

# Libations

## Bottles

**Kelso Pilsner, NY 6**  
**Stella Artois, Belgium 6**  
**Hoegarden White Ale, Belgium 6**  
**Leffe Brown Ale, Belgium 6**  
**Ommegang Abbey Ale, NY 7**  
**Goose Island IPA, IL 6**  
**Joe Mamas Milk Stout, NY 7**  
**Thompsons Hard Cider, NY 8**

## Drafts

**Crossroads Lager Athens, NY 7**  
**Nor'Eastah IPA Chatham, NY 7**  
**Juice Bomb IPA Fishkill, NY 7**  
**Stranger than Fiction Porter Waunakee, WI 7**  
**Irish Goodbye Stout Chatham, NY 8**  
**Heirloom Cider Croton on Hudson, NY 9**

## A

## Wines By the Glass

**'NV' Prosecco Tenuta Sant'Anna Veneto, IT 12**  
**'18 Pinot Grigio Poggiobello Friuli, IT 12**  
**'18 Sancerre Lauverjat Loire, FR 15**  
**'19 Sauvignon Blanc Frenzy Marlborough, NZ 10**  
**'18 Chardonnay 11**  
*Millbrook Vineyards Unoaked Hudson Valley, NY*  
**'17 Cabernet Franc Rose 12**  
*Kelby James Russel Finger Lakes, NY*  
**'17 Pinot Noir Stafford Hill Willamette, OR 15**  
**'17 Merlot Iconic Sidekick California 12**  
**'17 Chianti Classico 12**  
*"Terre Di Prenzano", Vignamaggio Tuscany, IT*  
**'17 Cabernet Sauvignon 17**  
*Routestock Rt. 29 Napa, CA*  
**'15 Chateau De Grandchamp Saint Emilion, FR 14**

## Cocktails

**Pine-Abbey Express 15**  
*Wolffer Estate Gin, Pineapple Juice, Lime, Hibiscus*  
**Raisin The Old Fashion'd Bar 14**  
*Redemption Rye, Drowned Raisins, Bitters*  
**Cornerstone 75 13**  
*Perry Tot's Gin, Lemon Juice, Rhubarb, Prosecco*  
**Yellow Brick Road 14**  
*Jalapeno Infused Mezcal, Agave, Pineapple Juice, Lava Salt*  
**Hudson Royale 14**  
*Hudson Valley Vodka, Elderflower Liqueur, Grapefruit Juice, Mint*  
**The Congdon 14**  
*Hudson Valley Bourbon, Campari, Sweet Vermouth*

# Brunch by Apropos

## **The Abbey 16**

*Local Eggs, Crispy Bacon, Fennel Sausage, Cultured Butter, Ciabatta*

## **St. Benedict 14**

*Arugula, Smoked Trout, Hollandaise*

## **Maple Butter Pancake 15**

*NY Syrup*

## **Yogurt Parfait (V) 12**

*Granola, Mixed Berries, Westchester Honey*

## **Seasonal Frittata 11**

*Fennel Sausage, Broccoli Rabe, Parmesan*

## **Eggs Al Forno 13**

*Pomodorini Sauce, Ciabatta*

## **Candied Pears (V, GF) 12**

*Whipped Ricotta, Hazelnuts*

## **French Fries (V) 8**

*Old Bay Aioli*

## **Baby Kale Caesar 14**

*Ortiz Anchovy, Two Year Parmesan*

## **Autumn Arugula Salad (V, GF) 12**

*Fresh Herbs, Ligurian Olive Oil*

## **Dry Aged Burger 19**

*Red Onion Marmalade, Smoked Mozzarella, Pickle*

## **Crispy Local Chicken 25**

*Arugula, Parmesan, Aged Balsamic*

## **Seared Seabass 35**

*Grilled Broccoli Rabe, Charred Lemon*

## **Grilled Vegetable Panini (V) 19**

*Goat Cheese, Stewed Eggplant*

## **Apropos' Antipasti Selection For 2 -4 24**

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

*Add Protein to Brunch Salads | Seared Chicken Tagliata +4, Rosemary Grilled Shrimp+9*