

20 South Front Street
Hudson, NY

WILLIAM
FARMER & SONS

wmfarmerandsons.com
518.828.1635

BOARDING | BARROOM

Lavern Menu
SPRING 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, Spring Pesto.....	4ea.
APPALACHIAN CHARCUTERIE BOARD*	
Goodnight Brother's Ham, Spiced Capicola, Pimento Cheese, Candied Pecans, Benton's Bacon Jam, Ada's B&B Pickles, Crostoni.....	38



EAST COAST OYSTERS
On the Half Shell
w/ Traditional Accompaniments 3.95ea.

Starter Plates

SPRING FRISEE SALAD	
Sugar Snaps, Persian Cucumber, Tahini-Mint Vinaigrette, Za'atar.....	19
BURRATA ALL'AMATRICIANA*	
Spring Pesto, Grilled Sourdough.....	25
MAINE MUSSELS	
Saffron Sabayon, Pickled Ramp.....	22
SMOKED SUNBURST TROUT TOSTADA	
Frijoles Blancos, Chayote, Cornuts.....	18
PORK BELLY POPCORN	
Alabama White Sauce & Sauce Almighty.....	16
GRASS-FED STEAK TARTARE*	
Gochujang, Pickled Daikon, Crispy Wontons.....	25/35

Main Plates

LASAGNE AL FORNO	
Roasted Tomato, Arrowhead Spinach, Grilled Eggplant, Stracciatella.....	30
ARGENTINIAN RED PRAWNS	
Grilled Napa Cabbage Heart, Black-Garlic Chili Sauce.....	42
ROASTED OCEAN TROUT	
Sweet Pea Middlins, Egg Yolk, Benton's Bacon Jam.....	45
ABIGAIL'S FRIED CHICKEN	
Whipped Rosemary Potatoes, Popcorn Gravy.....	37
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.....	40

DRY-AGED STRIPLOIN
20oz. Black Angus NY Strip Steak
w/ Steak Fry Casserole, Sauce Bordelaise 95

House Cocktails
SEASONAL STANDARDS

CAPEROL SPRITZ	
Aperol, Aperitivo Cappelletti, White Wine, Citrus Cordial. Served long w/ an orange twist & olive.....	17
COLUMBIA COCKTAIL	
Rum, Lemon Juice, Raspberry Syrup. Shaken and served up.....	18
OLD MAID	
Gin, Citrus Cordial, Cucumber, Mint. Served on crushed ice w/ a fresh mint bouquet and cucumber.....	18
FROZEN TOMMY'S MARGARITA	
Blanco Tequila, Lime Juice, Agave Syrup. Served frozen w/ Chili-Lime Salt.....	18
PALMA FIZZ	
Vodka, Lime Juice, Ginger Syrup. Served long w/ a mist of rose water and candied ginger.....	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

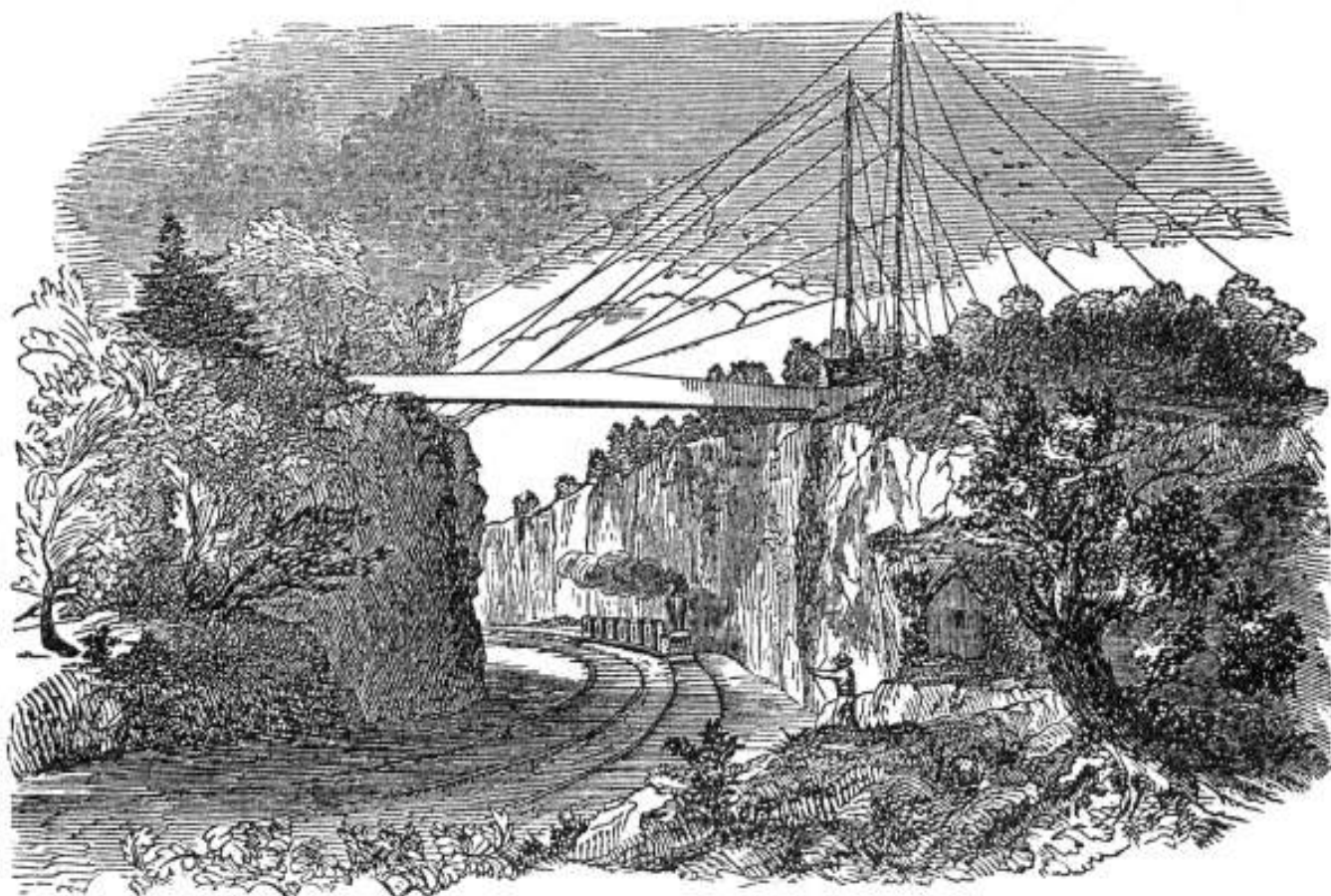
\$25 Moules Frites ~ All Night

Featured Whiskey Cocktails
ELIJAH CRAIG SMALL BATCH

WF&S OLD-FASHIONED	
ECSB Bourbon, Walnut Bitters, Sassafras Extract, Blackstrap Molasses. Built in the glass over a rock w/ orange and lemon twists.....	24
MANHATTAN	
ECSB Bourbon, Cocchi di Torrino Vermouth, Angostura Bitters. Served up w/ a cherry.....	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.



Wm. Farmer & Sons

**OUR NAME IS DERIVED FROM THREE GENERATIONS OF WILLIAM FARMERS
AND PAYS HOMAGE TO OUR CHEF & OWNER, WILLIAM KIRBY FARMER'S FATHER
AND WILLIAM WYETH FARMER'S GRANDFATHER, WILLIAM JOSEPH FARMER.**

**MANY FAMILIES HAVE COME TOGETHER TO MAKE UP OUR TEAM.
AND FOR US, THIS JOURNEY HAS ALWAYS AT ITS CORE BEEN ABOUT FAMILY:
OUR PERSONAL FAMILY, OUR RESTAURANT & GUESTHOUSE FAMILIES, OUR
FAMILY OF THIS COMMUNITY, AND OF COURSE YOUR FAMILY. FROM OUR TEAM
OF FAMILIES TO YOURS, WE PLEDGE TO ALWAYS MAINTAIN A WARMTH AND
HOSPITALITY OF SPACE THAT HELPS ENSURE EACH AND EVERY ONE OF OUR
GUESTS RECEIVE AN UNFORGETTABLE EXPERIENCE THROUGH IMPECCABLE
ACCOMMODATIONS, OUTSTANDING SERVICE, AND OF COURSE EXCITING**

FOOD & DRINK.

We Thank You!