



BRUNCH

SPREADS

Served with Laffa or Za’atar Pita Chips

White Bean Hummus, Tahini, Espelette Pepper	\$15
Whipped Feta, Aleppo, Honey, Pepitas	\$16
Tzatziki, Persian Cucumbers, Mint	\$16
Fire-Roasted Eggplant, Red Tahini, Marinated Eggplant, Sumac	\$17

EGGS

Omelette of the Day	\$20
Hummus Toast	\$21
White Bean Hummus, Chef’s Mixed Mushrooms, Poached Eggs, Farmers Greens, Sourdough	
English Muffin Benedict	\$23
Hudson Valley Smoked Salmon, Poached Eggs, Hollandaise, Farmers Greens	
Farm Grain Bowl	\$23
Farro, Radish, Persian Cucumbers, Baby Carrots, Edamame, Hard-Boiled Egg, Oregano Vinaigrette	
Add protein:	Chicken \$8
	Steak \$10
	Shrimp \$12

ENTREE

8 oz. Dry-Aged Burger	\$28
Caramelized Onions, Goat Cheese, Butter Lettuce, Calabrian-Chipotle Aioli, Brioche Bun, Za’atar Shoestring Fries	
Steak & Eggs	\$31
8 oz. Hanger Steak, Chimichurri, Crushed Fingerling Potatoes, Watercress	
Bistro’s Breakfast	\$27
Crushed Fingerling Potatoes, Two Eggs Any Style, Roasted Cherry Tomato, Watercress, Choice of Applewood Smoked Bacon, Canadian Bacon or Sausage	
Strozzapreti Bolognese	\$27
Slow-Braised Meat Ragù, Parmigiano Reggiano	

PIZZA

Margherita, Mozzarella, Cherry Tomato, Basil	\$19
Tartufo, White Mushrooms, Speck, Mozzarella	\$22
Soppressata, Spicy Cured Pork, Chile Honey, Oregano	\$23
Prosciutto, Arugula, Shaved Parmesan	\$26

SALADS

Farmers Green Fattoush
Cherry Tomato, Carrots, Radish, Lemon Vinaigrette, Crispy Pita
\$24
Caesar Salad
Baby Gem Lettuce, Cream Cheese Croutons, Parmesan, Ritz
\$23

SWEETS

Bourbon French Toast
Whipped Ricotta, Berries, Vermont Maple Syrup
\$24
Greek Yogurt Parfait
Blue Agave, Berries, Homemade Granola (GF)
\$13
Fig Toast
Grilled Sourdough, Lemon Ricotta, Fresh Figs, Catskill Honey, Aleppo Pepper
\$21

DESSERTS



Flourless Chocolate Cake	\$14
Torched Buttercream, Fresh Berries	
Carrot Cake	\$14
Toasted Walnuts, Cream Cheese Frosting	
Sticky Toffee Pudding	\$14
Warm Date Cake, Salted Caramel Toffee Sauce, Brown Butter Ice Cream	
Panna Cotta	\$14
Passion Fruit Gel, Gooseberries, Graham Crumbs	

CHEF DE CUISINE MARGARETH VILLEGAS

Respectfully, we cannot modify dishes nor split plates.

We are committed to serve our guests local, organic and GMO-free products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.