

Hudson Valley Restaurant Week

November 11th - November 22nd

\$35.95 per person

Salad & Stuff

mozzarella, made daily, vincotto, our wood baked bread, olive oil

kale salad, beluga lentils, currants, mint, walnuts, lemon vinaigrette, feta, crispy capers

delicata squash, roasted, sumac creme fraiche, red onion, herb oil, z'atar pepitas

heirloom meatballs, pomodoro, parmigiano, parsley

duck liver cannoli, smoked cabbage marmalade, pistacchio

Entree

linguine, shrimp, calabrian garlic-chili oil, quinoa oreganata, tomato, parsley

rigatoni, eggplant sugo, tomato, ceci beans, mozzarella, basil

salmon, black lentil and squid ink puree, beet pastrami, fresh herbs

fried chicken, lemon, oregano, calabrian garlic chili sauce, sweet & sour greens

pork osso bucco, crisp, creamy polenta, apple mostarda, vin cotto

Dessert

sticky chocolate cake, janes vanilla ice cream

vanilla panna cotta, lingonberry

stickabutta pie, almond crust, caramel sauce



KITCHEN SHARE

please take notice of the 3% "for the kitchen crew" surcharge on the food portion of your bill. We're stoked to implement an exciting new way of rewarding the dedicated kitchen crew, who tirelessly work to source, create and cook all the food you eat as an alternative to raising prices. The 3% Kitchen share will be fully distributed by management among the "non-tipped" kitchen team, according to their overall effort and quality of service. We thank you for helping us create a more equitable restaurant culture, community and continue to "eat serious, have fun." Cheers.

Please inform your server of any allergies