





FOR THE TABLE

PIZZA FRITTE 9

House Fried Dough, Blueberry Jam

SHRIMP COCKTAIL 18 *GF

Poached Shrimp, Cocktail Sauce, Remoulade Sauce

BRUNCH ENTRÉES

Add: Bacon 3 • Breakfast Sausage Patty 3 • Home Fries 3 • Wakin' Everything Bagel 4
Goat Cheese 5 • Cheddar Biscuit 4 • Rye or Sourdough Toast 2 • Maple Wood English Muffin 3

SMOKED STEELHEAD TROUT BENEDICT 21

Hudson Valley Fisheries Steelhead Trout, 2 Poached Eggs, Maple Wood English Muffin, Togarashi Hollandaise

BREAKFAST SANDWICH 16

Brioche, Baked Egg, Bacon or Sausage Patty, American Cheese, Chipotle Aioli, Simply Dressed Lettuces Gluten Free Available!

SOUTHWESTERN BURRITO 17

Fried Corn Tortilla Chips, Chipotle Chicken, Local Black Beans, Cheddar Cheese Pickled Red Onion, Arugula, Flour Tortilla, Salsa Verde, Home Fries on the side

SEASONAL FRITTATA 24 *GF

Local Eggs, Seasonal Vegetables, Simply Dressed Lettuces, Jones Family Feta

BUTTERMILK PANCAKES 14

Blueberry Brook Blueberries, Whipped Butter, Maple Syrup

Gluten Free Available!

FRENCH TOAST BREAD PUDDING 14

Cream Cheese, Apples, Maple Syrup

BISCUITS & GRAVY 15

Cheddar Biscuits, Creamy Breakfast Sausage Gravy
Add Two Eggs 4

SEASONAL SKILLET 20

Scrambled Eggs, Onions, Home Fries, Peppers Cheese, Rye, Sourdough, or Gluten Free Toast *Protein varies weekly

CAESAR SALAD 13

Romaine, White Anchovy, Classic Dressing, Garlic Croutons, Farm Parm
Add Chicken Breast 12 Add Shrimp 16
Gluten Free Available!

BREAKFAST DOUBLE SMASH BURGER 20

Kilcoyne Farm Ground Beef, Bacon, Sunny Egg, Hollandaise Sauce,
Arugula, Brioche Bun, Simply Dressed Lettuces
Substitute Home Fries for Lettuces 4
Gluten Free Available!

SUNDAY STEAK & EGGS 45 *GF

Tenderloin, 2 Eggs Over Easy, Home Fries, Onions, Mushrooms, Arugula, House Steak Sauce





BRUNCH BEVERAGES

JUICES 5

ORANGE • PINEAPPLE • GRAPEFRUIT • APPLE • CRANBERRY

COFFEE THINGS

DRIP COFFEE • AMERICANO • ESPRESSO • CAPPUCCINO • LATTE • HOT TEA

BRUNCH COCKTAILS

SPRITZ & GIGGLES 16

Gin, Blood Orange Liqueur, Lemon, Simple Syrup, Grapefruit, Ginger Beer

BLUSH TO CONCLUSION 16

Vodka, Chambord, Aperol, Raspberry Liqueur, Lemon Juice, Egg Whites

SHORT & SNOUT 16

Bacon Fat Washed Bourbon, Maple, Bitters

311 BLOODY **11**

Kaatskill Vodka, House Bloody Mix, Furakaki

SEASONAL MIMOSA 12

Prosecco, Spiced Pear Liqueur, Pear Juice, Lime Juice

TWO HOUR MIMOSA 19

Bottomless for 2 hours: Prosecco, Orange Juice

ESPRESSO MARTINI FLIGHT 27

Traditional

Pistachio

Amaretto

Cappuccino

