

SNACKS

WHITE PIZZA

organic spinach,
grilled red onion, balsamic
and taleggio 13.

MARGHERITA PIZZA

fresh mozzarella,
san marzano tomatoes
and basil 12.

GRILLED ROMAINE HEARTS

with green beans, tomato, olives,
potatoes, caesar dressing, crou-
tons 11.

HOUSE-SMOKED PASTRAMI

on marble rye, with pickled
cabbage, remoulade & gruyère
13.

FRENCH FRIES 7.

CHARCUTERIE PLATES

Chef's Selection of:

CURED & SMOKED MEATS,
CHEESES,
PICKLED & MARINATED
VEGETABLES

SMALL.....\$15

LARGE.....\$19

ORGANIC GREENS w/ carrots, cucumbers, croutons & avocado vinaigrette..... 8

BIBB LETTUCE with chick peas, ewe's blue, pancetta, croutons and
pepperoncini vinaigrette..... 9

YELLOW WAX BEANS, poached rock shrimp, heirloom cherry tomatoes, and
herb vinaigrette..... 14

RED LENTILS with sweet potatoes and spinach..... 9

ROASTED FIREFLY FARM HEIRLOOM CARROTS with scallions, jalapeños & soy..... 10

HOUSE-MADE RICOTTA GNOCCHI with roasted beets and
arugula-pinenut pesto..... 16

FREGOLA PASTA, cured pork jowl, green beans, tomato concasse,
organic egg & parmesan..... 19

BRAISED OXTAIL with tripe and tomato sauce..... 12

PAN-ROASTED ARCTIC CHAR with cauliflower mash, fall leeks, red potatoes,
braised greens & red wine sauce..... 29

OCTOPUS A LA PLANCHA, rappini, chickpea vinaigrette, garlic, paprika..... 14

FREE-RANGE HALF CHICKEN braised with cumin, chickpeas and almonds..... 21

GRILLED 32 oz. PORTERHOUSE STEAK with rosemary, sea salt, olive oil, and side
of market vegetables..... 46

GOOD LUCK BURGER

1lb. house-ground, grass-fed beef on brioche
with McCadam cheddar, vegetable slaw
and french fries 18.

AUTUMN SANGRIA

schutt's apple cider,
yukon jack, canton ginger
& rosé

1/2 liter carafe ~ serves four 19.

THURSDAYS:
NO CORKAGE FEE

BEERS

PILSNER URQUELL 4.

VICTORY Prima Pils 5.

HITACHINO NEST White Ale 6.

XINGU Brazilian Black Lager 5.

OSKAR BLUES Dale's Pale Ale 4.

GREAT LAKES Oktoberfest 5.

WESTMALLE Tripel Trappist Ale 6.

TILBURG'S Dutch Brown Ale 6.

ANDERSON VALLEY Barney Flats Oat Stout 5.

RED STRIPE Light 4. GENESEE Light 3.

FIRESTONE Double Jack I.P.A. 22oz 9.

BROOKLYN BREWERY Local 1 750ml 10.

ROHRBACH Scotch Ale ~Draft~ 4.

ROHRBACH Railroad I.P.A. ~Draft~ 4.

HOUSE WINE

~ Red or White ~

GLASS ... \$6 CARAFE ... \$14

DRINKS

SARATOGA SPRINGS Water 4.

Still ~ or ~ Sparkling

FRESH-SQUEEZED LEMONADE 3.

ORGANIC ICED TEA 3.

SARANAC BREWERY Root Beer 3.

MEXICAN Coca-Cola 3.

HOUSE-BREWED Ginger Tonic 4.

SINGLE-ESTATE COFFEE 5.

served for two in a french press pot

FAIR TRADE ORGANIC ESPRESSO 3.

CAPPUCCINO 3.

ORGANIC HOT TEAS 3.