

HUDSON VALLEY RESTAURANT WEEK

Dinner Menu

Featured Soup

Seasonally Inspired, Homemade Focaccia

PEI Mussels

Garlic, Crushed Tomatoes, Homemade Focaccia

Eggplant "Meatballs"

Tomato, Local Vegetables

Beets & Burrata

Marinated Beets, Vincotto, Homemade Focaccia

Cassoulet of Shrimp (\$4 Supplement)

White Beans, Andouille, Roasted Grape Tomatoes

Housemade Fennel Sausage Flat

Crushed Tomatoes, Gruyere, Caramelized Onions

Southern Fried Chicken

Brined and Buttermilk Crusted Breast and Thigh,
Butternut Squash & Mushrooms, Natural Gravy

Orecchiette

Slow Cooked Lamb, Butternut Squash, Parmigiano

Chatham Cod

Israeli Couscous, Mushrooms, Grape Tomatoes, Brodetto

Kettle Short Rib (\$5 Supplement)

Soft Polenta, Winter Veggies

Duck Confit (\$7 Supplement)

Spatzle, Butternut Squash, Dried Cherry - Natural Sauce

Choice of Featured Desserts

Homemade Copper Sweets

\$39.95 per person

\$54.95 paired with wine