

LES PLATS DU
GARDE MANGER

MEAT \$ 13
CHEESE \$ 13

MOROCCAN COUSCOUS SALAD
pickled roma beans, basil,
feta cheese, carrot, roasted
local mushrooms, dijon vin 16.

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

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

ROASTED VEGETABLE SALAD
romaine, cauliflower, broccoli,
red onion, 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

FRIED BOLOGNA SANDWICH
served on BAKER'S STREET honey wheat with whole grain
mustard, gruyère, delicata squash relish & a side salad

SPICED CAULIFLOWER & HEIRLOOM SQUASH FUNDIDO * VEGAN *
FULL MOON FARM roasted potatoes, chickpeas,
pepian crema, cilantro

BRAISED OXTAIL
tripe, tomato sauce

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

GEMELLI PASTA
pumpkin cream, maple sausage, whipped brie, bread crumbs

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

PAN-SEARED HUDSON VALLEY STEELHEAD TROUT
chili-glazed mokum carrots, roasted root vegetables,
sweet & sour, sesame

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.
16. **CERRO DO BARCA** CAYETANA-PARADINA (Spain) 10. ORANGE
LIVING ROOTS DRY RIESLING (FLX) 12.
POCO A POCO CHARDONNAY (Mendocino, CA) 12.
15. **I FAVATI** GRECO di TUFO (Campania, Italy) 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.
36. **IL VERRO** PALLAGRELLO NERO (Campania) 15.
M. ALTENBURGER Blaufränkisch (Austria) 15.

GOOD LUCK BURGER
1 LB. house-ground, grass-fed local beef on brioche
with CUBA cheddar, vegetable slaw & fries 28.

FRIED HALF CHICKEN
with nicky's pickies &
red potato salad 28.

THE STEAK
with rosemary, sea salt, olive oil
& side of market vegetables MP.

FROM THE SMOKEHOUSE: DUCK
smoked breast, pulled leg & texas-style sausage
with apple BBQ sauce, mustard & pickles 33.

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

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

- 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.