

DATE: May, 6 2018

Chef: Gabriel Pollow

TO BEGIN

Bisques & Broths

Purple Potato Bacon Chowder **6.5**

The People's Board

Finocchio Salami, Manchego, Bleu Cheese, Prosciutto, House Pickles, Marinated Olives, Toasted Baguette **13.5**

Classic Buffalo Wings

Blue Cheese Dressing, Carrots and Celery **12.0**

Simplest Salad

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

Kale Salad

Bleu Cheese, Dried Cranberries, Red Pepper, Lemon Wine Vinaigrette **9.5**

Pulled Chicken Taco

Soft Pressed Flour Taco, Pickled Red Onion, Cilantro **9.0**

ON MAIN

Buttermilk Chicken Sandwich

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

House Burger

Kinderhook Farms Beef, Aged Cheddar, House Ketchup, House Pickles, Lettuce, Tomato. Confit Fries **14.5**

Royale (Add Tempura Ramps, Ramp Aioli, Bacon) **16.5**

Grilled Endive & Sweet Potato

Caper Vinaigrette, Cipollini, Golden Beets, Quinoa **16.0**

Ramp Pesto Pasta

Carrots, Charred Cipollini, Parmesan **19.5**

Fish & Chips

Tempura battered Cod, Tartar Cocktail **16.0**

ON THE SIDE

Fries

Aged Parmesan, Fresh Herbs, House Ketchup, Sweet chili Aioli, Garlic Aioli **7.0**

Ahi Tuna Tartare

Dijon, Shallot, Crusty Bread **11.0**

Belgian Mussels

Fennel Leek Beer Cream Sauce & Pommes Frites, Baguette **10.5**

Spanish Chicken Dumplings

Citrus Cumin Ponzo **10.0**

Sweets

Classic Crème Brûlée

\$7.0

Bizcocho

\$7.0

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