

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**

Garlic Prawns DF

5 Jumbo Shrimp, Lemon, Grilled Bread **29**

General Tso's Cauliflower V, DF

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

'Fish & Chips' GF

4 Housemade Zesty Ranch Potato Chips Topped
with Crème Fraiche & Ossetra Caviar **36**

6 East Coast Oysters on the Half Shell GF, DF

Champagne Mignonette & Horseradish Cocktail **30**

Deviled Eggs GF, DF

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

Lamb Meatballs

Pine Nuts, Vodka Sauce, Housemade Burrata **22**

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 10 Crab Cakes 19

Vegan Cobb Vegan, GF, DF

Mixed Greens, Avocado, Tomato, Cucumber, Sunflower Seeds

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

Harvest Kale Salad Vegan, GF, DF

Garden Kale, Hudson Valley Honeycrisp Apple, Red Quinoa

Dried Cranberries, Pumpkinseeds, Lime-Cider Dressing **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 **19**

Entrées & Pastas

Crab Cakes DF

Maine Peeky-Toe Crabmeat, Sherry Aioli Sauce

Hudson Valley Apple-Fennel Slaw **36**

Campanelli Farm Chicken GF

Boneless Chicken Breast, Local Organic Pumpkin Risotto,

Mushroom Marsala Sauce **32**

Pan Seared Filet Mignon GF

Pan Roasted Yukon Gold Potatoes,

Crispy Brussels Sprouts with Roasted Garlic & Parmesan **42**

Hand Rolled Gnocchi GF

Honeynut Squash, Garden Sage, 'Cacio e Pepe' Cream **27**

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**

Mediterranean Wrap V Option/GF Option

Artichokes, Olives, Sundried Tomato Hummus

Cucumber, Organic Greens, Feta **20** Veggie **24** Chicken

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