

Lunch by Apropos

Small Plates

Caesar Salad 14
Ortiz Anchovy, Two Year Parmesan

Whipped Ricotta (V) 12
Roasted Squash, Local Honey, Seeds, Toast

Winter Green Salad (V, GF) 12
Shaved Local Vegetable, Sherry Vinaigrette

Poached Pear (V) 14
Shaved Beets, Ewe's Blue, Rye Crumble

Prosciutto & Candied Figs (GF) 16
Farinata Onion, Fresh Horseradish

Roasted Carrots (V) 10
Zhug, Citrus Breadcrumbs

Old Bay French Fries (V) 8
Garlic Aioli

Grilled Chicken Addition (GF) 7
Lemon Herb Rub

Large Plates

Chicken Milanese Sandwich 19
Cabbage Slaw, Pickles, Garlic Aioli

Dry Aged Burger 19
Onion Marmalade, Smoked Mozzarella

Roasted Branzino (GF) 32
Roasted Carrots, Charred Winter Citrus

Cavatelli (V) 21
Pomodorini Sauce, Basil

Orecchiette 23
Fennel Sausage, Broccoli Rabe

Seared Scallop (GF) 36
Chickpea Puttanesca, Winter Greens

Marinated Vegetable Panini (V) 19
Goat Cheese, Grilled Vegetables, Pesto

Steamed Mussels & Fries(GF) 17
Pickled Chilies, Vermouth

Executive Chef Jared Secor

Thank you to our local Farms & Farmers: Norwich Meadows, Eckerton Hill, Hepworth, Hudson River Fruit

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. V – Vegetarian GF – Gluten Free