

LES PLATS DU
GARDE MANGER
.....
MEAT \$ 13
CHEESE \$ 13

ROASTED CARROT & SNAP PEA SALAD
confit chicken, feta, arugula,
marinated tomatoes, dill 15.

ORGANIC GREENS SALAD
radish, carrot,
croutons, cucumber,
red wine vinaigrette 10.

BIBB LETTUCE SALAD
chickpeas, ewe's blue,
pancetta, croutons,
pepperoncini vinaigrette 12.

ASPARAGUS SALAD
baby kale, parmesan, poached
egg, lemon-spring onion
vinaigrette, sunflower seeds 15.

RED LENTILS * VEGAN *
curried sweet potato, agave,
swiss chard, flat bread 13.

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

BABY PAC CHOI & MISO TOFU * VEGAN *
spring peas, charred leeks, orange zest,
sweet and sour, sesame seeds

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 20.

GREEN CURRY CAPE COD CLAMS
caramelized fennel, cilantro, fava beans toasted baguette 23.

PAN-SEARED HUDSON VALLEY STEELHEAD TROUT
green chickpea hummus, red chimichurri, yogurt, flatbread 33.

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.
16.	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
16.	LIVING ROOTS DRY RIESLING (FLX)	12.
	MADDALENA CHARDONNAY (Monterey, CA)	12.
	DOM. GRANAJOLO VERMENTINO (Corsica)	15.
15.	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> <hr/> <p>FRIED HALF CHICKEN with pickles & red potato salad 28.</p>	<p>THE STEAK with rosemary, sea salt, olive oil & side of market vegetables MP.</p> <hr/> <p>FROM THE SMOKEHOUSE: DUCK smoked breast, pulled leg & texas-style sausage with apple BBQ sauce, mustard & pickles 33.</p>
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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.