

Beer

Kelso Beer, Pilsner <i>Brooklyn, NY</i>	6
Stella Artois <i>Belgium</i>	6
Merman IPA <i>Coney Island, NY</i>	7
Farmers Daughter Rye IPA <i>Chatham, NY</i>	7

Drafts

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

Small Plates

Baby Kale Caesar <i>Ortiz Anchovy, Two Year Parmesan</i>	14
Autumn Arugula Salad (V, GF) <i>Fresh Herbs, Ligurian Olive Oil</i>	12
Farro Salad <i>Sunflower Seeds, Apple Cider, Citrus</i>	13
Grilled Fluke <i>Heirloom Beans, Salsa Verde</i>	21
French Fries (V) <i>Old Bay Aioli</i>	8
Ricotta Toast (V) <i>Candied Fig, Hazelnuts</i>	10
Moscato Panna Cotta <i>Strawberries, Basil</i>	8
Gelato Trio (V) <i>Local Flavors, Novellini</i>	9

Salad Additions

+Seared Chicken Tagliata	4
+Rosemary Grilled Shrimp	9

Large Plates

Crispy Local Chicken <i>Arugula, Parmesan, Aged Balsamic</i>	25
Dry Aged Burger <i>Red Onion Marmalade, Smoked Mozzarella, Pickle</i>	19
Seared Seabass <i>Grilled Broccoli Rabe, Charred Lemon</i>	35
Caserecci <i>Fennel Sausage, Broccoli Rabe</i>	24
Cavatelli (V) <i>Ricotta, Pomodorini Sauce</i>	21
Diver Scallop <i>Cortland Apples, Ceci Bean</i>	20
Italian Cold Cut <i>Mortadella, Prosciutto, Red Pepper Jam</i>	17
Grilled Vegetable Panini (V) <i>Goat Cheese, Stewed Eggplant</i>	19

Power Lunch \$25

Choose 1:

Baby Kale Caesar
Ortiz Anchovy, Two Year Parmesan

Autumn Arugula Salad
Fresh Herbs, Ligurian Olive Oil

Choose 1:

Grilled Fluke
Heirloom Beans, Salsa Verde

Dry Aged Burger
Red Onion Marmalade, Smoked Mozzarella, Pickle

Choose 1:

Moscato Panna Cotta
Strawberries, Basil

Gelato
Local Flavors, Novellini

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