

MOTHERS DAY MENU

EGGS AND NOT SO ITALIAN (AVAILABLE UNTIL 3PM)

egg dishes made with organic eggs, served with roasted potatoes and baby greens

omelette, goat cheese, herbs 16

eggs benedict 16

smoked salmon pizza, capers, crème fraiche, dill 18

Belgian waffle, mixed berries, whipped cream 16

grilled chicken sandwich, avocado, bacon, lettuce, tomato, herb mayo, gluten free "seedy" bread 17

cheeseburger, rosemary fries, lettuce, tomato, onion, pickles 18

APPETIZERS

Thai coconut chicken soup, red curry, rice, shiitake, cilantro 13

baked marinated olives, chunks of parmesan, balsamic vinegar 10

grass fed beef meatballs, tomato sauce, polenta 15

crispy squid, arrabbiata sauce or herb cornichon aioli 16

jumbo lump crab cake, chipotle mayo, spring vegetable slaw 19

prosciutto, salame, capocollo, porchetta, pecorino, cornichon, olives 16 / 22

SALADS

organic baby greens, sherry shallot vinaigrette 12

caesar, anchovy dressing, focaccia croutons 14

organic lacinato kale salad, Tuscan pecorino, currants, pine nuts 15

mozzarella, avocado, prosciutto, baby greens, lemon olive oil 15

PIZZA *gluten free available +3*

Neapolitan style, wood burning brick oven, DOP tomato, fresh mozzarella

MARGHERITA mozzarella, tomato, oregano, basil 18

CAPRINA fig-rosemary spread, Coach Farm goat cheese, pear, arugula, truffle oil 19

PARMA prosciutto, arugula, tomato, mozzarella 19

PANUOZZO sausage, tomato, red pepper flakes, mozzarella 19

ROBBIOLA robiolina cheese filled pizza, truffle oil, sea salt 19

PASTA & RISOTTO

gluten free available

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 22

rigatoni, sausage, peas, cream, tomato, pepper flakes 23

fusilli col buco, Bolognese, whipped ricotta 23

spinach ravioli, peas, parmesan cream, marjoram 23

linguine, shrimp, garlic, jalapeño, tomato, olive oil 26

risotto, saffron, shrimp, scallop, English peas 27

MAIN DISHES

slow baked salmon, mashed potato, snow peas, black truffle vinaigrette 29

Norwegian halibut, quinoa, spring vegetables, herb vinaigrette 33

Murrays organic roasted half chicken, spring vegetables, potatoes, jus 27

organic quinoa bowl, roasted vegetables, tahini dressing 21

add chicken 8 salmon 11 shrimp 9

SIDES

white gigante beans 7

rosemary fries, herb aioli 8

roasted spring vegetables 7

wood oven roasted asparagus, aged balsamic, pistachio gremolata 8

We partner with local and organic farmers and purveyors
in order to provide our guests with the best produce, meats, and cheeses

Some of the farms and purveyors we partner with are:

Sky Farms, Meadowland Farm, Hudson Valley Cattle Company, Coach Farms, Wild
Hive Farm, Feather Ridge Farm, Migliorelli Farms, Hepworth Farms, The Farm at
Locust, Hudson Valley Harvest, Campanelli Farms, Blackhorse Farm, Spout Creek
Farm, Sonofabee Farm, Samascott Orchards, Paffenroth Gardens, Kinderhook
Farm