

HUDSON VALLEY RESTAURANT WEEK

Lunch Menu

Featured Soup

Seasonally Inspired, Homemade Focaccia

Eggplant "Meatballs"

Tomato, Local Vegetables

Farro & Quinoa

Avocado, Cucumber, Scallions, Cherry Tomatoes

Seasonal Chopped Salad

Seasonal Veggies, Radicchio, Greens, Almonds,
Balsamic Vinaigrette

Wild Mushroom Flat

Mixed Mushrooms, Goat Cheese, Truffle Oil

Ancient Bowl

Bulgar, Farro, Roasted Cherry Tomatoes,
Fennel, Giant Corona Beans, Goat Cheese

A.B.B. (All Business Burger)

House Grind, Homemade Challah Bun, NY Cheddar,
House Made Pickles, Red Onion, Fries

Homemade Ricotta Gnocchi

Crushed Tomatoes, Baby Arugula,
Parmigiano, Mozzarella

Free Range Chicken Pot Pie

Seasonal Vegetables, Pastry Top

Open Faced Prime Rib \$4 Supp

Olive Oil Poached Tomato, Goat Cheese, Wilted Arugula,
Pickled Red Onions, Homemade Challah

Chocolate Walnut Brownie

Vanilla Sauce, Homemade Ice Cream

Local Apple Bread Pudding

Caramel, Whipped Cream

\$22.95 per person

\$38.95 paired with wine

Dinner Menu

Featured Soup

Seasonally Inspired, Homemade Focaccia

Homemade Sweet Potato Pierogies

Brown Butter, Sage, Caramelized Onions

Eggplant "Meatballs"

Tomato, Local Vegetables

Baby Beets & Burrata

Farro, Pistachio, Pickled Red Onions, Cucumber

Shrimp -n- Grits \$4 Supp

Shishito Peppers, Red Onions, Apple Smoked Bacon

Acorn Squash Ravioli

Sage, Walnuts, Parmigiano

Orecchiette 18

Slow Cooked Lamb, Butternut Squash, Parmigiano

Chicken "Scarpariello"

Homemade Fennel Sausage, Pickled
Cherry Peppers, Farro

Chatham Cod

Israeli Couscous, Delicata Squash,
Olive Oil Poached Tomatoes

Kettle Short Rib

Soft Polenta, Seasonal Veggies

Berkshire Pork Shank "Osso Buco" \$4 Supp

Risotto, Mixed Mushrooms, Baby Brussels,
Natural Sauce

Chocolate Walnut Brownie

Vanilla Sauce, Homemade Ice Cream

Local Apple Bread Pudding

Caramel, Whipped Cream

\$32.95 per person

\$48.95 paired with wine