

HAPPY MOTHER'S DAY!

EGGS & NOT SO ITALIAN (SERVED UNTIL 3PM)

egg dishes are served with salad and roasted potatoes

eggs benedict, porchetta, hollandaise 17

french toast, strawberries 16

free range chicken sandwich, avocado, bacon, herb-cornichon aioli, mesclun, tomato, multi-grain bread

(mixed greens or rosemary fries) 17

avocado toast, over-easy eggs, sriracha 16

smoked salmon pizza, everything bagel crust, capers, crème fraiche, dill 20

APPETIZERS

Thai coconut chicken soup, red curry, rice, shiitake, cilantro 14

burrata, pesto, pistachio gremolata, crostini 12

baked marinated olives, chunks of parmesan, balsamic vinegar 12

grass fed beef meatballs, tomato sauce, polenta 16

classic eggplant parmigiana, mozzarella, tomato, basil, oregano 16

crispy squid, arrabbiata sauce or herb cornichon aioli 18

robiolina focaccia, prosciutto, arugula, olive oil 19

prosciutto, salame, capocollo, Tuscan pecorino, cornichon, olives sm 19 / lg 25

SALADS

organic baby greens, strawberries, marcona almonds, goat cheese, lemon, olive oil 15

caesar, creamy anchovy dressing, focaccia croutons 17

organic lacinato kale salad, Tuscan pecorino, currants, pine nuts 17

avocado, mozzarella, prosciutto, local baby greens, lemon olive oil 17

arugula, artichoke, parmesan, lemon, olive oil 17

PIZZA

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

MARGHERITA mozzarella, tomato, oregano, basil 20

CAPRINA fig-rosemary spread, goat cheese, mozzarella, pear, arugula, truffle oil 20

PARMA prosciutto, arugula, tomato, mozzarella 20

PANUOZZO sausage, tomato, hot pepper, mozzarella 20

ROBBIOLA robiolina cheese filled pizza, truffle oil, sea salt 20

PASTA & RISOTTO

gluten free available

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 23

rigatoni, sausage, peas, cream, tomato, pepper flakes 25

potato gnocchi sorrentina, tomato, mozzarella 26

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

risotto, saffron, shrimp, scallops, english peas, saffron 28

burrata ravioli, roasted cherry tomatoes, herbs 25

MAIN DISHES

slow baked salmon, mashed potato, snap peas, black truffle vinaigrette 33

Murray's organic roasted half chicken, fingerling potato, artichokes, lemon, jalapeño 29

grass fed aged ribeye steak (14 oz), rosemary fries, herb-cornichon aioli 42

prime rib, roasted garlic mashed potato, broccoli rabe, jus 44

organic quinoa bowl, kale, seasonal vegetables, tahini dressing 21

add chicken 8 salmon 10 shrimp 10

SIDES

white gigante beans 8

rosemary fries, herb aioli 9

roasted seasonal vegetables 9

broccoli rabe, olive oil, garlic, crushed red pepper 9

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