



the people's pub

CHATHAM  NEW YORK

DATE:

CHEF:

TO BEGIN

ON MAIN

ON THE SIDE

Bisques & Broths

Creamy Heirloom Tomato Broth With
Spring Vegetables **7.0**

Curd & Cure

A Mix of Farm Cheese and Hand Made
Charcuterie **13.0**

Local Field Greens

Prepared Seasonal Vegetables.
Cucumber Vinaigrette **9.5**

*** Upgrade to Entrée**

Arugula Salad

Purple Haze Goat Cheese Vinaigrette
9.5

*** Upgrade to Entrée**

Free Bird Wings

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

Cut of the Day

Center Cut Rib Eye Steak, Chili
Rubbed, Chive Butter, Grilled Local
Asparagus **27.0**

Miso Noodle Bowl

Watercress &
Custard Egg **16.5**

The People's Burger

Kinderhook Farm Beef, ODB Brioche,
Hand Cut and Triple Cooked Fries.
Upgrades Change Daily **13.5**

Buttermilk Chicken Sandwich

Free Range Chicken, Preserved Garlic
Aioli, Field Greens Salad.
Crispy or Grilled **14.0**

Hand Made Pasta

Roasted Tomato Pasta, Heirloom
Cherry Tomatoes, Fresh Basil, Roasted
Garlic **18.5**

Fries

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

Sweet Potato Salad

Garlic & Green Onions **7.0**

Spring Risotto

Applewood Bacon, Heirloom Tomato
Thyme **7.0**

General Tso Cauliflower

Sesame, Scallions, Sweet &
Spicy Sauce **7.0**