

LES PLATS DU
GARDE MANGER
.....
MEAT \$ 12
CHEESE \$ 12

ROASTED CARROT & SNAP PEA SALAD

confit chicken, feta, arugula, marinated tomatoes, dill 15.

ORGANIC GREENS SALAD

radish, carrot, croutons, cucumber, red wine vinaigrette 9.

BIBB LETTUCE SALAD

chickpeas, ewe's blue, pancetta, croutons, pepperoncini vinaigrette 11.

ASPARAGUS SALAD

baby kale, parmesan, poached egg, lemon-spring onion vinaigrette, sunflower seeds 14.

RED LENTILS * VEGAN *

curried sweet potato, agave, swiss chard, flat bread 12.

FRENCH FRIES

10.

SICILIAN PIZZA

italian sausage, confit garlic, mornay sauce, mozzarella, spring herbs

MARGHERITA PIZZA

san marzano tomato, buffalo milk mozzarella, basil

YELLOW SQUASH & ZUCCHINI CUTLET SANDWICH

served open-faced on semolina with mint gribiche, caciocavallo cheese & giardiniera

HARISSA-ROASTED EGGPLANT * VEGAN *

black lentils, meyer lemon-golden raisin molasses, leeks, sunflower crema

BRAISED OXTAIL

tripe, tomato sauce

GOAT CHEESE GNOCCHI

red pepper cream, english peas, spring onion, lardons

BABY SPINACH MAFALDINE

broccoli pesto, fava beans, whipped brie, marcona almonds

GREEN CURRY P.E.I. MUSSELS

caramelized fennel, cilantro, toasted baguette

PAN-SEARED HUDSON VALLEY STEELHEAD TROUT

green chickpea hummus, red chimichurri, yogurt, flatbread 32.

WINES BY THE GLASS

SPARKLING	
16.	RAVENTOS CONCA D.R. ANOIA (Catalunya) 10.
	CAVA'S HILL CAVA ROSÉ (Catalunya) 10.
	LA SPINETTA MOSCATO (d'Asti) 10.
13.	LE CULTURE PROSECCO (Valdobbiadene) 10.
WHITES + ROSÉ	
	PERRIN GRENACHE BLANC (Rhône) 10.
	DOM. SORNIN CHARDONNAY (Beaujolais) 10.
15.	DOM. L'EPINAY SAUVIGNON BLANC (France) 10.
	BROADBENT ENCRUZADO-MALVASIA (Portugal) 10.
	PICO MACCARIO BARBERA ROSÉ (Piemonte) 10.
	LIVING ROOTS DRY RIESLING (FLX) 12.
15.	MADDALENA CHARDONNAY (Monterey, CA) 12.
	DOM. GRANAJOLO VERMENTINO (Corsica) 15.
	TIBERIO PECORINO (Abruzzo, Italy) 15.
14.	
REDS	
	SEGONZAC MERLOT-CABERNET (Bordeaux) 10.
	CELLER DE CAPCANES GARNACHA (Montsant) 10.
	H. DO ESPORÃO TRINCADEIRA (Alentejo) 10.
	KOINÉ PRIMITIVO (Puglia) 10.
	McPHERSON PINOT NOIR (Victoria, Australia) 12.
	M. FRITZ CABERNET SAUV. (North Coast, CA) 12.
	IL VERRO PALLAGRELLO NERO (Campania) 15.
	M. ALTENBURGER Blaufränkisch (Austria) 15.

SEASON'S SANGRIA
1/2 LITER CARAFE - SERVES FOUR 19.
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NEAT FREAK
A DRAM OF FEATURED RARE WHISKEY FROM OUR RESERVES 16.

GOOD LUCK BURGER

1 LB. house-ground, grass-fed local beef on brioche with cuba cheddar, vegetable slaw & fries 28.

THE STEAK

with rosemary, sea salt, olive oil & side of market vegetables M.P.

FRIED HALF CHICKEN

with pickles & beer cheese potatoes 28.

FROM THE SMOKEHOUSE: DUCK

smoked breast, pulled leg & texas-style sausage with apple BBQ sauce, mustard & pickles 32.

SARATOGA SPRINGS WATER STILL OR SPARKLING	4.
FRESH-SQUEEZED LEMONADE	3.
HOUSEMADE ORGANIC ICED TEA	3.
JUST JUICE FOR LIFE GINGER TONIC	6.
KATBOOCHA KOMBUCHA DAILY FLAVOR	7.
FIZZ ROOT BEER	3.
MEXICAN COKE	4.