

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
broccolini pesto, fava beans, whipped brie, marcona almonds 18.

GREEN CURRY P.E.I. MUSSELS
caramelized fennel, cilantro, toasted baguette 20.

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.
- ROSÉ + WHITES + ORANGE
- PICO MACCARIO** BARBERA (Piemonte) 10. ROSE
 - PERRIN** GRENACHE BLANC (Rhône) 10.
 - 15. **DOM. SORNIN** CHARDONNAY (Beaujolais) 10.
 - DOM. L'EPINAY** SAUVIGNON BLANC (France) 10.
 - BROADBENT** ENCRUZADO-MALVASIA (Portugal) 10.
 - CERRO DO BARCA** CAYETANA-PARADINA (Spain) 10. ORANGE
 - 15. **LIVING ROOTS** DRY RIESLING (FLX) 12.
 - MADDALENA** CHARDONNAY (Monterey, CA) 12.
 - DOM. GRANAJOLO** VERMENTINO (Corsica) 15.
 - 14. **TIBERIO** PECORINO (Abruzzo, Italy) 15.
- REDS
- SEGONZAC** MERLOT-CABERNET (Bordeaux) 10.
 - CELLER DE CAPÇANES** 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.

<p>GOOD LUCK BURGER 1 LB. house-ground, grass-fed local beef on brioche with cuba cheddar, vegetable slaw & fries 28.</p>	<p>THE STEAK with rosemary, sea salt, olive oil & side of market vegetables MP.</p>
<p>FRIED HALF CHICKEN with pickles & beer cheese potatoes 28.</p>	<p>FROM THE SMOKEHOUSE: DUCK smoked breast, pulled leg & texas-style sausage with apple BBQ sauce, mustard & pickles 32.</p>

- 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.