

Lunch Menu

Enjoy Tastings of Chef Mason'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

French Onion Soup V

5 Types Local Onions, Gruyere, Sourdough **13**

Shinto Farm Mushroom Soup Vegan, GF, DF

Great Joy Farm Tofu, Miso, Fresh Vegetables **13**

Filet Mignon CheeseSteak Sliders (2)

Melted Cheddar, Peppers & Onions, Garlic Aioli **28**

General Tso's Cauliflower V, DF

Toasted Sesame Seeds, Fresh Cut Chives **18**

Brussels Sprouts 'Caesar'

Warm Brussels Sprouts, Parmesan, Caesar **19**

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 (4) DF

Maple Ponzu Sauce, House Plum Sauce **33**

Fig & Goat Cheese Flatbread Nuts

Dan's Fig & Red Wine Jam, Edgwick Farm Goat Cheese

Local Artisan Bacon, Arugula & Pistachios **19**

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**

Winter Citrus Salad GF, Nuts

Blood Orange, Clementine, Grapefruit, Feta Cheese

Almonds, Fennel, Mixed Greens, Poppyseed Dressing **21**

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

Crab Cakes DF

Maine Peeky-Toe Crabmeat, Sherry Aioli Sauce

Hudson Valley Apple-Fennel Slaw **36**

Campanelli Farm Chicken Parmesan

Chicken Cutlet, Vodka Sauce, Fresh Mozzarella

Hand Rolled Spaghetti, Steamed Broccoli **32**

Peppercorn Seared New York Strip Steak GF

Yukon Gold Mashed Potatoes,

Asparagus, Diane Sauce **45**

Lasagne Bolognese

Classic Layered Pasta with Sauce Bolognese & Parmesan **37**

Sandwiches

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

Glenmere Beef or Vegetarian Mushroom Burger

Mustard Aioli, House Pickles, Local White Cheddar

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

Pastrami Sandwich

House Smoked Pastrami, Pickles, Melted Swiss

Sauerkraut, Russian Dressing, Caraway Roll **22**

Pesto Turkey Sandwich

Roasted Turkey Breast, Focaccia, Fresh Mozzarella

Red Pepper, Arugula, Basil-Sunflower Seed Pesto **23**

Short Rib Grilled Cheese

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

Grilled Chicken Melt

Grilled Campanelli Farm Chicken Breast, Ciabatta Roll

French Brie Cheese, Apple-Cranberry Chutney **23**

ASK ABOUT OUR

Top Secret Burger Menu