

Libations

Bottles

Kelso Pilsner, NY 6
Stella Artois, Belgium 6
Hoegaarden 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

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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

Lunch by Apropos

Small Plates

Baby Kale Caesar 14

Ortiz Anchovy, Two Year Parmesan

Autumn Arugula Salad (V, GF) 12

Fresh Herbs, Ligurian Olive Oil

Farro Salad 13

Sunflower Seeds, Apple Cider, Citrus

Grilled Fluke 21

Heirloom Beans, Salsa Verde

French Fries (V) 8

Old Bay Aioli

Ricotta Toast (V) 10

Candied Pears, Hazelnuts

Moscato Panna Cotta 8

Strawberries, Basil

Gelato Trio (V) 9

Local Flavors

Add Protein to Salads

Seared Chicken Tagliata +4, Rosemary Grilled Shrimp+9

Large Plates

Crispy Local Chicken 25

Arugula, Parmesan, Aged Balsamic

Dry Aged Burger 19

Red Onion Marmalade, Smoked Mozzarella, Pickle

Seared Seabass 35

Grilled Broccoli Rabe, Charred Lemon

Caserecci 24

Fennel Sausage, Broccoli Rabe

Cavatelli (V) 21

Ricotta, Pomodorini Sauce

Diver Scallop 20

Cortland Apples, Ceci Bean

Italian Cold Cut 17

Mortadella, Prosciutto, Red Pepper Jam

Grilled Vegetable Panini (V) 19

Goat Cheese, Stewed Eggplant

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

Persimmon, Basil

Gelato

Local Flavors