

DATE:

APRIL, 6TH 2018

CHEF:

Gabriel Follow

TO BEGIN

Bisques & Broths

Chorizo and Corn Chowder **6.5**

The People's Board

Finocchio Salami, Chorizo, Bleu Cheese, Triple Cream, House Pickles, Marinated Olives, Toasted Baguette **13.5**

Sweet & Sour Hoisin Wings

Scallion & Black Sesame **12.0**

Simplest Salad

Mixed Greens, Shredded Carrot, Cucumbers, House Vinaigrette **8.0**

Calamari

Fri Diavlo Sauce, Watercress Salad **11.0**

Pork Belly & Kimchi Eggroll

Homemade Cheese & Spicy Aioli **8.0**

Eggplant "Meatballs"

Sweet Ashkenazi Marinara, Melted: Blue, Cheddar and Parmesan Cheeses **10.0**

ON MAIN

Buttermilk Chicken Sandwich

Creamy Slaw, Garlic Aioli, House Made Pickles. Field Greens Salad **16.0**

Crispy Chicken Lo Mein

Julienned Vegetables, Broccoli, Snow Peas, Peppers, Chili Oil, Homemade Alkaline Noodles **20.0**

House Burger

Kinderhook Farms Beef, Aged Cheddar, House Ketchup, House Pickles, Lettuce, Tomato.

Confit Fries **14.5**

Royale (Add Candied Bacon, Buttermilk Onion Ring, Garlic Aioli) **17.0**

Seared Scallops

Snow Peas, Tabbouleh Risotto, Sweet Potato Vinaigrette **22.0**

The People's Mac & Cheese

Rigatoni, Cheddar Parmesan Béchamel Cream, Toasted Herb Panko **17.5**

Pulled Pork Sando

Onion Ring, Creamy Southern Slaw, House BBQ & Pickles, House Cut Fries **14.0**

ON THE SIDE

Fries

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

Chorizo Tacos

Homemade Queso Fresco, Radish Cantaloupe Slaw, Salsa Verde **10.0**

Mediterranean Falafel

Tabbouleh, Tahini Vinaigrette, Herb Oil **8.0**

Kale Salad

Bleu Cheese, Figs, Radish, Dijon Pomelo Vinaigrette **9.5**

Sweets

Classic Crème Brûlée

\$7.0

Beignets with Caramel

\$7.0

Dutch Lemon Curd Cream Cake

\$7.5

* Ask your server about making dishes gluten free, vegetarian or vegan. We have gluten free buns!