



Hudson Valley Restaurant Week Lunch Menu – Spring of 2023

\$39.95 per person

Not including beverages, Tax and Gratuity

APPETIZERS

Soup

Local Pulled Chicken, Wild Rice, Local Kale, Mirepoix, Savory Herbs

Caprese

Fresh Hand Pulled Mozzarella, Fire Roasted Peppers, Prosciutto Di Parma, Marinated Tomato, Basil, EVOO

Stuffed Pepper

Local Bell Pepper, Arborio Rice, Wild Mushroom, & Pine Nut Stuffing, Peperonata Sauce

Fritto Misto

Crispy Fried Shrimp, Calamari, Artichokes & Fennel with a Calabrian Chili Aioli

ENTREES

Pizza

Butternut Squash

Roasted Butternut Squash, Crumbled Alp's Sausage, Bacio Mozzarella, Gorgonzola, Hot Honey

Pasta

Pulled Pork Paccheri

Slow Roasted Pulled Pork, Burst Heirloom Chery Tomatoes, Pomodoro Sauce, Shaved Ricotta Salata, EVOO

Sandwich

Murrays Chicken BLT

Grilled Local Chicken, Jalapeno Smoked Bacon, Bibb Lettuce, Vine Ripened Tomato, Basil Mayo, Grilled Baguette

Salad

Harvest

Hudson Valley Apples, Dried Cranberries, Walnuts, Feta, Radicchio, Romaine, Black Currant Vinaigrette

DESSERT

Tiramisu, Espresso-Soaked Lady Fingers, Amaretto-Mascarpone Cream, Shaved Dark Chocolate

Local Strawberry Crisp, Janes Vanilla Ice Cream



Hudson Valley Restaurant Week Dinner Menu – Spring 2023

\$45.95 per person

Not including beverages, Tax and Gratuity

APPETIZERS

Soup

Local Pulled Chicken, Wild Rice, Local Kale, Mirepoix, Savory Herbs

Caprese

Fresh Hand Pulled Mozzarella, Fire Roasted Peppers, Prosciutto Di Parma, Marinated Tomato, Basil, EVOO

Stuffed Pepper

Local Bell Pepper, Arborio Rice, Wild Mushroom, & Pine Nut Stuffing, Peperonata Sauce

Fritto Misto

Crispy Fried Shrimp, Calamari, Artichokes & Fennel with a Calabrian Chili Aioli

Butternut Squash Flat Bread

Roasted Butternut Squash, Crumbled Alp's Sausage, Bacio Mozzarella, Gorgonzola, Hot Honey

ENTREES

Pasta

Eggplant Malfadine

Roasted Eggplant, Chili Flakes, San Marzano Tomato Sauce, Toasted Garlic, Fresh Mozzarella, Basilico, Parmigiano, Dollop of Pesto

Pasta

Pulled Pork Paccheri

Slow Roasted Pulled Pork, Burst Heirloom Chery Tomatoes, Pomodoro Sauce, Shaved Ricotta Salata, EVOO

Pesce

Seared Scallops

Vegetable Studded Cous Cous, Sauce Vierge

Came

Murray's Chicken Stack

Battered Local Chicken, Layered with Smoked Mozzarella, Spinach, & Parma Cotto Ham, Served With Crispy Potato Croquettes & Broccoli Rabe

DESSERT

Tiramisu, Espresso-Soaked Lady Fingers, Amaretto-Mascarpone Cream, Shaved Dark Chocolate

Local Strawberry Crisp, Janes Vanilla Ice Cream