

LES PLATS DU
GARDE MANGER

MEAT \$ 13
CHEESE \$ 13

BLUEBERRY & FRISÉE SALAD
toasted pistachios, beemster,
orange blossom vinaigrette 15.

ORGANIC GREENS SALAD
radish, carrot,
croutons, cucumber,
red wine vinaigrette 10.

BIBB LETTUCE SALAD
chickpeas, ewe's blue,
pancetta, croutons,
pepperoncini vinaigrette 12.

SUMMER VEGETABLE SALAD
romaine, grilled squash, broccoli,
onions, creamy dill dressing,
toasted baguette 15.

RED LENTILS * VEGAN *
curried sweet potato, agave,
swiss chard, flat bread 13.

FRENCH FRIES 10.

SICILIAN PIZZA
italian sausage, confit garlic, mornay sauce,
mozzarella, spring herbs

MARGHERITA PIZZA
san marzano tomato, buffalo milk mozzarella, basil 13.

BURRATA SANDWICH
served open-faced on semolina with garbanzo beans,
roasted red peppers, cipollini onions & fresh herb pesto 17.

SPICED CAULIFLOWER & HEIRLOOM SQUASH FUNDIDO * VEGAN *
full moon farm roasted potatoes, chickpeas,
pepian crema, cilantro 16.

BRAISED OXTAIL
tripe, tomato sauce 15.

SQUASH CACIO e PEPE
local spaghetti squash, farm egg, pecorino, fresh herbs 20.

GEMELLI PASTA
pumpkin cream, sage sausage, whipped brie, bread crumbs 23.

ROASTED MAGRET DUCK BREAST
celeriac purée, butternut squash hash, toasted hazelnuts,
red wine-prune demi-glace 36.

PAN-SEARED HUDSON VALLEY STEELHEAD TROUT
baby beets, cucumber, avocado, pistachios, citrus yogurt 33.

WINES BY THE GLASS

- SPARKLING
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16. **RAVENTOS** CONCA D.R. ANOIA (Catalunya) 12.
CAVA'S HILL CAVA ROSÉ (Catalunya) 10.
LA SPINETTA MOSCATO (d'Asti) 12.
13. **LE CULTURE** PROSECCO (Valdobbiadene) 10.
- ROSÉ + WHITES + ORANGE
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- PICO MACCARIO** BARBERA (Piemonte) 10. ROSE
PERRIN GRENACHE BLANC (Rhône) 10.
17. **DOM. LAROCHE** CHARDONNAY (Languedoc) 10.
DOM. L'EPINAY SAUVIGNON BLANC (France) 10.
BROADBENT ENCRUZADO-MALVASIA (Portugal) 10.
CERRO DO BARCA CAYETANA-PARADINA (Spain) 10. ORANGE
16. **LIVING ROOTS** DRY RIESLING (FLX) 12.
POCO A POCO CHARDONNAY (Mendocino, CA) 12.
15. **DOM. GRANAJOLO** VERMENTINO (Corsica) 15.
LA MESMA CORTESE (Gavi, Italy) 15.
- REDS
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20. **SEGONZAC** MERLOT-CABERNET (Bordeaux) 10.
H. DO ESPORÃO TRINCADEIRA (Alentejo) 10.
KOINÉ PRIMITIVO (Puglia) 10.
McPHERSON PINOT NOIR (Victoria, Australia) 12.
VIGNOBLES ARBEAU NEGRETTE (France) 12.
M. FRITZ CABERNET SAUV. (North Coast, CA) 12.
IL VERRO PALLAGRELLO NERO (Campania) 15.
M. ALTENBURGER Blaufränkisch (Austria) 15.

SEASON'S SANGRIA
1/2 LITER CARAFE - SERVES FOUR 19.

NEAT FREAK
A DRAM OF FEATURED RARE
WHISKEY FROM OUR RESERVES 16.

<p>GOOD LUCK BURGER 1 LB. house-ground, grass-fed local beef on brioche with cuba cheddar, vegetable slaw & fries 28.</p>	<p>THE STEAK with rosemary, sea salt, olive oil & side of market vegetables MP.</p>
<p>FRIED HALF CHICKEN with pickles & red potato salad 28.</p>	<p>FROM THE SMOKEHOUSE: DUCK smoked breast, pulled leg & texas-style sausage with apple BBQ sauce, mustard & pickles 33.</p>

- SARATOGA SPRINGS WATER** STILL OR SPARKLING 4.
FRESH-SQUEEZED LEMONADE 3.
HOUSEMADE ORGANIC ICED TEA 3.
JUST JUICE FOR LIFE GINGER TONIC 6.
KATBOOCHA KOMBUCHA DAILY FLAVOR 7.
FIZZ ROOT BEER 3. **MEXICAN COKE** 4.