

BECAUSE WE COULD ALL USE A LITTLE GOOD LUCK

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

**ROASTED CARROT SALAD**

fennel, mizuna, ricotta salata,  
olive-black chickpea crumble,  
beet-citrus dressing 14.

**ORGANIC GREENS SALAD**

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

**BIBB LETTUCE SALAD**

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

**CHARRED BROCCOLI SALAD**

pickled carrots, crispy shallots,  
peanut-hoisin dressing,  
radish, shrimp furikake 14.

**RED LENTILS**

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

**FRENCH FRIES** 10.

**SICILIAN PIZZA**

braised beef, mornay sauce, marinated peppers,  
potato purée, provolone

**MARGHERITA PIZZA**

san marzano tomato, buffalo milk mozzarella, basil

**BUTTERNUT FUNDIDO \* VEGAN \***

charred brussels sprouts, fingerling-tofu chorizo hash,  
pickled tomatillos, pepian crema, cilantro

**BRAISED OXTAIL**

tripe, tomato sauce

**PUMPKIN GNOCCHI PARISIENNE**

guanciale, mustard greens, delicata squash,  
pepita gremolata, sage crème fraîche

**HOUSE MADE ORECCHIETTE**

mushrooms, chestnuts, caramelized onions,  
white truffle, goat cheese, fresh herbs

**SLOW ROASTED LAMB ON KIMMELWECK**

with caramelized shallots, ricotta salata, horseradish aioli,  
& organic greens side salad

**PAN-ROASTED MAGRET DUCK BREAST**

caramelized endive, butternut squash, pecan, fig-red wine sauce 32.

**PAN-SEARED SALMON**

white bean ragù, basil pesto, fennel salad, toasted pine nuts 29.

**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 COLTURE** PROSECCO (Valdobbiadene) 10.

WHITES + ROSÉ

- PERRIN** GRENACHE BLANC (Rhône) 10.
- 19. **DOM. SORNIN** CHARDONNAY (Beaujolais) 10.
- CHASING VENUS** SAUVIGNON BLANC (N.Z.) 10.
- BROADBENT** ENCRUZADO-MALVASIA (Portugal) 10.
- 14. **PICO MACCARIO** BARBERA ROSÉ (Piemonte) 10.
- LIVING ROOTS** DRY RIESLING (FLX) 12.
- MADDALENA** CHARDONNAY (Monterey, CA) 12.
- WIMMER-CZERNY** ROTER V. (Austria) 15.
- 21. **C.H. BERRES** RIESLING (Mosel, Germany) 15.

REDS

- SEGONZAC** MERLOT-CABERNET (Bordeaux) 10.
- 18. **CELLER DE CAPCANES** GARNACHA (Montsant) 10.
- H. DO ESPORÃO** TRINCADEIRA (Alentejo) 10.
- KOINÉ** PRIMITIVO (Puglia) 10.
- McPHERSON** PINOT NOIR (Victoria, Australia) 12.
- 15. **M. FRITZ** CABERNET SAUV. (North Coast, CA) 12.
- LES VINS de VIENNE** SYRAH (N. Rhône) 15.
- M. ALTENBURGER** Blaufränkisch (Austria) 15.

**SEASON'S SANGRIA**

1/2 LITER CARAFE - SERVES FOUR 19.

**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.

**FRIED HALF CHICKEN**

with pimento  
beer cheese potatoes 28.

**THE STEAK**

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

**FROM THE SMOKEHOUSE**

pulled pork, pork belly & brätwurst, semolina  
bread, house BBQ sauce, mustard & pickles 32.

- SARATOGA SPRINGS WATER** STILL OR SPARKLING 4.
- KELLY'S MARKET HOT APPLE CIDER** 5.
- JUST JUICE FOR LIFE GINGER TONIC** 6.
- KATBOOCHA KOMBUCHA** DAILY FLAVOR 7.
- LEMONADE** 3, FRESH-SQ. **ORGANIC ICED TEA** 3.
- FIZZ ROOT BEER** 3. **MEXICAN COKE** 4.