

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

Fairytale Pumpkin Soup GF/V

Pumpkinseed Oil, Hudson Valley Apples **15**

French Onion Soup V

5 types of Local Onions, Sourdough, Gruyere **15**

Filet Mignon CheeseSteak Sliders (2)

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

General Tso's Cauliflower V, DF

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

Chicken Parmesan Meatballs GF

House Marinara, Fresh Mozzarella **15**

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**

Brussels Sprouts 'Caesar'

Crispy Brussels Sprouts, Seasoned Breadcrumbs, Parm **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**

Harvest Salad GF, DF, Vegan

Local Organic Kale, Hudson Valley HoneyCrisp Apples,

Quinoa, Pumpkinseeds, Cranberries, Lime- Cider 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

New York Strip Steak Frites (6ounce) GF

Sea Salt & Rosemary Fries, Petit Caesar Salad

Red Wine Mushrooms & Onions **35**

Handmade Honeynut Squash Ravioli V/Nuts

Browned Butter, Garden Sage, Hazelnuts, 12 year Balsamico **35**

Shrimp Scampi

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

Crab Cakes DF/GF

Maine Peeky-Toe Crabmeat, Apple-Fennel Slaw, Sherry Aioli **36**

Campanelli Farm Chicken Milanese GF

Chicken Cutlet topped with Roasted Autumn Squash, 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**

House Smoked Pastrami Sandwich

Russian Dressing, Coleslaw, Sharp Cheddar, Seeded Roll **23**

Barcelona-Style Bikini Sandwich

Toasted Thinly Sliced Brioche, Glenmere Prosciutto,

Truffle Butter, Housemade Fresh Mozzarella **34**

Pesto Turkey Sandwich GF option

Mozzarella, Ciabatta, Red Pepper, 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**

Italian Grilled Cheese 'Mozzarella en Carrozza' V

Housemade Fresh Mozzarella, Side of Marinara **21**

ASK ABOUT OUR

Top Secret Burger Menu