

20 South Front Street
Hudson, NY

WILLIAM
FARMER & SONS
BOARDING | BARROOM

wmfarmerandsons.com
518.828.1635

Lavern Menu
SUMMER FARE

Bread + Charcuterie

SEE & BE GRILLED BREAD*	
Miso Butter, Sorrel Salt.....	11
SEA SALT FOCCACIA*	
Housemade & Baked to Order.....	12
BREAD COMPLIMENTS	
Whipped Ricotta, Apple Butter, Benton's Bacon Jam, Pimento Cheese, Pistachio Pesto.....	4/ea.
APPALACHIAN CHARCUTERIE BOARD*	
Goodnight Brother's Ham, Spiced Capicola, Pimento Cheese, Candied Pecans, Benton's Bacon Jam, Ada's B&B Pickles, Crostini.....	34



OYSTER BAR SELECTIONS

On the Half Shell w/ Traditional Accompaniments
East Coast 3.95/ea. *West Coast* 4.50/ea.

Starter Plates

SUMMER LETTUCES	
Tahini-Mint Vinaigrette, Mixed Radishes.....	18
BURRATA*	
Pistachio Pesto, Pickled Ramp, Grilled Sourdough.....	19
CHARCOAL ROASTED BEETS	
Sour Cherries, Honey-Hazelnut Vinaigrette, Rose Petal.....	17
TORCHED SALMON BELLY	
Fire-Roasted Jalapeño, Persian Cucumber, Black Truffle.....	20
PORK BELLY POPCORN	
Alabama White Sauce & Sauce Almighty.....	16
GRASS-FED STEAK TARTARE*	
Gochujang, Pickled Daikon, Crispy Wontons.....	24

Main Plates

LASAGNE AL FORNO	
Roasted Tomato, Arrowhead Spinach, Grilled Eggplant, Stracciatella.....	30
COQUILLES SAINT-JACQUES*	
Button Mushroom Béchamel, Roasted Fennel, Ritz Cracker-Gruyère Gratinée.....	35
ROASTED OCEAN TROUT	
Sweet Pea Middlins, Egg Yolk, Benton's Bacon Jam.....	44
ABIGAIL'S FRIED CHICKEN	
Whipped Rosemary Potatoes, Popcorn Gravy.....	32
BONE MARROW BAR BURGER*	
Gulden Farm Grass-Fed Beef, Butter Braised Onions, Hand-Cut Fries.....	38/28
HERITAGE PORK CHOP	
Caramelized Citrus Butter, Marble Potatoes, Tender Greens.....	39

DRY-AGED STRIPLOIN

18oz. Black Angus NY Strip Steak
w/ Steak Fry Casserole, Sauce Bordelaise 85

House Cocktails
SEASONAL STANDARDS

EASY STREET	
Gin or Vodka, Elderflower Liqueur, Muddled Cucumber, Lemon Juice, Simple Syrup, Soda Water. Served long w/ cucumber.....	17
KNICKERBOCKER	
Añejo Rum, Curaçao, Lime Juice, Muddled Raspberry, Demerara Syrup. Served on crushed ice w/ raspberries, grated nutmeg, and a fresh mint bouquet.....	18
AMERICAN NEGRONI	
Bourbon, Cocchi di Torino, Aperol, Campari, Angostura Bitters. Built in the glass over a rock w/ a lemon twist.....	18
TOMMY'S MARGARITA	
Blanco Tequila, Lime Juice, Agave Syrup. Shaken and served up w/ chili-lime salt.....	18
COSMONAUT	
Gin or Vodka, Lemon Juice, Raspberry Syrup. Shaken and served up.....	17



WEEKLY SPECIALS

MONDAYS

\$1 Oyster Happy Hour ~ 5-6pm
\$22 Burger + Beer ~ All Night

TUESDAYS

\$1 Oyster Happy Hour ~ 5-6pm
\$10 Martinis ~ All Night

THURSDAYS

Thirsty Thursdays w/ Build Your Own Bloody Bar
\$1 Miller High Life Champagne
\$15 Fried Clam Roll & Chips ~ All Night

Featured Whiskey Cocktails
ELIJAH CRAIG SMALL BATCH

WF&S OLD-FASHIONED	
ECSB Bourbon, Walnut Bitters, Sassafras Extact, Blackstrap Molasses. Built in the glass over a rock w/ orange and lemon twists.....	24
KENTUCKY RIVER	
ECSB Bourbon, Creme de Cacao, Peach Bitters. Built in the glass over a rock w/ an orange twist.....	20
LION'S TAIL	
ECSB Bourbon, Allspice Dram, Citrus Cordial. Served over a rock w/ an Angostura Bitters float.....	19



* *Gluten-Free Modifications Available/Our Menu is Otherwise Entirely Gluten-Free*
PLEASE NO OTHER SUBSTITUTIONS or MODIFICATIONS TO MENU ITEMS
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.