



## APPETIZERS

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### Wild Mushroom Soup \$12

*Herb Goat Cheese Crostini, Chives*

### Crab Cake \$15

*Green Papaya Salad, Thai Curry Sauce*

### Salmon Tartare\* \$14

*Ginger Cured Vegetables, Avocado, Citrus*

### Housemade Guacamole & Chips \$13

### Grilled Bread & Spiced Herb Butter \$6

*Ciabatta & Cranberry Pecan Bread*

### Fried Calamari \$14

*Spicy Tomato Sauce*

### Grilled Marinated Shrimp \$16

*Beluga Lentils, Carrots, Peppers, Herbs,  
Dried Chili Cream Sauce*

## SALADS

(app/entree with chicken or shrimp)

### Harvest Grain Bowl \$16/24

*Barley, Quinoa, Freekeh, Wild Rice,  
Fresh Herbs, Market Roasted Vegetables,  
Pomegranate Seeds, Curry Labneh*

### Endive Salad \$14/22

*Lardon, Pears, Danish Blue Cheese, Red Onion,  
Port & Walnut Dressing*

### Tuscan Kale Salad \$14/22

*Frisée, Roasted Delicata Squash, Pepitas,  
Dried Cranberries, French Feta Cheese,  
Pomegranate Vinaigrette*

### Caesar \$13/21

*Romaine, Kale, Parmesan, Croutons,  
Anchovy Dressing*

## SANDWICHES

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### Lamb Burger\* \$19

*Pickled Vegetables, Lettuce, Tomato,  
Onion, Lemon Aioli, Fries*

### Grilled Sirloin Burger\* \$18

*Cheddar Cheese, Lettuce, Tomato,  
Pickled Onion, Barrel Aged Pickle, Fries*

### Free Range Chicken Quesadilla \$16

*Jack & Cotija Cheeses, Roasted Tomatoes, Onions,  
Chipotle Cream Sauce, Guacamole*

### Chicken Club Sandwich \$17

*Roasted Red Peppers, Arugula, Bacon, Fontina,  
Sundried Tomato Aioli, Field Green Salad*

### Roasted Turkey Sandwich \$18

*Provolone Cheese, Sliced Apples,  
Honey Mustard Aioli, Cranberry Pecan Bread,  
Radish & Apple Slaw, Fresh Herbs, Almonds*

## ENTRÉES

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### Coriander Crusted Salmon\* \$28

*Coconut & Wakame Rice,  
Shiitake Mushrooms, Citrus Soy Sauce*

### Herb Crusted Rack of Lamb\* \$38

*Potato & Leek Galette, Lardons,  
Charred Brussels Sprouts, Rosemary Wine Au Jus*

### Vegan Thai Curry \$20

*With Grilled Chicken Breast \$28  
Eggplant, Squash, Haricot Verts, Peppers, Tomatoes,  
Bamboo Shoots, Peanuts,  
Coconut Jasmine Rice*

### Grilled Marinated Skirt Steak\* \$29

*Roasted Sunchokes, Haricot Verts,  
Cipollini Onions, Chimichurri, Red Wine Au Jus*

### Pan Seared Scallops \$30

*Quinoa Vegetable Cakes, Sautéed Spinach,  
Caper Relish, Orange Coconut Sauce*

### Spice Roasted Duck Breast\* \$30

*Braised Red Cabbage & Apples, Herb Spaetzle,  
Glazed Kumquats, Grand Marnier Au Jus*

## SIDES \$7

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~Side Mesclun Salad

~French Fries

~Sautéed Spinach with Garlic

~Vegetable Medley

~Brussels Sprouts

~Crispy Onion Rings & Rosemary Aioli

~Coconut Jasmine Rice

~Steamed Haricot Verts with Herb Butter

~Roasted Cauliflower with Raisins & Almonds

~Quinoa Vegetable Cakes

## SWEETS \$13

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### Chocolate Mousse Cake

*Caramel & Chocolate Sauces,  
Chocolate Pecan Heath Bar, Chocolate Gelato*

### Spiced Pecan Bread Pudding

*Salted Caramel Gelato, Rum Toffee Sauce*

### Key Lime Pie

*Chantilly Cream, Raspberry Chambord Sauce,  
Fresh Berries*

### Almond Pear Tart

*Vanilla Gelato,  
Caramel & Crème Anglaise Sauces*

### Pumpkin Crème Brulée

*Spiced Pumpkin Seeds*

### Vegan Gluten Free Apple & Cranberry Crisp

*Vegan Gelato*

### Cookie Plate

*Chocolate Chip Cookies,  
Pistachio Chocolate Biscotti,  
Pecan Brownie, Almond Anise Biscotti*

### Gelato/Sorbet (3 scoops)

*Chocolate Chip & Mint, Pistachio, Vanilla,  
Salted Caramel, Black Currant Sorbet, Pear Sorbet*

\*Please let us know if you have any allergies or dietary restrictions

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Cocktails

<i><b>Sidecar Named Desire</b></i>	<b>16</b>	<i><b>Spiced Hibiscus Sour</b></i>	<b>16</b>
<i>Cognac, Rum, Fresh Lemon Juice</i>		<i>Stoli Vodka, Spiced hibiscus Tea, Fresh Lemon Juice</i>	
<i><b>Oaxaca Nights</b></i>	<b>16</b>	<i><b>Pear &amp; Elderflower Martini</b></i>	<b>16</b>
<i>Union Mezcal, Chocolate bitters, Frangelico</i>		<i>Smith Gin, Elderflower, Fresh Pear, Fresh Lime Juice</i>	
<i><b>Jane Jacob's Gimlet</b></i>	<b>16</b>	<i><b>Chef's Kiss</b></i>	<b>16</b>
<i>Titos Vodka, Fresh Lime, Sugar, Cucumber</i>		<i>Bombay Gin, Pamplemousse, Fresh Lime Juice, Sparkling Rose</i>	
<i><b>Black Manhattan</b></i>	<b>16</b>	<i><b>El Matador</b></i>	<b>16</b>
<i>Bulleit Bourbon, Montenegro, Orange Bitters</i>		<i>Jalapeno infused Tequila, Blood Orange, Fresh Lime Juice</i>	
<i><b>Another Old Fashioned</b></i>	<b>16</b>	<i><b>Spicy Samba</b></i>	<b>16</b>
<i>Bulleit Rye, Walnut Bitters Demerara, Vermout</i>		<i>Cachaca, Cilantro, Chipotle Agave infusion, Fresh Lemon Juice</i>	

## Warm Up

<i><b>Cranberry Toddy</b></i>	<b>12</b>	<i><b>Mulled Cider</b></i>	<b>6</b>
<i>Cranberry, Cognac, Triple Sec, Spices.</i>		<i><b>Add Rum or Bourbon</b></i>	<b>12</b>
<i><b>Irish Coffee</b></i>	<b>12</b>	<i><b>Hot Chocolate</b></i>	<b>6</b>
<i>Coffee, Irish Cream, Irish Whiskey</i>		<i><b>Add Bailey's</b></i>	<b>12</b>

## Beer

<i><b>Simple Sour Peekskill</b></i>	<i>12oz</i>	<b>8</b>	<i><b>Anxo Dry Cider</b></i>	<i>12oz</i>	<b>8</b>
<i><b>Night Shift Nite Lite</b></i>	<i>16oz</i>	<b>8</b>	<i><b>Jack Abby Post Shift Pilsner</b></i>	<i>16oz</i>	<b>10</b>
<i><b>Barrier Money IPA</b></i>	<i>16oz</i>	<b>10</b>	<i><b>Brooklyn Lager</b></i>	<i>12oz</i>	<b>8</b>
<i><b>Dogfish Namaste White</b></i>	<i>12oz</i>	<b>8</b>	<i><b>Oxbow Farmhouse</b></i>	<i>12oz</i>	<b>8</b>
<i><b>Willow blade Rice lager</b></i>	<i>16oz</i>	<b>8</b>	<i><b>Now Youse Can't Leave IIPA</b></i>	<i>16oz</i>	<b>12</b>
<i><b>Einbecker non-alcoholic</b></i>	<i>12oz</i>	<b>8</b>	<i><b>Guinness</b></i>	<i>16oz</i>	<b>10</b>

## Wines by the Glass

### Sparkling by the Glass

<i><b>Glera</b></i>	<i>Cuvee Della Contessa, Brut Prosecco</i>	<i>Veneto, Italy</i>	<b>13</b>
<i><b>Catarratta</b></i>	<i>Orange Pét-nat, Voria, Porta Del Vento</i>	<i>Burgundy, France</i>	<b>15</b>
<i><b>Primitivo</b></i>	<i>Polvanera Rosato Spumante</i>	<i>Puglia, Italy</i>	<b>13</b>

### White Wines by the Glass

<i><b>Chardonnay</b></i>	<i>Nappa Valley, Jax Vineyards 2020</i>	<i>North Coast, California</i>	<b>13</b>
<i><b>Riesling</b></i>	<i>Forster Kirchenstuck Auslese, Eugen 2020</i>	<i>Pfalz, Germany</i>	<b>13</b>
<i><b>Sauvignon Blanc</b></i>	<i>Highberry States 2020</i>	<i>Western Cape, South Africa</i>	<b>13</b>
<i><b>Pinot Grigio</b></i>	<i>Alto Adige San Pietro 2021</i>	<i>Alto Adige, Italy</i>	<b>13</b>

### Rose & Orange Wines by the Glass

<i><b>Sangiovese</b></i>	<i>Di Casanova La Spinetta</i>	<i>Tuscany, Italy</i>	<b>13</b>
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### Red Wines by the Glass

<i><b>Malbec</b></i>	<i>Bodegas y Viñedos Catena 2019</i>	<i>Mendoza, Argentina</i>	<b>14</b>
<i><b>Pinot Noir</b></i>	<i>Montinore State 2019</i>	<i>Willamette Valley, Oregon</i>	<b>14</b>
<i><b>Cabernet\Sauvignon</b></i>	<i>North Coast Sean Minor 2019</i>	<i>North Coast, California</i>	<b>14</b>
<i><b>Garnache\Syrah</b></i>	<i>Cotes du Rhone Villages La Jassine 2020</i>	<i>Rhones, France</i>	<b>14</b>

# Wines by the Bottle

## Sparkling Wine by the Bottle

<i>Glera</i>	<i>Vignete del Sole, Cuvee Della Contessa, Brut Prosecco Veneto, Italy</i>	48
<i>Chardonnay, P. Noir</i>	<i>Brut Rose, Caraccioli Cellars Santa Lucia Highlands</i>	52
<i>Xarel-lo, Macabeau</i>	<i>Reventos I Blanc, Conca Del Reu Anoia de Nit 2013 Catalonia, Spain</i>	52
<i>Chardonnay</i>	<i>1er Cru Blanc de Blancs, Pascal Duquet NV Côte des Blancs, Champagne</i>	75
<i>Catarratta</i>	<i>Orange Pét-nat, Voria, Porta Del Vento Sicily, Italy</i>	55
<i>Primitivo</i>	<i>Polvanera Rosato Spumante Puglia, Italy</i>	48
<i>Pinot Noir</i>	<i>Cremant D Bourgogne, Victorine De Chastenay Burgundy, France</i>	50
<i>Glera</i>	<i>Bianca Vigna Prosecco Brut Veneto, Italy</i>	50

## White Wines by the Bottle

<i>Chardonnay</i>	<i>Napa Valley, Jax Vineyards 2020</i>	<i>North Coast, California</i>	50
<i>Riesling</i>	<i>Forster Kirchenstuck Auslese, Eugen 2020</i>	<i>Pfalz, Germany</i>	50
<i>Sauvignon Blanc</i>	<i>Highberry States 2020</i>	<i>Western Cape, South Africa</i>	50
<i>Pinot Grigio</i>	<i>Alto Adige San Pietro 2021</i>	<i>Alto Adige, Italy</i>	50
<i>Chenin Blanc</i>	<i>Vouvray Sec La Motte 2021</i>	<i>Loire Valley, France</i>	56
<i>Riesling</i>	<i>Trocken Kruger-Rumpf 2019</i>	<i>Nahe, Germany</i>	50
<i>Chardonnay</i>	<i>Chablis, Domaine Pinson Freres 2019</i>	<i>Burgundy, France</i>	55
<i>Pinot Gris</i>	<i>Classique, Domaine Paul Blanc 2018</i>	<i>Alsace, France</i>	50
<i>Chardonnay</i>	<i>Golan Heights, Yarden 2020</i>	<i>Galilee, Israel</i>	58
<i>Chenin Blanc</i>	<i>Santa Ynez Valley, Lieu Dit 2020</i>	<i>Santa Ynez, California</i>	52
<i>Chardonnay</i>	<i>Beaune Aigrots 1er Cru, Albert Morot 2012</i>	<i>Burgundy, France</i>	60
<i>Sauvignon Blanc</i>	<i>Sancerre, Les Grands Monts Isabelle 2020</i>	<i>Loire, France</i>	72
<i>Torrontes</i>	<i>Dos Minas Cafayate 20</i>	<i>Salta Valley, Argentina</i>	40
<i>Fiano</i>	<i>Rocca Del Principe, Tognano 2018</i>	<i>Campania, Italy</i>	54

## Red Wines by the Bottle

<i>Malbec</i>	<i>Bodegas y Vinedos Catena 2019</i>	<i>Mendoza, Argentina</i>	52
<i>Pinot Noir</i>	<i>Montmore State 2019 Willamette</i>	<i>Valley, Oregon</i>	52
<i>Cabernet Sauvignon</i>	<i>North Coast Sean Minor 2019</i>	<i>North Coast, California</i>	52
<i>Garnache\Syrah</i>	<i>Cotes du Rhone Villages La Jassine 2020</i>	<i>Rhone, France</i>	52
<i>Cabernet Franc</i>	<i>Keuke Lake Vineyards, Overlook Farms 2014</i>	<i>Finger Lakes, New York</i>	55
<i>Gamay</i>	<i>Vallee D' Aoste, Lo Triolet 2019</i>	<i>Aosta Valley, Italy</i>	53
<i>Zinfandel</i>	<i>Old Vine, Brooklyn Winery 2013</i>	<i>Lodi, California</i>	51
<i>Cabernet Sauvignon</i>	<i>"Napa Valley" Cultivar 2019</i>	<i>Napa, California</i>	65
<i>C.Sauvignon, Merlot</i>	<i>Graves, Château de Landiras 2018</i>	<i>Bordeaux, France</i>	52
<i>Zinfandel</i>	<i>Turley Wine Cellers 2019</i>	<i>Napa Valley, California</i>	52
<i>Grenache</i>	<i>Gigondas, Domaine Santa Duc Aux Lieux-Dits 2012</i>	<i>Rhone, France</i>	88
<i>Syrah</i>	<i>Kloof Street, Swartland Rouge 2017</i>	<i>Western Cape, South Africa</i>	50
<i>Pinot Noir</i>	<i>Averaen 2019 Willamette</i>	<i>Valley, Oregon</i>	75
<i>Grenache, Syrah, Mouvèdre</i>	<i>GMS, Hahn Family Wines 2017</i>	<i>Central Coast, California</i>	52
<i>Cabernet Sauvignon</i>	<i>Golan Heights, Yarden Galilee 2015</i>	<i>Galilee, Israel</i>	70
<i>Cabernet Sauvignon, Syrah</i>	<i>Galil Mountain Winery, Alon 2014</i>	<i>Galilee, Israel</i>	45
<i>Malbec</i>	<i>Chateau de Chambert Cahors 2016</i>	<i>South West France, France</i>	63
<i>Carmerene</i>	<i>Valle del Rapel Bueno Con 2019</i>	<i>Rappel Valley, Chile</i>	40
<i>Merlot</i>	<i>Saint Emilion Grand Cru Laplagnotte Bellevue 2019</i>	<i>Bordeaux, France</i>	90
<i>Gamay</i>	<i>Eric Vairet Coteaux Bourguignons 2020</i>	<i>Burgundy France</i>	40
<i>Garnacha</i>	<i>Bodegas de Borja Borsao Tres Picos 2019</i>	<i>Aragon, Spain</i>	56
<i>Nebbiolo</i>	<i>Serio E Batista Borgogno Barbera d Alba 970 2017</i>	<i>Piedmont Italy</i>	55
<i>Sangiovese</i>	<i>Rosso Di Toscana Podere Scopetone 2021</i>	<i>Montalcino Italy</i>	44
<i>Syrah</i>	<i>Gabrielskloof Whole Bunch 2020</i>	<i>Western Cape South Africa</i>	54
<i>Montepulciano</i>	<i>D Abruzzo Torre Raone 2020</i>	<i>Abruzzo, Italy</i>	48



# BRUNCH

## TO START

### Wild Mushroom Soup \$12

*Herb Goat Cheese Crostini, Chives*

### Crab Cake \$15

*Spicy Tartar Sauce*

### Salmon Tartare\* \$14

*Ginger Cured Vegetables, Avocado, Citrus*

### Housemade Guacamole & Chips \$13

## SALADS & SANDWICHES

### Caesar \$13/21 (add shrimp or chicken)

*Romaine, Kale, Parmesan, Croutons,  
Anchovy Dressing*

### Endive Salad \$14/22 (add shrimp or chicken)

*Lardons, Pears, Danish Blue Cheese, Red Onion,  
Port & Walnut Dressing*

### Grain Bowl \$16/24 (add shrimp or chicken)

*Barley, Quinoa, Freekeh, Wild Rice,  
Fresh Herbs, Market Roasted Vegetables,  
Pomegranate Seeds, Curry Labneh,*

### Grilled Chicken Club \$17

*Grilled Ciabatta, Roasted Red Peppers, Arugula,  
Bacon, Fontina, Sun-Dried Tomato Aioli,  
with Field Green Salad*

### Sirloin Burger\* \$18

*Cheddar Cheese, French Fries, Pickle*

### Lamb Burger\* \$19

*Pickled Vegetables, Lemon Aioli, Fries*

### Free Range Chicken Quesadilla \$16

*Jack & Cotija Cheeses, Roasted Tomatoes, Onions,  
Chipotle Cream Sauce, Guacamole*

### Citrus Cured Salmon Plate\* \$16

*Toasted Bagel, Tomato, Onions, Capers,  
Field Green Salad*

## EGGS & MORE

### Herb Omelet with Two Fillings \$17

Choice of Two Fillings:

*Spinach, Tomatoes, Onions, Roasted Peppers,  
Mushrooms, Fontina Cheese, Cheddar Cheese, Feta,  
Goat Cheese; Served with Field Green Salad or  
Yukon & Sweet Potato Hash Browns*

### Eggs Benedict\* \$15

*2 Poached Eggs on English Muffin & Canadian Bacon  
With Spinach & Cured Salmon \$16  
Hollandaise Sauce*

*Served with Field Green Salad or*

*Yukon & Sweet Potato Hash Browns*

### Brunch Tasting \$17

*Pumpkin Pecan Pancakes, Two Scrambled Eggs,  
Chicken & Apple Sausage or Apple Wood Smoked Bacon  
Yukon & Sweet Potato Hash Browns*

### Challah French Toast \$14

*Served with Apple & Pear Compote  
Choice of Apple Wood Smoked Bacon or  
Chicken & Apple Sausage*

### Pumpkin Pecan Pancakes \$14

*Served with Apple & Pear Compote  
Choice of Apple Wood Smoked Bacon or  
Chicken & Apple Sausage*

### Blueberry Whole Wheat Pancakes \$14

*Served with Apple & Pear Compote  
Choice of Apple Wood Smoked Bacon or  
Chicken & Apple Sausage*

### \$24 Brunch Price fix:

**Any entrée from this column,  
bloody mary or mimosa, and coffee or tea**

## SIDES

**Yogurt & Granola 8**

**Chicken & Apple Sausage 5**

**Apple Wood Smoked Bacon 4**

**Canadian Bacon 4**

**One Egg (any style) 3**

## SWEETS \$13

### Chocolate Mousse Cake

*Caramel & Chocolate Sauces,  
Chocolate Pecan Heath Bar, Chocolate Gelato*

### Spiced Pecan Bread Pudding

*Salted Caramel Ice Cream, Rum Toffee Sauce*

### Key Lime Pie

*Chantilly Cream, Raspberry Chambord Sauce,  
Fresh Berries*

### Almond Pear Tart

*Vanilla Ice Cream,  
Caramel & Crème Anglaise Sauces*

### Pumpkin Crème Brulée

*Spiced Pumpkin Seeds*

### Vegan Gluten Free Apple & Cranberry Crisp

*Vegan Gelato*

### Cookie Plate

*Chocolate Chip Cookies,  
Pistachio Chocolate Biscotti,  
Pecan Brownie, Almond Anise Biscotti*

### Gelato/Sorbet (3 scoops)

*Chocolate Chip & Mint, Pistachio, Vanilla,  
Salted Caramel, Black Currant Sorbet, Pear Sorbet*

*\*Please let us know if you have any allergies or dietary restrictions*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



# BREAKFAST

Fridays, Saturdays & Sundays  
7:00am – 11:00am

## Pumpkin Pecan Pancakes \$14

Served with Apple & Pear Compote  
Choice of Apple Wood Smoked Bacon **or** Chicken & Apple Sausage

## Blueberry Whole Wheat Pancakes \$14

Served with Apple & Pear Compote  
Choice of Apple Wood Smoked Bacon **or** Chicken & Apple Sausage

## Challah French Toast \$14

Served with Apple & Pear Compote  
Choice of Apple Wood Smoked Bacon **or** Chicken & Apple Sausage

## Three Eggs Any Style \$14

7 Grain Toast, Apple Wood Smoked Bacon or Chicken & Apple Sausage,  
Served with Field Green Salad **or** Yukon & Sweet Potato Hash Browns

## Herb Omelet with Two Fillings \$17

Choice of Two Fillings:  
Spinach, Tomatoes, Bacon, Onions, Roasted Peppers, Ham, Mushrooms,  
Fontina Cheese, Cheddar Cheese, French Feta, Goat Cheese  
Served with Field Green Salad **or** Yukon & Sweet Potato Hash Browns

## Eggs Benedict\* \$15

Two Poached Eggs on an English Muffin with Canadian Bacon  
Or With Spinach & Cured Salmon **\$16**  
Hollandaise Sauce  
Served with Field Green Salad **or** Yukon & Sweet Potato Hash Browns

## Citrus Cured Salmon Plate\* \$16

Toasted Bagel, Tomato, Onions, Capers, Field Green Salad

## Steel Cut Oatmeal \$11

Dried Fruit Compote & Almonds

## Homemade Granola \$11

Strawberry or Plain Greek Yogurt  
Mixed Berries & Banana

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### Sides

Chicken Apple Sausage \$5  
Applewood Smoked Bacon \$4  
Canadian Bacon \$4  
Yukon & Sweet Potato Hash Browns \$4  
Cheddar Cheese Two Slices \$2  
Tomato \$3  
One Scrambled Egg \$3  
Scrambled Egg White \$4  
Sliced Banana \$2  
Mixed Berries \$6  
Seven Grain Toast \$3  
Gluten Free Toast \$3

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### Beverages

Coffee \$3  
Orange Juice \$3.50  
Tea \$2  
English Breakfast, Earl Grey, Chamomile,  
Mint, Green  
Cappuccino \$4.50  
Espresso \$3.50  
Double Espresso \$5.50  
Café Latte \$4.50

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