



## SNACKS

POTATO CHIPS-*VEG*  
spicy honey mustard 4

PICKLE PLATE-*V/GF*  
lavender beets, bread & butter brussels sprouts,  
spicy pineapple 7

MAPLE BACON PEANUTS-*GF*  
6

DEVILS ON HORSEBACK  
bleu cheese stuffed dates wrapped in bacon 7

## SMALL PLATES

BUTTERNUT BISQUE-*V/GF*  
nine pin ginger cider, coconut milk, pumpkin seeds 7

HUMMUS-*VEG*  
golden beets, cannellini beans, ginger carrots, naan 6

BOUDIN BALLS *Lover's Leap Farm, Kinderhook, NY*  
cajun sausage & rice, ravigoté sauce, red apple slaw 8

WINTRY CHILI MAC-*VEG*  
parsnip mac & cheese with whole wheat shells, gouda,  
gruyere, fontina; topped with winter vegetable chili 12

MEAT & CHEESE BOARD  
jasper hill weybridge, springbrook tarentaise, cambozola,  
mortadella, dodge city salame, pomegranate mostarda,  
figs, ipa jelly, whole grain mustard, baguette 17

FRENCH ONION POUTINE  
pomme frites, cognac scented beef gravy, gruyere,  
caramelized onions, crispy gruyere 10

PASTRAMI SLIDERS *Long Island Duck*  
duck pastrami, apple slaw, gruyere, dijon, rye 14

CHICKEN NUGS  
pickle-brined & fried crispy, spicy honey mustard 9

TEBASAKI WINGS  
chicken wings, chubu sauce, thai chilies, pickled  
pineapple, collard green wakame, sesame, sambal aioli 9

## SIDES

MATCHA GREEN TEA RISOTTO-*V* 8  
FALAFEL-*VEG* (5 PIECES) 7  
WINTRY VEGETABLE CHILI-*V/GF* 7  
PARSNIP MAC & CHEESE-*VEG* 7

COLLARD GREENS-*V/GF* 6  
COLLARD GREEN WAKAME SALAD 6  
FARRO COUSCOUS 6

## LARGE PLATES

STEAK FRITES  
NY strip steak, local mushroom & chai masala butter,  
pomme frites, bistro salad 22

STEELHEAD TROUT  
matcha green tea risotto, celery root, sea beans,  
cucumber kimchi, collard green wakame, pine nut miso 20

SOUTHERN FRIED QUAIL & WAFFLE  
brioche bread pudding, maple red eye gravy,  
collard greens, spicy chow chow 16

PARSNIP KORMA-*V*  
south Indian stew of chickpea, potato, chilies, lentils,  
coconut milk, turmeric rice, curry chickpeas 15  
*add: cucumber yogurt & naan flat bread 3*

FALAFEL & COUSCOUS-*VEG*  
farro couscous, herbs, sun-dried tomatoes, pomegranate,  
red onion, watercress, arugula, falafel, gold beet hummus,  
dolmas, preserved blood orange yogurt 15  
*add: sunny egg 2- chicken 4- steelhead trout 8*

ANCIENT GRAIN BOWL-*V* *Yesfolk Tonics, NY*  
shaved brussels sprouts, watercress, farro, wild black rice,  
fennel, beets, sun-dried tomatoes, parsnips, yesfolk  
vinegar, extra virgin olive oil 15  
*add: sunny egg 2- falafel 4- chicken 4- steelhead trout 8*

BEER HALL BURGER *Highland Hollow, Schoharie, NY*  
whole cow ground beef, gruyere, lettuce, pickled red  
onion, spicy pickles, caper remoulade, fries 16  
*add: sunny egg 2- bacon 3- duck pastrami 8*

GRILLED CHICKEN SANDWICH  
balsamic aioli, cranberry goat cheese, arugula, sourdough,  
fries 14

SOUTHERN FRIED CHICKEN SANDWICH  
pickle-brined chicken thigh, sambal aioli, apple slaw, spicy  
pickles, potato bun, fries 14

KOREAN PULLED PORK SANDWICH  
bulgogi pork butt, kimchi cucumbers, potato bun, fries 14

## DESSERTS

GRILLED BREAD PUDDING-*VEG*  
bourbon & butternut crème anglaise, chili whipped cream,  
orange zest 6

MAPLE & GINGER PANNA COTTA-*VEG/GF*  
miso & ginger granola, soy caramel, amaranth brittle 6

SLICE OF MACHISMO-*VEG*  
brown butter & fig coulis 6

TRIFECTA trio of desserts 15

*\* All ingredients are not listed, please inform your server of any allergies*

*V - Vegan VEG - Vegetarian GF - Gluten Free*

**SATURDAY & SUNDAY BRUNCH 11AM-3PM**