus • 16
Fried Quail Egg, Truffle Oil, Balsamic

Ahi Tuna Tartar • 16
Roasted Jalapeno Vinaigrette, Cilantro,
Scallion, Wakame, Crispy Noodles

Duck Confit Quesadilla • 18
Caramelized Onions, Cilantro, Goat
Cheese, Kumquat-Jalapeno Marmalade,
Cumin Crema

Crispy Fried Brussels Sprouts • 14
Sweet Chili, Soy, Sesame, Pickled Onion

Jumbo Fried Chicken Wings
Six/12 • Twelve/24 • Eighteen/30
Celery & Carrot, Bleu Cheese
Mild Buffalo, Teriyaki, BBQ, Bang Bang

SOUPS & SALADS

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

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

Poached Pear Salad • 18
Baby Spinach, Stilton Blue, Spiced Walnuts,
Champagne Vinaigrette

Spring Salad • 16
Local Pea Shoots, Baby Arugula, Citrus
Segments, Fried 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

Cornish Game Hen • 27
Lemon, Rosemary, Grilled Asparagus,
Fingerling Gratinee, Pan Jus

Guinness Braised Short Rib • 30
Yukon Gold Mash, Seasonal Veg, Jus

Faroe Island Salmon • 29
Israeli Cous Cous, Snow peas, Asparagus,
Tomato Oil, Lemon Vinaigrette

14 oz Ribeye • 36
Yukon Gold Mash, Seasonal Veg,
Green Peppercorn Sauce

PASTAS

Bucatini Carbonara • 30
Guanciale, Grana Padano,
Cured Pigasso Farm Egg Yolk

Housemade Fettucine Primavera • 30
Asparagus, Sliced Snow Peas, Lemon Zest,
Mascarpone Cream, Fennel Pollen,
Shaved Almond Biscotti

Housemade Gnocchi Ai Funghi • 29
Local Blue Oyster & Shiitake Mushrooms,
Grana Padano

Linguine & Clams • 29
New Zealand Cockles, Red Onion,
Cherry Tomatoes, Guanciale

BURGERS & HOT SANDWICHES

With coleslaw & hand cut French fries. 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

Fried Chicken Sandwich • 15
Sweet Chipotle Mayo, House Made Pickles,
Brioche Bun

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

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

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

Duck Confit Quesadilla • 18

Caramelized Onions, Cilantro, Goat Cheese, Kumquat-Jalapeno Marmalade, Cumin Crema

Fried Calamari • 15

Marinara, Lemon Aioli

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

Poached Pear Salad • 18

Baby Spinach, Stilton Blue, Spiced Walnuts, Champagne Vinaigrette

Spring Salad • 16

Local Pea Shoots, Baby Arugula, Citrus Segments, Fried Goat Cheese, Toasted Pistachio, Lemon Vinaigrette

Add to any salad:

Chicken • 9 Shrimp • 10

Steak • 13 Salmon • 11

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, 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

Fish 'n Chips • 18

Guinness Battered Market Fish, Tartar Sauce

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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BRUNCH

Sunday 11am-2pm

Mimosa • 9

Bloody Mary • 9

Espresso Martini • 13

Soup Du Jour • 7/9

Ask your server for today's selection

Spring Salad • 16

Local Pea Shoots, Baby Arugula, Citrus Segments, Fried Goat Cheese, Toasted Pistachio, Lemon Vinaigrette

Caesar Salad • 13

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 • 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

SUNDAY FUNDAY

Sunday 2-5pm

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

Bang Bang Tacos (3)

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

Shrimp • 18 Cauliflower • 16

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

WINE

Glass/Bottle

SPARKLING & ROSE

- 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

Midnight Martini

Smoky Mezcal, Coffee Vodka & Kahlua,
Up or on the Rocks • 12

Black Walnut Manhattan

With Cooper's Daughter
Black Walnut Bourbon • 13

Spicy Pear Mule

Belvedere Ginger Pear Vodka, Muddled
Jalapeno & Saranac Ginger Beer • 13

Side Car

Brandy, Orange Liqueur, Lemon Juice,
Sugared Orange Slice • 14

Spring Citrus Spritzer Mocktail

OJ, Pineapple,
Fresh Lemon & Lime • 6

DESSERTS

Crème Brulée du Jour • 9

Chocolate Salted Caramel Tart • 10

Banana Cream Pie • 9

Carrot Cake • 12

SoCo Creamery Ice Cream

Three Scoops • 7.5