



APPETIZERS

Corn Chowder \$13

Diced Peppers, Crab Meat, Cumin Foam

Crab Cake \$16

Green Papaya Salad, Thai Curry Sauce

Housemade Guacamole & Chips \$14

Grilled Bread & Herb Butter \$7

Ciabatta & Cranberry Pecan Bread

Salmon Tartare* \$15

Ginger Cured Vegetables, Avocado, Citrus

Fried Calamari \$15

Charred Tomato & Chipotle Sauce

SALADS

(app/entree with chicken or shrimp)

Apple & Radish Salad \$15/23

*Watercress, Frisée, Arugula, Toasted Almond,
Fresh Herbs, Spring Onion Vinaigrette*

Endive Salad \$15/23

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

Caesar \$14/22

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

Baby Arugula Salad \$15/23

*Frisée, Endive, Quinoa, Blue Cheese,
Honeycrisp Apples, Pecans, Red Wine Vinaigrette*

Harvest Grain Bowl \$17/25

Barley, Quinoa, Freekeh, Wild Rice, Fresh Herbs, Roasted Market Vegetables, Sunflower Seeds, Lime Labneh

SANDWICHES

Lamb Burger* \$20

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

Grilled Sirloin Burger* \$18

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

Chicken Club Sandwich \$18

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

Tempura Shrimp Sandwich \$19

*Bacon, Lettuce, Tomato, Avocado,
Lemon Saffron Aioli, Radish & Apple Slaw,
Fresh Herbs, Almonds*

Free Range Chicken Quesadilla \$17

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

ENTRÉES

Coriander Crusted Salmon* \$28

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

Herb Crusted Rack of Lamb* \$39

*Potato & Leek Galette, Grilled Asparagus,
Rosemary Wine Au Jus*

Spice Roasted Duck Breast* \$30

*Wild Rice Pilaf with Sugar Snap Peas, Carrots,
Green Onions, Macerated Kumquats; Hoisin Glaze*

Vegan Thai Curry \$20

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

Grilled Marinated Bottom Sirloin Steak* \$30

*Warmed Potato Salad with Bacon & Ramp
Vinaigrette, Haricot Verts, Bourbon Au Jus*

Seared Sea Scallops \$32

Freekeh Tabbouleh, Roasted Red Pepper Coulis

SIDES \$7

~Side Mesclun Salad

~French Fries

~Sautéed Spinach with Garlic

~Grilled Asparagus

~Potato & Leek Galette

~Crispy Onion Rings & Rosemary Aioli

~Coconut Jasmine Rice with Cilantro

~Steamed Haricot Verts with Herb Butter

~Roasted Cauliflower with Raisins & Almonds

~Freekeh Tabbouleh with Lemon & Mint

SWEETS \$13

Chocolate Mousse Cake

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

Key Lime Pie

*Chantilly Cream, Raspberry Chambord Sauce,
Fresh Berries*

Coconut Walnut Carrot Cake

*Vanilla Gelato, Cream Cheese Frosting,
Coconut Caramel Sauce*

Salted Caramel Crème Brûlée

Vanilla Wafer, Fresh Raspberries

Vegan Gluten Free

Rhubarb & Strawberry Crisp

Vegan Vanilla 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, Mango Sorbet*

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

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Cocktails

Lavander Bee	16	Spicy Paloma	16
<i>Old Tom Gin, Honey Lavender Syrup, Fresh Lemon Juice</i>		<i>Tequila, Orange, Grapefruit & lime Juice, Chipotle Syrup</i>	
Oaxaca Nights	16	Pear & Elderflower Martini	16
<i>Union Mezcal, Chocolate bitters, Frangelico</i>		<i>Plymouth Gin, Elderflower, Fresh Pear, Fresh Lime Juice</i>	
Jane Jacob's Gimlet	16	Chef's Kiss	16
<i>Titos Vodka, Fresh Lime, Sugar, Cucumber</i>		<i>Bombay Gin, Pamplemousse, Fresh Lime Juice, Sparkling Rose</i>	
Black Manhattan	16	The Mule	16
<i>Bulleit Bourbon, Montenegro, Orange Bitters</i>		<i>Jack Daniel's, Lime Juice, Triple Sec, Ginger Beer</i>	
Another Old Fashioned	16	Jalapeño Mezcal "rita"	16
<i>Bulleit Rye, Walnut Bitters Demerara, Vermouth</i>		<i>Union Mezcal, Agave Jalapeno Syrup, Triple Sec, Lime Juice</i>	

Sparkling Time

Aperol Spritz	14	Room with a View	14
<i>Aperol, Prosecco, Club Soda</i>		<i>Lillet Blanc, Tonic</i>	

Beer

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

Wines by the Glass

Sparkling by the Glass

Glera	Cuvee Della Contessa, Brut Prosecco	Veneto, Italy	13
Primitivo	Polvanera Rosato Spumante	Puglia, Italy	13

White Wines by the Glass

Chardonnay	Nappa Valley, Jax Vineyards 2020	North Coast, California	13
Riesling	Forster Kirchenstuck Auslese, Eugen 2020	Pfalz, Germany	13
Sauvignon Blanc	Babich Marlborough 2022	Marlborough, New Zealand	13
Pinot Grigio	Alto Adige San Pietro 2021	Alto Adige, Italy	13

Rose & Orange Wines by the Glass

Sangiovese	Di Casanova La Spinetta	Tuscany, Italy	13
Malvasia EC	Adega de Penalva "Maceration" Dao (Orange wine)	Centro, Portugal	13

Red Wines by the Glass

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

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>	54
<i>Xarel-lo, Macabeau</i>	<i>Reventos I Blanc, Conca Del Reu Anoia de Nit 2013 Catalonia, Spain</i>	54
<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>	50
<i>Pinot Noir</i>	<i>Cremant D Bourgogne, Victorine De Chastenay Burgundy, France</i>	52
<i>Glera</i>	<i>Bianca Vigna Prosecco Brut Veneto, Italy</i>	52

White Wines by the Bottle

<i>Chardonnay</i>	<i>Napa Valley, Jax Vineyards 2020 North Coast, California</i>	50
<i>Riesling</i>	<i>Forster Kirchenstuck Auslese, Eugen 2020 Pfalz, Germany</i>	50
<i>Pinot Grigio</i>	<i>Alto Adige San Pietro 2021 Alto Adige, Italy</i>	50
<i>Chenin Blanc</i>	<i>Vouvray Sec La Motte 2021 Loire Valley, France</i>	56
<i>Riesling</i>	<i>Trocken Kruger-Rumpf 2019 Nahe, Germany</i>	52
<i>Chardonnay</i>	<i>Chablis, Domaine Pinson Freres 2019 Burgundy, France</i>	55
<i>Pinot Gris</i>	<i>Classique, Domaine Paul Blanc 2018 Alsace, France</i>	52
<i>Chardonnay</i>	<i>Golan Heights, Yarden 2020 Galilee, Israel</i>	58
<i>Chenin Blanc</i>	<i>Santa Ynez Valley, Lieu Dit 2020 Santa Ynez, California</i>	54
<i>Chardonnay</i>	<i>Beaune Aigrots 1er Cru, Albert Morot 2012 Burgundy, France</i>	60
<i>Sauvignon Blanc</i>	<i>Sancerre, Les Grands Monts Isabelle 2020 Loire, France</i>	72
<i>Torrantes</i>	<i>Dos Minas Cafayate 20 Salta Valley, Argentina</i>	44
<i>Fiano</i>	<i>Rocca Del Principe, Tognano 2018 Campania, Italy</i>	54
<i>Sauvignon Blanc</i>	<i>Babich Marlborough 2022 Marlborough, New Zealand</i>	50

Red Wines by the Bottle

<i>Malbec</i>	<i>Bodegas y Vinedos Catena 2019 Mendoza, Argentina</i>	52
<i>Pnot Noir</i>	<i>Montinore State 2019 Willamette Valley, Oregon</i>	52
<i>Cabernet Sauvignon</i>	<i>North Coast Sean Minor 2019 North Coast, California</i>	52
<i>Garnache\Syrah</i>	<i>Cotes du Rhone Villages La Jassine 2020 Rhone, France</i>	52
<i>Cabernet Franc</i>	<i>Keuke Lake Vineyards, Overlook Farms 2014 Finger Lakes, New York</i>	55
<i>Gamay</i>	<i>Vallee D' Aoste, Lo Triolet 2019 Aosta Valley, Italy</i>	55
<i>Zinfandel</i>	<i>Old Vine, Brooklyn Winery 2013 Lodi, California</i>	52
<i>Cabernet Sauvignon</i>	<i>"Napa Valley" Cultivar 2019 Napa, California</i>	65
<i>C.Sauvignon, Merlot</i>	<i>Graves, Château de Landiras 2018 Bordeaux, France</i>	54
<i>Zinfandel</i>	<i>Turley Wine Cellers 2019 Napa Valley, California</i>	54
<i>Grenache</i>	<i>Gigondas, Domaine Santa Duc Aux Lieux-Dits 2012 Rhone, France</i>	88
<i>Syrah</i>	<i>Kloof Street, Swartland Rouge 2017 Western Cape, South Africa</i>	52
<i>Pnot Noir</i>	<i>Averaen 2019 Willamette Valley, Oregon</i>	75
<i>Grenache, Syrah, Mouvèdre</i>	<i>GMS, Hahn Family Wines 2017 Central Coast, California</i>	52
<i>Cabernet Sauvignon</i>	<i>Golan Heights, Yarden Galilee 2015 Galilee, Israel</i>	70
<i>Carbenet Sauvignon, Syrah</i>	<i>Galil Mountain Winery, Alon 2014 Galilee, Israel</i>	48
<i>Malbec</i>	<i>Chateau de Chambert Cahors 2016 South West France, France</i>	63
<i>Carmerene</i>	<i>Valle del Rapel Bueno Con 2019 Rappal Valley, Chile</i>	44
<i>Merlot</i>	<i>Saint Emilion Grand Cru Laplagnotte Bellevue 2019 Bordeaux, France</i>	90
<i>Gamay</i>	<i>Eric Vairet Coteaux Bourguignons 2020 Burgundy France</i>	44
<i>Garnacha</i>	<i>Bodegas de Borja Borsao Tres Picos 2019 Aragon, Spain</i>	56
<i>Nebbiolo</i>	<i>Serio E Batista Borgogno Barbera d Alba970 2017 Piedmont Italy</i>	55
<i>Sangiovese</i>	<i>Rosso Di Toscana Podere Scopetone 2021 Montalcino Italy</i>	48
<i>Syrah</i>	<i>Gabrielskloof Whole Bunch 2020 Western Cape South Africa</i>	54
<i>Montepulcino</i>	<i>D Abruzzo Torre Raone 2020 Abruzzo, Italy</i>	50



BRUNCH

TO START

Corn Chowder \$13

Diced Peppers, Crab Meat, Cumin Foam

Crab Cake \$16

Green Papaya Salad, Thai Curry Sauce

Salmon Tartare* \$15

Ginger Cured Vegetables, Avocado, Citrus

Housemade Guacamole & Chips \$14

SALADS & SANDWICHES

Caesar \$14/22 (add shrimp or chicken)

Romaine, Kale, Parmesan, Croutons, Anchovy Dressing

Endive Salad \$15/23 (add shrimp or chicken)

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

Grain Bowl \$17/25 (add shrimp or chicken)

Barley, Quinoa, Freekeh, Wild Rice, Fresh Herbs, Roasted Market Vegetables, Sunflower Seeds, Lime Labneh

Grilled Chicken Club \$18

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

Sirloin Burger* \$18

Cheddar Cheese, French Fries, Dill Pickle

Lamb Burger* \$20

Pickled Vegetables, Lemon Aioli, Fries

Free Range Chicken Quesadilla \$17

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

SIDES

Yogurt & Homemade Vegan Granola 9

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

Key Lime Pie

Chantilly Cream, Raspberry Chambord Sauce, Fresh Berries

Coconut Walnut Carrot Cake

Vanilla Gelato, Cream Cheese Frosting, Coconut Caramel Sauce

Salted Caramel Crème Brûlée

Vanilla Wafer, Fresh Raspberries

EGGS & MORE

Citrus Cured Salmon Plate* \$17

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

Three Eggs Any Style \$15

7 Grain Toast, Apple Wood Smoked Bacon or Chicken & Apple Sausage; Served with Field Green Salad or Roasted Yukon Potato & Asparagus

Herb Omelet with Two Fillings \$18

Choice of Two Fillings:

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

Eggs Benedict* \$16

2 Poached Eggs on English Muffin & Canadian Bacon With Spinach & Cured Salmon \$17

Hollandaise Sauce

Served with Roasted Yukon Potato & Asparagus

Brunch Tasting \$18

Pumpkin Pecan Pancakes, Two Scrambled Eggs, Chicken & Apple Sausage or Apple Wood Smoked Bacon Roasted Yukon Potato & Asparagus

Challah French Toast \$15

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

Pumpkin Pecan Pancakes \$15

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

Blueberry Whole Wheat Pancakes \$15

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

\$25 Brunch Price fix:

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

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BREAKFAST

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

Pumpkin Pecan Pancakes \$15

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

Blueberry Whole Wheat Pancakes \$15

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

Challah French Toast \$15

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

Three Eggs Any Style \$15

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

Herb Omelet with Two Fillings \$18

*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** Roasted Yukon Potato & Asparagus*

Eggs Benedict* \$16

*Two Poached Eggs on an English Muffin with Canadian Bacon
Or With Spinach & Cured Salmon **\$17**
Hollandaise Sauce
Served with Field Green Salad **or** Roasted Yukon Potato & Asparagus*

Bacon, Egg & Cheddar Sandwich \$15

*On 7 Grain Toast
Served with Field Green Salad **or** Roasted Yukon Potato & Asparagus*

Citrus Cured Salmon Plate* \$17

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

Steel Cut Oatmeal \$12

Dried Fruit Compote & Almonds

Homemade Granola \$12

*Strawberry or Plain Greek Yogurt
Mixed Berries & Banana*

Sides

Chicken Apple Sausage \$5
Applewood Smoked Bacon \$4
Canadian Bacon \$4
Roasted Yukon Potato & Asparagus \$4
Cheddar Cheese *Two Slices* \$3
Tomato \$3
One Scrambled Egg \$3
Scrambled Egg White \$4
Sliced Banana \$2
Mixed Berries \$8
Seven Grain Toast \$3
Gluten Free Toast \$3

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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