

## Cocktails

<b>Pine-Abbey Express</b>	<b>15</b>
<i>Wolffer Estate Gin, Pineapple Juice, Lime, Hibiscus</i>	
<b>Raisin The Old Fashion'd Bar</b>	<b>14</b>
<i>Redemption Rye, Drowned Raisins, Bitters</i>	
<b>Yellow Brick Road</b>	<b>14</b>
<i>Jalapeno Infused Mezcal, Agave, Pineapple Juice, Lava Salt</i>	
<b>Gothic Revival Pumkin</b>	<b>14</b>
<i>Captain Morgan Spiced Rum, Absolute Vanilla, Bailey's Pumkin</i>	

## Drafts

<b>Crossroads Lager</b>	<b>7</b>
<i>Athens, NY</i>	
<b>The Crisp Lager</b>	<b>7</b>
<i>Brooklyn, NY</i>	
<b>Oktoberfest</b>	<b>7</b>
<i>Chatham, NY</i>	
<b>NorthEastah IPA</b>	<b>7</b>
<i>Southern Tier, NY</i>	
<b>Juice Bomb IPA</b>	<b>7</b>
<i>Fishkill, NY</i>	
<b>Heirloom Cider</b>	<b>7</b>
<i>Croton on Hudson, NY</i>	

## Crudo & Small Plates

<b>Maine Uni Crostino</b>	<b>11</b>
<i>Smoked Yogurt, Parsley, Espelette</i>	
<b>In-Shell Diver Scallop</b>	<b>9</b>
<i>Sicilian Pistachio, Meyer Lemon</i>	
<b>East Coast Oysters</b>	<b>3/ea</b>
<i>Tomato Vinegar</i>	
<b>New York Fluke</b>	<b>10</b>
<i>Crispy Ceci Bean, Blood Orange</i>	
<b>Candied Figs (V, GF)</b>	<b>12</b>
<i>Whipped Ricotta, Hazelnuts</i>	
<b>Baby Kale Caesar</b>	<b>14</b>
<i>Ortiz Anchovy, Two Year Parmesan</i>	
<b>Warmed Octopus</b>	<b>21</b>
<i>Corona Bean, Olives, Salsa Verde</i>	
<b>Autumn Arugula Salad (V, GF)</b>	<b>12</b>
<i>Fresh Herbs, Ligurian Olive Oil</i>	
<b>Bone Marrow</b>	<b>12</b>
<i>Caramelized Parmesan, Pecans</i>	

### Apropos' Antipasti Selection

*Selection of Local and Imported Meats and Cheeses, Toast, Pickled Vegetables, House Jam, Grain Mustard  
For 2 – 24*

## Pasta & Large Plates

<b>Caserecci</b>	<b>24</b>
<i>Fennel Sausage, Broccoli Rabe</i>	
<b>Chitarra</b>	<b>23</b>
<i>Sea Urchin 'Carbonara' Pancetta</i>	
<b>Cavatelli (V)</b>	<b>21</b>
<i>Ricotta, Pomodorini Sauce</i>	
<b>Risotto (GF)</b>	<b>20</b>
<i>Butternut Squash, Sage, Speck</i>	
<b>Agnolotti</b>	<b>19</b>
<i>Mortadella, Parmesan, Chicken Brodo</i>	
<b>Roasted SeaBass</b>	<b>35</b>
<i>Grilled Broccoli Rabe, Charred Lemon</i>	
<b>Pan Seared Scallop</b>	<b>36</b>
<i>Celery Root, Banyul's Vinaigrette</i>	
<b>Crispy Local Chicken (GF)</b>	<b>29</b>
<i>Sweet Potato &amp; Goat Cheese</i>	
<b>Tomahawk Short Rib</b>	<b>68</b>
<i>Red Pepper Mostarda, Contorni</i>	
<b>Basted NY Strip (GF)</b>	<b>56</b>
<i>Anchovy Butter</i>	

## Dessert

<b>Moscato Panna Cotta</b>	<b>8</b>
<i>Strawberries, Basil</i>	
<b>Gelato</b>	<b>9</b>
<i>Local Flavors, Novellini</i>	
<b>Olive Oil Cake</b>	<b>11</b>
<i>Brown Butter, Apple, Pistachio Brittle</i>	
<b>Chestnut Pie</b>	<b>10</b>
<i>Chocolate Budino</i>	

## Sides

### Brussels Sprouts

*'Nduja Butter, Sage*

### Creamy Polenta

*Rosemary, Parmesan*

### Grilled Broccoli Rabe

*Chili Flake, Citrus Breadcrumbs*

### French Fries

*Old Bay Aioli*

**\$8/ea**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT, PLEASE INFORM YOUR SERVER. THANK YOU.

V – Vegetarian GF – Gluten Free