



Hudson Valley Restaurant Week

LUNCH \$29.95

Appetizer

Soup du Jour

Cauliflower Wings

Floured & fried cauliflower tossed in a spicy BBQ sauce, gorgonzola dipping sauce

Blistered Shishito Peppers

Escargots

Snails in a garlic parsley butter

Entrée

Fish Tacos

Blackened sole, kale, pico de gallo in flour tortillas, baby greens (2pcs)

Blackened Salmon Salad

Baby greens, apples, dried cranberries, walnuts & blue cheese

Oeuf du Roi

Poached egg on a goat cheese potato cake over ratatouille

Veggie Delight Salad

A trio of vegetable quinoa, kale & diced beets

Sole Salad

Baby greens, crazins, apples, gorgonzola & walnuts

The Vermonter

Chicken cutlet, sourdough toast, avocado, apples, sharp cheddar, served with fries

Chicken & Ratatouille Sandwich served with baby greens

Dessert

Bread Pudding or Brownie a la Mode



Hudson Valley Restaurant Week

DINNER \$39.95

Appetizer

Soup du Jour

Escargots

Snails in a garlic parsley butter

Blistered Shishito Peppers

Tossed with fresh lime juice & salt

Wedge Salad

Romaine, blue cheese, tomato & bacon

Cauliflower Wings

Floured & fried cauliflower tossed in a spicy BBQ sauce, gorgonzola dipping sauce

Entrée

Bouillabaisse

Mussels, shrimp, sole & salmon in a lobster broth with spicy aioli croutons

Beef Bourguignon

Classic beef stew served with mashed potatoes

Boneless Fried Chicken

Served with bacon jalapeno mac n' cheese, broccoli, bacon red eye gravy on side

Veggie Delight

Vegetable quinoa, diced beets & kale salad topped with steamed vegetables

St. Louis Spare Ribs

Served with hand cut fries & kale salad (3 pcs)

Salmon Quinoa

Roasted salmon, mixed vegetable quinoa, tomato onion citrus sauce

Dessert

Brownie a la mode or Bread Pudding