



STANDARD FARE

21 PHILA STREET
SARATOGA SPRINGS
EST. 2025

HOUSE-MADE FOCACCIA

\$9

ASK ABOUT TODAY'S BUTTER!

STARTERS

starters are designed for 1–2 guests.

beet root salad - \$17 v/gf
smoked ricotta salata, walnut pieces, soft herbs

bbq whole prawn - \$26
cast iron jalapeño cornbread, chive

chargrilled broccolini - \$15 vegan/gf
muhammara, toasted pine nuts

chicory & mixed greens salad - \$18 v/gf
grilled pear, toasted pecans, dried apricot,
marinated goat cheese

mac 'n cheese - \$15
swiss, gruyère, cheddar, chive
add sliced meatloaf + \$9

french onion potato fondant - \$18
caramelized onion, gruyère, swiss, chive,
frizzled onion
add sliced meatloaf + \$9

candied burrata salad - \$18 v/gf
butternut squash, pecans, whipped maple honey

confit duck leg - \$30 gf
creamy polenta, duck gravy, turnips

balsamic charred carrots - \$18 v/gf
whipped eggplant, crunchy shallot,
pomegranate seeds

pan-fried artichokes - \$19 v/gf
mixed mushrooms, sherry vinegarette, hazelnut
crema, crispy shallot

MAINS

Feel free to nix ingredients, but we stick to the recipe—no custom orders.

pan-seared branzino - \$42 gf
mixed mushrooms, roasted cauliflower, brown
butter

(not your) mom's meatloaf - \$30 gf
smoked bacon, tomato relish, charred broccolini,
potato fondant

chicken pot pie - \$27
carrots, pearl onions, cheddar cheese crust

smoked pork chop - \$46 gf
roman spiced salsa verde, brussels, celery
hearts, potato mash

the standard burger - \$25
bacon jam, caramelized onion, bibb lettuce,
fries (add cheese + 3, add truffle fries + 8)

crispy eggplant - \$36 vegan/gf
muhammara, roasted mixed peppers,
heirloom tomato, chicory

chicken cordon bleu- \$41 gf
prosciutto, swiss, broccolini, brussels, turnips,
mustard cream sauce

grilled bavette steak - \$59 gf
potato mash, lemongrass chimichurri, mixed
mushrooms

SIDES

potato mash - \$8 gf

roasted brussels sprouts - \$9 gf

parmesan truffle fries - \$15 gf

herbed mushrooms - \$10 gf

roasted cauliflower - \$9 gf

broccolini - \$9 gf