

# Lunch by Apropos

## Small Plates

### **Whipped Ricotta (V) 14**

*Roasted Beets, Local Honey, Seeds, Toast*

### **Abbey Green Salad (V,GF) 14**

*Shaved Local Vegetable, Ewe's Blue, Rye  
Crumble Sherry Vinaigrette*

### **Classic Caesar Salad 14**

*Ortiz Anchovy, Two Year Parmesan*

### **Grilled Halloumi 16**

*Honey, Apricot, Dates, Za'atar Chips*

### **Local Burrata Flatbread (V) 16**

*Cabernet Vinegar, Beech Mushrooms, Basil*

### **Grilled Chicken Addition (GF) 7**

*Lemon Herb Rub*

### **Roasted Carrots (V) 10**

*Zhug, Citrus Breadcrumbs*

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

*Garlic Aioli*

## Large Plates

### **Chicken Milanese Sandwich 19**

*Cabbage Slaw, Pickles, Garlic Aioli*

### **Dry Aged Burger 19**

*Onion Marmalade, Smoked Mozzarella*

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

*Goat Cheese, Grilled Vegetables, Pesto*

### **Steelhead Trout (GF) 33**

*Fingerling Potato, Greens, Saffron Rouille*

### **Glazed Black Cod (GF) 32**

*Eggplant, Colatura Soy Glaze*

### **Steamed Mussels & Fries (GF) 17**

*Fennel, Nduja Butter*

### **Cavatelli (V) 21**

*Ricotta, Pomodorini Sauce, Basil*

### **Orecchiette 23**

*Fennel Sausage, Broccoli Rabe Pesto*

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