

APPS & SALADS

UPSTATE BROCCOLI SOUP (V) dill, basil oil	13.75
BRUSSELS SPROUTS TWO WAYS pretending to be a caesar salad <i>add shrimp</i>	13.75 + 7
WARM BEETS (V) goat's milk ricotta, toasted pumpkin seeds	12.75
ESCARGOTS garlic, pernod	13.75
BUFFALO STYLE CAULIFLOWER (V) blue cheese dressing, shaved celery	13.25
CHICKEN LIVER PÂTÉ grilled ciabatta, citrus cured olives	13.75

FRUITS DE MER

1/2 DOZ. OYSTERS	19.00
1/2 DOZ. LITTLENECK CLAMS	12.50
SHRIMP COCKTAIL 5PC / 7PC	16/21
LOBSTER COCKTAIL	18.50

SANDWICHES

HAMBURGER "DELUXE"	16.75
CROQUE GRATIN MONSIEUR	18.25
BALT bacon, avocado, tomato, 7 grain bread	16.75
PORTOBELLO SANDWICH (V) marinated portobello, ciabatta bread, lynn's goat milk feta, caramelized onions	16.75
TURKEY BURGER sriracha mayo, smoked cheddar, avocado	17.50

LUNCH

FEB 11 - 15

WEEKLY PRIX FIXE

\$29

STARTERS

UPSTATE BROCCOLI SOUP (V) dill, basil oil
WARM BEET SALAD (V) goat's milk ricotta, toasted pumpkin seeds
BRUSSELS SPROUTS TWO WAYS pretending to be a caesar salad

ENTRÉES

FENNEL RICOTTA AGNOLOTTI (V) wild mushroom bolognese, parsley oil
GRILLED CHICKEN PAILLARD curried quinoa, gem lettuce, feta cheese, dijon vinaigrette
FISH TACOS kimchi, taqueria condiments

CHOICE OF DESSERT

or no time for dessert?
have a ny craft beer, house red or white wine
instead.

PASTAS

CAVATELLI veal & pork sausage, bitter greens, tomato concasse	18.75
FENNEL RICOTTA AGNOLOTTI (V) wild mushroom bolognese, parsley oil	19.75
LE GRAND MACARONI & CHEESE prosciutto, chopped truffles	20.50

ENTRÉES

SALAD NIÇOISE grilled swordfish, roasted peppers, taggiasca olives, boiled egg, dijon vinaigrette	20.00
FISH TACOS kimchi, taqueria condiments	17.00
GRASS-FED FLATIRON STEAK au poivre	26.25
CHICKEN SAUSAGE & EGGS (OR BACON) fries or salad	18.25
ROAST CHICKEN garlic crushed potatoes, sautéed greens, natural jus	20.75
FISH & CHIPS sauce remoulade, old bay fries	18.75
MOULES FRITES	16.75

SIDES

FRENCH FRIES	6
MACARONI & CHEESE	9
SAUTÉED GREENS	8
HAND-CRUSHED POTATOES	7



SPARKLING & ROSE

SEGURA VIUDAS BRUT SPAIN	14
SEGURA VIUDAS ROSE SPAIN	14
ROSE, HOUCART PROVENCE, FRANCE 2017	14
MINUTY, ROSE PROVENCE, FRANCE 2017	15

BEERS 9

TWIN FORK LEGATO STOUT RIVERHEAD, NY 6 malts, dark chocolate, mocha, coffee finish	
TWIN FORK CRESCENDO IPA RIVERHEAD, NY grapefruit & citrus with floral hops	
BLUE POINT TOASTED LAGER LONG ISLAND, NY balanced malt and hops, long, full-bodied finish	
SIX POINT SWEET ACTION RED HOOK, BROOKLYN barley and hops in a harmonious balance of sweet and bitter	
OMMEGANG RARE VOS COOPERSTOWN, NY full belgian-style red ale, citrus & nutmeg	
MILL HOUSE KOLD ONE POUGHKEEPSIE, NY modern take on a classic kölsch, that quenches the thirst with a crisp noble hop finish	

COCKTAILS 16

BUTTERFLY EFFECT

tom's town gin, mezcal, italicus, lime,
butterfly pea flower tea

ALL THAT GLITTERS...

mezcal, galliano l'autentico,
luxardo maraschino, lime

SILK ROAD

suntory toki, coconut rum, amaro,
lime, ginger, honey, soda

FALL FROM THE BARREL

oak aged warwick gin, lillet
oak aged weathley vodka, amber ale syrup
manteca infused buffalo trace bourbon

ITALIAN CONNECTION

langley's gin, aperol, drambuie,
orange bitters

ALMOND PUNCH

parce 3yo rum, concord grape, lime,
lemon, campari, grappa nonnino

BARREL-AGED COCKTAILS \$18

OLD FASHIONED ON TAP \$18

REDS BY THE GLASS

CAB/SYRAH, MAS DE GOURGONNIER PROVENCE 2017	12.50
COTE DU RHONE, DOMAINE L'AMANDINE RHONE 2017	14.50
CABERNET SAUVIGNON, MATTHEW FRITZ CALIFORNIA 2016	14.50
CABERNET FRANC, PAUMANOK (ON TAP) NORTH FORK, LONG ISLAND 2015	14.50
MALBEC, ACHVAL FERRER MENDOZA, ARGENTINA 2017	14.50
PINOT NOIR, DOMAINE FOURNIER LOIRE VALLEY, FRANCE 2016	15.50
AMARONE, ANTICHE TERRE VENETO, ITALY 2015	16.50

WHITES BY THE GLASS

COLOMARD, MT. GRAVET COTES DE GASCOIGNE, FRANCE 2017	12.50
PINOT GRIGIO, C.D. LONG ISLAND, NY 2017	12.50
SAUVIGNON BLANC, HONIG NAPA VALLEY 2017	14.50
ARNEIS, ROERO, BATASIOLO PIEDMONT, ITALY 2017	14.50
DRY RIESLING, PAUMANOK (ON TAP) NORTH FORK, LONG ISLAND 2015	14.50
ALBARINO, MORGADIO GALICIA, SPAIN 2017	15.50
CHARDONNAY, MOUNT EDEN EDNA VALLEY, CA 2015	16.50
SAUVIGNON BLANC, RESERVE DURAND SANCERRE, LOIRE VALLEY 2017	16.50