



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)

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	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
CabSauvignon	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

Glera	Vignete del Sole, Cuvee Della Contessa, Brut Prosecco	Veneto, Italy	48
Chardonnay, P. Noir	Brut Rose, Caraccioli Cellars	Santa Lucia Highlands	54
Xarel-lo, Macabeau	Reventos I Blanc, Conca Del Reu Anoia de Nit 2013	Catalonia, Spain	54
Chardonnay	1er Cru Blanc de Blancs, Pascal Duquet NV	Côte des Blancs, Champagne	75
Catarratta	Orange Pét-nat, Voria, Porta Del Vento	Sicily, Italy	55
Primitivo	Polvanera Rosato Spumante	Puglia, Italy	50
Pinot Noir	Cremant D Bourgogne, Victorine De Chastenay	Burgundy, France	52
Glera	Bianca Vigna Prosecco Brut	Veneto, Italy	52

White Wines by the Bottle

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

Red Wines by the Bottle

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



BRUNCH

TO START

Wild Mushroom Soup \$13

Goat Cheese & Herb Crostini

Crab Cake \$16

Green Papaya Salad, Thai Curry Sauce

Salmon 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

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 & 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 Yukon & Sweet Potatoes*

Eggs Benedict* \$16

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

Served with Roasted Yukon & Sweet Potatoes

Brunch Tasting \$18

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

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)

*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 Yukon & 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 Yukon & 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 Yukon & Sweet Potatoes*

Bacon, Egg & Cheddar Sandwich \$15

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