

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

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

CONCASSE HEIRLOOM TOMATOES * VEGAN *
farro, farm cucumbers, za'atar vinaigrette,
sherry wine reduction

BRAISED OXTAIL
tripe, tomato sauce

GEMELLI
local fennel, sweet peppers, marjoram, shaved parmesan

ORECCHIETTE
confit duck, squash blossoms, fresh ricotta, mint

HOUSEMADE BRÄTWURST
charred corn, potatoes, braised greens, red chimichurri

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

WINES BY THE GLASS

SPARKLING

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

	PICO MACCARIO BARBERA (Piemonte)	10.	ROSE
	PERRIN GRENACHE BLANC (Rhône)	10.	
17.	DOM. SORNIN CHARDONNAY (Beaujolais)	10.	
	DOM. L'EPINAY SAUVIGNON BLANC (France)	10.	
	BROADBENT ENCRUZADO-MALVASIA (Portugal)	10.	
	CERRO DO BARÇA CAYETANA-PARADINA (Spain)	10.	ORANGE
16.	LIVING ROOTS DRY RIESLING (FLX)	12.	
	MADDALENA CHARDONNAY (Monterey, CA)	12.	
	DOM. GRANAJOLO VERMENTINO (Corsica)	15.	
15.	TIBERIO PECORINO (Abruzzo, Italy)	15.	

REDS

	SEGONZAC MERLOT-CABERNET (Bordeaux)	10.
	CELLER DE CAPÇANES GARNACHA (Montsant)	10.
	H. DO ESPORÃO TRINCADEIRA (Alentejo)	10.
	KOINÉ PRIMITIVO (Puglia)	10.
	McPHERSON PINOT NOIR (Victoria, Australia)	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> <hr/> <p>FRIED HALF CHICKEN with pickles & red potato salad 28.</p>	<p>THE STEAK with rosemary, sea salt, olive oil & side of market vegetables MP.</p> <hr/> <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.