

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.....	4ea.
APPALACHIAN CHARCUTERIE BOARD*	
Goodnight Brother's Ham, Spiced Capicola, Pimento Cheese, Candied Pecans, Benton's Bacon Jam, Ada's B&B Pickles, Crostini.....	34



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

Starter Plates

MXMORNINGSTAR GEM LETTUCES	
Tahini-Mint Vinaigrette, Mixed Radishes.....	19
BURRATA*	
Pistachio Pesto, Pickled Ramp, Grilled Sourdough.....	18
FRITTO MISTO	
Baby Squid, Gulf Shrimp, MxMorningstar Farm Squash, Giardiniera.....	26
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.....	24

Main Plates

LASAGNE AL FORNO	
Roasted Tomato, Arrowhead Spinach, Grilled Eggplant, Stracciatella.....	30
MAINE MUSSEL POT	
Sauce Amatriciana, Crispy Pancetta, Grilled Sourdough.....	28
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

CAPEROL SPRITZ	
Aperol, Aperitivo Cappelletti, White Wine, Citrus Cordial. Served long w/ an orange twist & olive.....	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
OLD MAID	
Gin, Citrus Cordial, Cucumber, Mint. Served on crushed ice w/ a fresh mint bouquet and cucumber.....	18
TOMMY'S MARGARITA	
Blanco Tequila, Lime Juice, Agave Syrup. Shaken and served up w/ chili-lime salt.....	18
COSMONAUT	
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

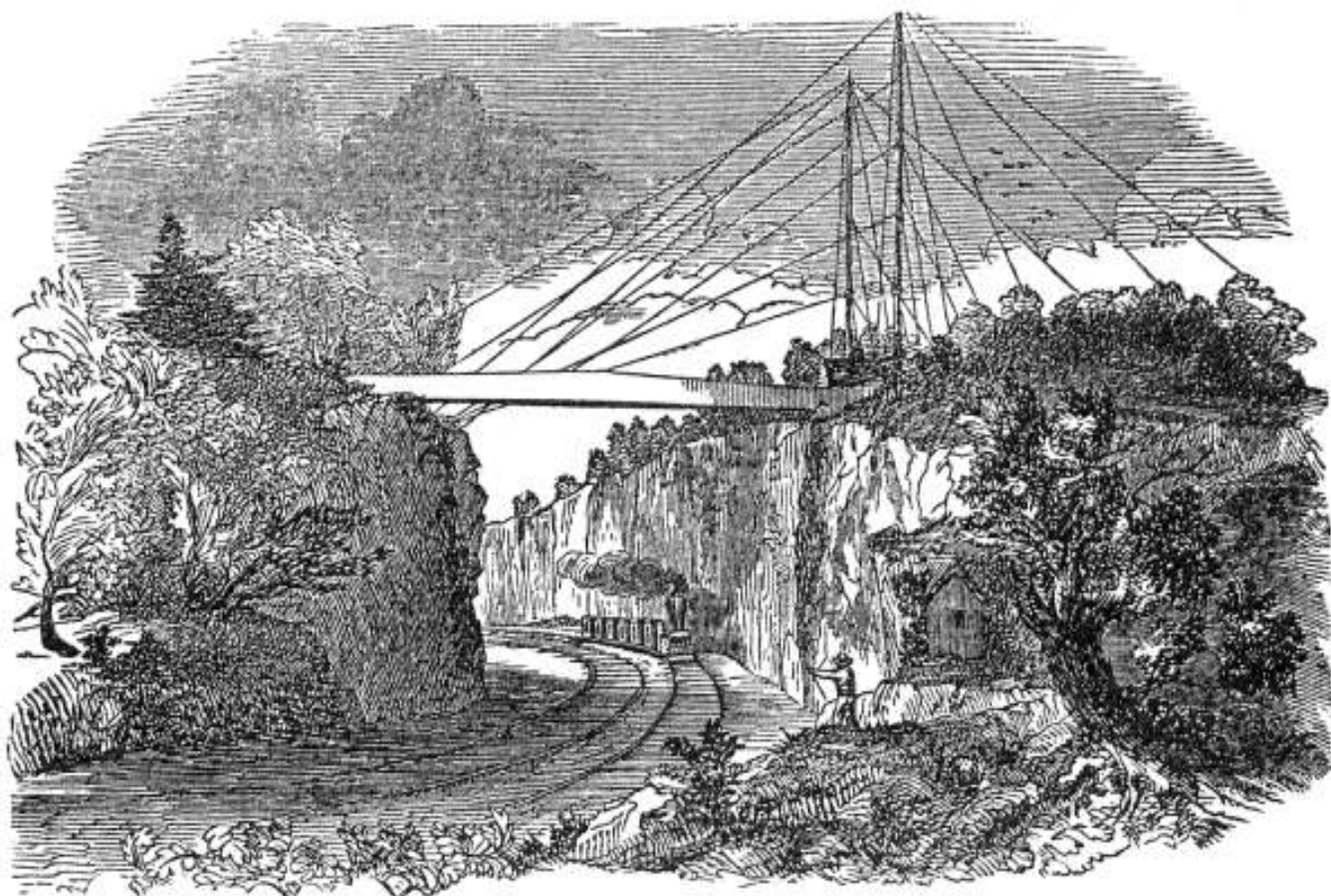
\$25 Moules Frites ~ All Night

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.



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!