



APPETIZERS

Wild Mushroom Soup \$13

Goat Cheese & Herb Crostini

Crab Cake \$16

Green Papaya Salad, Thai Curry Sauce

Fried Calamari \$15

Charred Tomato & Chipotle Sauce

Grilled Bread, Spice & Orange Butter \$7

Ciabatta & Cranberry Pecan

Tartare* \$15

Salmon or Tuna

Ginger Cured Vegetables, Avocado, Soy & Citrus

Housemade Guacamole & Chips \$14

SALADS

(app/entree with chicken or shrimp)

Baby Arugula Salad \$15/23

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

Endive Salad \$15/23

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

Caesar \$14/22

Romaine, Kale, Parmesan, Croutons, Anchovy Dressing

Kale & Frisée Salad \$15/23

Delicata Squash, Honeycrisp Apples, Pumpkin Seeds, Feta Cheese, Pomegranate Molasses Vinaigrette

Harvest Grain Bowl \$17/25

Barley, Quinoa, Freekeh, Wild Rice, Fresh Herbs, Roasted Autumn Vegetables, Pumpkin 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

Roasted Turkey Sandwich \$18

Roasted Tomato, Arugula, Provolone Cheese, Pumpkin Seed & Pesto Mayo; Served on Rye Bread, Apple & Vegetable Slaw

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, Charred Brussel Sprouts, Rosemary Wine Au Jus

Vegan Thai Curry \$20

*With Grilled Chicken Breast or Shrimp \$28
Eggplant, Acorn Squash, Chinese Broccoli, Green Peppercorn, Red Peppers, Bamboo Shoots, Peanuts, Coconut Jasmine Rice*

Spice Roasted Duck Breast* \$30

Roasted Acorn Squash, Swiss Chard, Kumquats, Pomegranate Glaze

Sesame Crusted Tuna* \$32

Quinoa & Vegetable Cake, Baby Bok Choy, Red Pepper & Miso Sauce

Marinated Bottom Sirloin Steak* \$30

Wasabi Mashed Potatoes, Chinese Broccoli, Szechuan Pepper & Soy Au Jus

SIDES \$7

~Vegetable Medley

~French Fries

~Sautéed Spinach with Garlic

~Charred Brussel Sprouts

~Potato & Leek Galette

~Crispy Onion Rings & Rosemary Aioli

~Coconut Jasmine Rice with Cilantro

~Chinese Broccoli with Garlic & Herb Butter

~Roasted Cauliflower with Raisins & Almonds

~Wasabi Mashed Potatoes

SWEETS \$13

Chocolate Mousse Cake

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

Key Lime Pie

Chantilly Cream, Raspberry Chambord Sauce, Fresh Berries

Apple Walnut Tart

Vanilla Gelato, Crème Anglaise, Caramel Sauce

Butterscotch Crème Brûlée

Whole Wheat Ginger Snap Cookie

Vegan Gluten Free

Pear & Cranberry Crisp

Vegan Vanilla Gelato

Cookie Plate

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

Gelato/Sorbet (3 scoops)

Dark Chocolate, Chocolate Chip & Mint, Pistachio, Vanilla, Salted Caramel, Black Currant Sorbet, Mango Sorbet

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

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	<i>Cuvee Della Contessa, Brut Prosecco</i>	<i>Veneto, Italy</i>	13
Primitivo	<i>Polvanera Rosato Spumante</i>	<i>Puglia, Italy</i>	13

White Wines by the Glass

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

Rose & Orange Wines by the Glass

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

Red Wines by the Glass

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

Wild Mushroom Soup \$13

Goat Cheese & Herb Crostini

Crab Cake \$16

Green Papaya Salad, Thai Curry Sauce

Tartare* \$15

Salmon or Tuna

Ginger Cured Vegetables, Avocado, Soy & 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 Autumn Vegetables, Pumpkin 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	10
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

Apple Walnut Tart

Vanilla Gelato, Crème Anglaise, Caramel Sauce

Butterscotch Crème Brûlée

Whole Wheat Ginger Snap Cookie

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 Bliss & Sweet Potatoes

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 Bliss & Sweet Potatoes

Eggs Benedict* \$16

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

Hollandaise Sauce

Served with Roasted Bliss & Sweet Potatoes

Brunch Tasting \$18

Pumpkin Pecan Pancakes, Two Scrambled Eggs, Chicken & Apple Sausage or Apple Wood Smoked Bacon

Roasted Bliss & Sweet Potatoes

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**

Vegan Gluten Free Pear & Cranberry Crisp

Vegan Vanilla Gelato

Cookie Plate

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

Gelato/Sorbet (3 scoops)

Dark Chocolate, Chocolate Chip & Mint, Pistachio, Vanilla, Salted Caramel, Black Currant Sorbet, Mango Sorbet

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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 Bliss & Sweet Potatoes*

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 Bliss & Sweet Potatoes*

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 Bliss & Sweet Potatoes*

Bacon, Egg & Cheddar Sandwich \$15

*On 7 Grain Toast
Served with Field Green Salad **or** Roasted Bliss & Sweet Potatoes*

Citrus Cured Salmon Plate* \$17

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

Steel Cut Oatmeal \$12

Dried Fruit Compote & Almonds

Homemade Granola \$12

*Blueberry, Strawberry or Plain Greek Yogurt
Mixed Berries & Banana*

Sides

Chicken Apple Sausage \$5
Applewood Smoked Bacon \$4
Canadian Bacon \$4
Roasted Bliss & Sweet Potatoes \$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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