

Lunch Menu

Enjoy Tastings of Chef Annie's Hand-Crafted Sea Salt Cured Italian Meats 24

-Organically Raised on Terra Ridge Farm, New Paltz, NY-

Hand Selected New York State Artisan Cheeses 24

Combination of Our Sea Salt Cured Meats & New York Cheeses 29

Appetizers & Small Plates

Chicken Parmesan Meatballs GF

House Marinara, Fresh Mozzarella **15**

Watermelon & Feta V, GF

Garden Mint, Lime, Cucumber, Yellow Pepper **13**

Filet Mignon Cheese Steak Sliders (2)

Melted Cheddar, Peppers & Onions, Garlic Aioli **19**

General Tso's Cauliflower V, DF

Toasted Sesame Seeds, Fresh Cut Chives **13**

Chips & Guacamole Vegan, GF, DF

Fresh Tortilla Chips, Guacamole to Order **13**

6 East Coast Oysters on the Half Shell GF, DF

Champagne Mignonette & Horseradish Cocktail **30**

Deviled Eggs (4) GF, DF

Topped with Crispy Prosciutto & French Chili Pepper **11**

Duck & Foie Gras Gyoza Dumplings (2) DF

Glenmere Maple Ponzu Sauce, House Plum Sauce **17**

Eggplant Parm Flatbread Pizza V

Marinara, Basil Pesto, Fresh Mozz, Aged Balsamic **16**

Fig & Goat Cheese Flatbread Pizza Nuts

Dan's Fig Jam, Bacon, Arugula & Pistachios **17**

Salads

Salad Additions: Chicken 10 Jumbo Shrimp 15 Salmon 14 Filet Mignon 20 Tofu 8 Crab Cakes 19

Vegan Cobb Vegan, GF, DF

Mixed Greens, Avocado, Tomato, Cucumber, Sunflower Seeds

Chickpeas, Grilled Asparagus, Tahini-Miso Dressing **22**

Nicoise Salad GF, DF

Olives, Tomatoes, French Green Beans, Potatoes, Boiled Egg

Olive Oil Poached Tuna, Mixed Greens, Caper Vinaigrette **29**

Glenmere Salad GF, V, Nuts

Rise & Root Farm Lettuces, Roasted Dagele Farm Beets

Chardonnay Vinaigrette, Walnuts, Edgwick Goat Cheese **19**

Chopped Caesar Salad

Fresh Romaine Lettuce, Seasoned Croutons, White Anchovy

Dan's Caesar Dressing, Shaved Parmigiano Reggiano **21**

Entrées & Pastas

New York Strip Steak (6ounce) GF

Pan Roasted Asparagus, Dijon & Chive Sauce **35**

Sunburst Ravioli V

Sweet Corn Ravioli, Great Joy Farm Sungold Tomatoes, Basil **35**

Shrimp Scampi

Jumbo Shrimp, Hand Rolled Pasta, Lemon-Garlic Butter **33**

Crab Cakes DF/GF

Maine Peeky-Toe Crabmeat, Chipotle Aioli

Dagele Farm Sweet Corn Pico de Gallo **36**

Campanelli Farm Chicken Milanese GF

Chicken Cutlet topped with Garden Cherry Tomatoes, Olives

Great Joy Farm Arugula & Ricotta Salata **32**

Sandwiches

(Choice of: Organic Mixed Greens, Steamed Vegetables, or Hand Cut Fries)

Beef or Vegetarian Mushroom Burger GF option

Mustard Aioli, House Pickles, Local White Cheddar

Sesame Seed Bun, Caramelized Dagele Farm Onions **20**

Heirloom Tomato Panini V

Rise & Root Farm Heirloom Tomatoes, Basil Pesto

Fresh Mozzarella, Sourdough, 12 year Balsamic **23**

Maine Lobster Roll

Warm Brioche Roll, Lettuce, Pickles, Chive Mayo **MP**

Pesto Turkey Sandwich GF option

Turkey Breast, Fresh Mozzarella, Fresh Ciabatta

Roasted Red Pepper, Arugula, Basil Sunflower Pesto **23**

Short Rib Grilled Cheese

Sourdough, Melted Cheddar, Arugula, Roasted Tomatoes **24**

Chicken BLT Wrap GF option

Crispy Chicken, House Ranch, Avocado, Cheddar **21**

ASK ABOUT OUR

Top Secret Burger Menu