

DATE:



the people's pub

CHATHAM ✕ NEW YORK

CHEF:

TO BEGIN

Bisques & Broths

Soba Noodle Bowl **8.0**

Curd & Cure

A Mix of Farm Cheese and Hand Made
Charcuterie **13.5**

Liberty Farms Arugula & Greens

Classic Vinaigrette **9.5**

*** Upgrade to Entrée**

Shaved Brussel Sprouts

Fried Speck, Sage, Cooked in Cider
Vinegar **10.0**

Free Bird Wings

Ancho Chili Rub, Citrus Zest, Smoked
Pepper Aioli **11.0**

Pork Sticky Buns

Pickled Carrots, Scallion, Hoisin **12.0**

Fried Green Tomatoes

Salsa Verde & Vegan Chili Aioli **10.5**

ON MAIN

Farro Bowl

Local Braised Peppers, Butter Poached
Heirloom Carrots, Black Beans, Topped
with Greens **17.5**

Buttermilk Chicken Sandwich

Creamy Vinegar Slaw & House Made
Pickles. Field Greens Salad **16.0**

Hand Made Pappardelle Pasta

Roast Butternut Squash, Heirloom
Tomato, Garlic and Braised Leek Sauce
20.0

Grilled Ribeye

Potato Puree, Roast Garlic Cauliflower.
House Made Demi Glaze **27.0**

Spanish Stewed Chicken

Sofrito Rice, Wilted Arugula, Black
Beans, Salsa Verde **22.0**

Pan Seared Rainbow Trout

Braised Red Nappa Cabbage &
Rainbow Chard, Sage Brown Butter
Sauce, Warm Polenta **26.0**

ON THE SIDE

Fries

Aged Parmesan, Fresh Herbs, House
Ketchup, Ancho Aioli, Garlic Aioli **7.0**

Risotto

Aged Pecorino, Liberty Farms Grilled
Eggplant and Roast Butternut Squash
11.0

Squash Fritters

Vegan Sambal Aioli **11.0**

House Burger

Kinderhook Farms Beef, Aged
Cheddar, House Ketchup, House
Pickles, Lettuce, Tomato. Triple
Cooked Fries **16.0**

Royale (Add Candied Bacon,
Caramelized Vidalia Chutney,
Garlic Aioli) **19.0**