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SOUPS

ROASTED BUTTERNUT SQUASH SOUP 7.
CRÈME FRAICHE, AGED BALSAMIC REDUCTION

BACON AND KALE SOUP 8.
HEARTY CHICKEN BROTH, WHEATBERRIES

SALADS

ORGANIC MESCLUN GREEN SALAD 4.
SHALLOT VINAIGRETTE, FRESH HERBS

12 INGREDIENT CHOPPED SALAD 9.

ENDIVE, FRISEE, AND BLEU CHEESE SALAD 8.
CANDIED WALNUTS, HONEYCRISP APPLES

STARTERS

CARAMELIZED VIDALIA ONION TART 8.
PUFF PASTRY, LOCAL GOAT CHEESE, MESCLUN

ROASTED BEET 'TARTARE' 7.
MICRO-ARUGULA, CAPERBERRIES, WHITE TRUFFLE OIL

HOUSEMADE CHARCUTERIE 15.
ORGANIC CHICKEN PATE, PORK GARLIC SAUSAGE, RABBIT RILLETTE
GRILLED BREAD, RED ONION RELISH, CALAMATA OLIVE TAPENADE

HOUSEMADE HUMMUS 6.
WOOD GRILLED FLATBREAD

PEEKAMOOSE SPECIALTIES

HUDSON VALLEY FARMER'S VEGETABLE & GRAIN PLATE 16.
SQUASH, HOUSEMADE RICOTTA, QUINOA, MUSHROOMS, FENNEL, WHEATBERRIES

HOUSEMADE POTATO & KALE GNOCCHI 10. *appetizer* / 19. *entree*
BRAISED KALE, SMOKED TOMATO, BACON

PAN SEARED RAINBOW TROUT 20.
BRAISED SAVOY CABBAGE, ROASTED LEEKS, CELERY ROOT PUREE, CIPOLLINIS

SQUID INK RISOTTO 11. *Appetizer* / 20. *entree*
WOOD GRILLED OCTOPUS, PARMESAN

HOUSE-CURED, WOOD GRILLED PORK CHOP 23.
SWEET POTATO, BRAISED RED CABBAGE, HONEYCRISP APPLES

ROAST SNOWDANCE FARMS ORGANIC CHICKEN 20.
HARICOT VERT, SWEET CARROT PUREE, CARDAMOM JUS

WOOD GRILLED SIRLOIN STEAK 28.
ROASTED TOMATO, CARAMELIZED ROOT VEGETABLES

SLOW BRAISED BEEF SHORT RIBS 27.
ROASTED SALSIFY, PLUM TOMATO CONFIT, TRUFFLED BORDELAISE

SIDE DISHES

\$6 EACH

LOCAL KENNEBEC POTATO FRENCH FRIES
SAUTEED BABY SPINACH WITH GARLIC
ROASTED BUTTERNUT SQUASH/SAGE BUTTER

CARAMELIZED FENNEL
ORGANIC QUINOA WITH CALAMATA OLIVES
ROASTED CAROLA POTATOES

WINES BY THE GLASS

\$7.50 Lamoureux Landing, Dry Riesling,
Finger Lakes, NY '09
\$8. Sella e Mosca, 'La Cala', Vermentino,
Sardegna, Italy '09
\$7. Anakena, Sauvignon Blanc, Chile '09
\$10. Butterfield Station, Chardonnay, Napa
Valley, California '09

\$8.50 La Vieille Ferme, Rose, Rhone Valley,
France '10
\$6. Pont Du Rhone, Cotes Du Rhone, France '09
\$7. Casa Santos Lima, 'Lab', Alentejo, Portugal '08
\$9. Redi, Sangiovese, Umbria, Italy '07
\$8. Main Street Winery, Pinot Noir, California '09

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TWELVE INGREDIENT CHOPPED SALAD 9.

BACON AND KALE SOUP 8.
WHEATBERRIES/CHICKEN BROTH

FRESHLY WHIPPED HUMMUS 6.
WOOD GRILLED FLATBREAD

CARAMELIZED VIDALIA ONION TART 9.
GOAT CHEESE/PUFF PASTRY/THYME

HOUSEMADE CHARCUTERIE BOARD 15.
PORK/CHICKEN/RABBIT

ENDIVE, FRISEE, BLEU CHEESE SALAD 8.
CANDIED WALNUTS/HONEYCRISP APPLES

WOOD GRILLED GRASS-FED (SLOPE FARMS) BURGER

grilled homemade brioche bun, tomato balsamic onion jam,
aged adirondack sharp cheddar with
kennebec potato french fries

\$14.

POTATO & KALE GNOCCHI 10./19.
SMOKED TOMATO/BACON/ONIONS

HOUSEMADE PASTRAMI SANDWICH 9.
ORGANIC SOURDOUGH RYE/CAPERBERRIES

BRAISED BEEF SHORT RIB SANDWICH 15.
HOUSEMADE BRIOCHE/FRIES

GRILLED SIRLOIN STEAK 'FRITES' 19.
MESCLUN GREENS/KENNEBEC FRIES

BEER BATTERED ONION RINGS (FOR TWO) 7.
RED CURRY AIOLI

BARBECUED PULLED PORK SANDWICH 9.
PICKLED CUCUMBERS AND RED ONION

