

Call for Take-Out

845.297.1111

curbside pick-up available



Farm to Table
B I S T R O

1083 ROUTE 9 | FISHKILL, NY 12524
845.297.1111 | WWW.FTBISTRO.COM

RAW BAR

OYSTERS Ask your server for today's catch MP

'HAMPSHIRE LOBSTA' ROLL 4 OZ. \$18 | 8 OZ. \$30 | 12 OZ. \$40
signature lobster salad recipe, crisp iceberg lettuce & pickle

"SIGNATURE" CRAB CAKE 18.50
no fillers here, pure colossal crab, simply dressed with house made duo of sauces - lemon basil and mustard mayo - *can be had GF

WINE BY THE GLASS

PROSECCO Villa Jolanda, Italy N/A 9/30
ROSÉ Château Montaud, Provence, France 2017 9/31

PINOT GRIGIO Casarsa, Italy 2014 8/30
SAUVIGNON BLAN Chateau Les Reulles, Bordeaux, France 10/35
RIESLING Shades of Blue, Mosel, Germany 10/32
CHARDONNAY Bonterra Winemakers Reserve, CA Organic 9/30

PINOT NOIR Latour Domaine di Valmoissine, France 2014 13/47
PINOT NOIR Michael Dante, Napa 11/32
MALBEC Agua de Piedra, Argentina 2017 9/32
MERLOT Havens Court Cellars, Lodi, San Joaquin 9/31
CABERNET SAUVIGNON Souverain, California 2018 11/28

WINE BY THE CAN TO GO

CRAFTER'S UNION PINOT GRIGIO 12% 10
14 HANDS BUBBLES 12.5% 10

Please ask for the full wine list for further selections

COLD BEER

5 SEASONAL BEERS ON TAP

Ask your server for today's offering of local craft beer P/A

BOTTLE / CAN

TOASTED LAGER (LAGER) ABV 5.5%, Blue Point Brewing Company, Patchogue 7
BROOKLYN LAGER (LAGER) ABV 5.2%, Brooklyn Brewery, Brooklyn 7
BROOKLYN EAST IPA ABV 6.9%, Brooklyn Brewery, Brooklyn 7
1911 HARD CIDER (CAN) ABV 5.5%, Beak & Skiff Apple Orchards, Lafayette 9
FLOWER POWER (INDIA PALE ALE) ABV 7.5%, Ithaca Beer Company, Ithaca 7
KEEGANS MOTHER MILK (STOUT) ABV 5%, Keegan Ales, Kingston 7
SIXPOINT RESIN (DOUBLE IPA - CAN) ABV 9.1%, Sixpoint Brewery, Brooklyn 9
POG MAHONES (MILKSHAKE IPA - 16OZ CAN) ABV 8%, Chatham Brewing Co. 10
SUPERSOFT IPA ABV 6%, Sloop Brewing Co. 6
PABST BLUE RIBBON ABV 4.74% 4
BUD LIGHT ABV 4.2% 6
BUDWEISER ABV 5% 6
COORS LIGHT ABV 5%, Colorado 6
STELLA ARTOIS ABV 5%, Belgium 6
SAM ADAMS LAGER ABV 5.4%, Boston 6
BLUE MOON Belgian White ABV 4.5% 6.5
NARRAGANSETT Lemon Shandy ABV 4.7% 6
NARRAGANSETT Watermelon Shandy ABV 4.7% 6
RED STRIPE ABV 4.7%, Jamaica 6
CORONA EXTRA ABV 4.5%, Mexico 6
SHINER BOCK ABV 4.4%, Texas 6
PERONI LAGER ABV 5.1%, Italy 6
MURPHY'S STOUT ABV 4.0%, Cork, Ireland 7
NEW BELGIUM GLÜTINY PALE ALE GLUTEN FREE, ABV 6% 7.5

SELTZERS

WHITE CLAW Black Cherry ABV 5% 5.5
BUD LIGHT Mango ABV 5% 5
HIGH NOON Vodka Grapefruit 6
HIGH NOON Vodka Peach 6
BACARDI Rum Punch 9
BACARDI Lemonade 9
DAY DRINKING Peach 11

RUN WILD IPA (NON-ACOHOLIC) Athletic Brewing Company 6
O'DOULS (NON-ACOHOLIC) ABV-N/A 5

CRAFT COCKTAILS

All Cocktails made with Fresh Juices, Fruit and Housemade Syrups

POMEGRANATE MARTINI 14
Vodka, Pomegranate Liquor, Cranberry, Sugar Rim

HOUSEMADE SANGRIA 10
Blend of Argentina Malbec wine with Fruit, Brandy, Cointreau, garnished with Fresh Fruit

SAZERAC 15
Rye Whiskey, Absinthe, Peychaud's Bitters, Lemon Twist

THE PARKER 15
Jameson, Dewars White Label, Drambuie, Fresh Lemon Juice

FTT MANHATTAN 15
Bulleit Rye, Cherry Kijafe, Antica Formula Sweet Vermouth, Aromatic Bitters, Brandied Cherries

PLANTER'S PUNCH 12
Dark Rum, Lime Juice, Pineapple Juice

FTT NEGRONI 14
Gin, Antica Formula Sweet Vermouth, Cynar, Lemon Twist

VIEUX CARRÉ 14
Cognac, Antica Formula Sweet Vermouth, Rye Whiskey, Benedictine, Peychaud's and Aromatic Bitters, Brandied Cherry

APEROL SPRITZ 12
Prosecco, Aperol, splash of club soda orange garnish

BLOOD ORANGE BOURBON SOUR 12
Cardinal Straight Bourbon, blood orange juice, simple syrup, fresh lemon and lime juice, maraschino cherry

NON-ALCOHOLIC

FLAVORED SAN PELLIGRINO (Can) ASK FOR FLAVORS 2.50

SARATOGA SPRING 750ml, sparkling/still 7

BOYLAN draft ALL NATURAL SODA 3.25
Cola / Diet Cola / Lemon-Lime / Root Beer
Iced Tea (unsweetened) / Ginger Ale / Tonic Water

All menu items are subject to availability and market swings. Parties of 6 or more, we reserve the right to add a 20% service charge.

*GF denotes gluten-free *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness, especially if you have certain medical conditions

PLEASE NOTE: Cash or Debit no problem. Credit cards, you pay the surcharge. We can't afford to pay for points, miles and rewards. Thanks.

SNACKS, SMALL PLATES & SHARES

HOT BAVARIAN PRETZEL 7.50
Real Bavarian mustard and jalapeno cheese for dipping

CRISPY FRIED CALAMARI 16
in rice flour tossed with parmesan cheese & fresh herbs, with spicy chipotle aioli sauce *GF available "alla Frankie" too! +2

COCONUT SHRIMP WITH FRIES, just like on LBI! 15

CRISPY CHICKEN WINGS 6 ea \$12 / 12 ea \$18 / 18 ea \$24
Buffalo Style, Jakes BBQ or Teriyaki

FT STEAMED LITTLE NECK CLAMS MP
garlic, butter, white wine and jamón *GF

PRINCE EDWARD ISLAND MUSSELS 16.50
steamed with white wine, shallots, tarragon, thyme, rosemary & garlic *GF

ARTHUR AVENUE SAMPLER 17.50
chef's selection of cured meats & artisanal cheeses (great for sharing)

GRILLED PORTOBELLO NAPOLEON 15
marinated portobello, fire roasted red peppers, house-made mozzarella with extra virgin olive oil & balsamic reduction *GF

FROM THE GARDEN

add... grilled chicken 6 / jumbo shrimp 8
fried chopped chicken breast 8 / grilled bistro steak 10

SAN DAMIANO FARMS GREENS 10
romaine & baby lettuces, cucumber, shredded carrot, red onion, lemon vin

CAESAR SALAD 11
served traditional style with house-made roasted garlic dressing, fresh parmesan cheese & capers

PETE'S ORGANIC BABY ARUGALA 15
Goat cheese, candied walnuts, sautéed apples & vanilla bean vinaigrette *GF

TALIAFERRO FARMS ORGANIC BEET SALAD 14
roasted sweet chiongia red and savory golden beets, goat cheese & mustard vinaigrette *GF

SOUPS FOR THE SOUL

FRENCH ONION SOUP GRATINÉE add goat cheese, delicious +2 10

SOUP DU JOUR *Ask your server for today's offering* 9

SPECIALTIES

"OUR SIGNATURE" BEER BRAISED SHORT RIBS 29
24 hour prep time, braised for hours and finished with a molasses mop reduction

BRIDGET'S FAVORITE SMOTHERED ORGANIC BONELESS BREAST OF CHICKEN 26
sautéed in white wine, roasted garlic, sun-dried tomatoes and kalamata olives, finished with sliced soppressata sausage and sharp provolone cheese

PAN SEARED FILET OF ATLANTIC SALMON 27
NY Times Critic Fav! finished with our maple soy glaze

ROASTED ASIAN RACK OF LAMB (Chris' new favorite!) 31
This amazing full rack is in a 24 hour marinade, char grilled, sweet and spicy with choice of sides

LARGE PLATES

Ask your server for today's selection of local farm fresh produce & vegetables (CHOICE OF TWO)

#1 SUSHI GRADE AHI TUNA POKE BOWL 32
Black and white sesame crusted tuna, seared rare, with nutty brown rice, sesame infused seaweed salad, baby carrots, avocado, rice wine vinegar marinated cucumbers and radish, finished with scallions. All with a trio of sauces, soy, sweet and spicy and wasabi...

OLD SCHOOL KING CRAB LEGS 31
Steamed, pre-cracked "no fuss" with drawn butter

BEER BATTERED BAKED COD 23
Fish & Chips? Melt in your mouth, savory and sweet, remoulade tarter sauce, hand cut fries.

12 OZ. GRILLED BONELESS RIB-EYE *Our Butcher's Fav!* 34
Choose prep... lightly seasoned / Jakes Coffee Beef Dry Rub / blackened

STEAK FRITES 25
8oz Flat iron steak, hand-cut French fries, house salad with red wine vinaigrette dressing.

TRADITIONAL PAN FRIED PORK SCHNITZEL 25
Braised red cabbage "Rotkohl", Bridget's potato latkes, homemade apple sauce

SLOW SMOKED SPARE RIBS HALF RACK 16 / FULL RACK 30
Jake's Grillin Coffee based dry Rub, finished with Jake's BBQ Sauce

AUNT COOKIE'S MEATLOAF 24
Local 95% lean beef with 20% ground smoked bacon, tomato based sauce, with homemade mashed potatoes and brussel sprouts.

BUTTERMILK CORN FLAKE BAKED CHICKEN 22
over sautéed baby spinach, sweet pepper mushrooms and onion medley tossed in red wine vinegar. Chicken is finished with a dollop of ranch dressing.

FROM ITALY "BEGGARS PURSE" 25
"satchels" of fresh ricotta cheese and pear fruit stuffed pasta finished with peas and mozzarella-milk parmesan cream sauce

VEAL BOLOGNESE 24
ground veal simmered for hours in red wine tomato sauce with your choice of rigatoni or bucatini pasta * substitute GF penne (+4)

SIDES BY THEMSELVES

brussel sprouts 5 / mashed potatoes / green beans / broccoli roasted potatoes / veggie medley 4 / corn on the cob 1.99 french fries 4.95 / sweet potato fries 5.95 / home fries 3
Check with server for availability, as farms are online now

ENHANCEMENTS

jake's bbq sauce / jake's steak sauce // red wine peppercorn / blackened +1 bourbon pepper cream sauce +2 / balsamic reduction +2 / caramelized onions +2 horseradish cream suace +2 / chipotle mayo +2

HANDHELDS

hand-cut french fries 3.95 / tuscan fries 4.95 sweet potato fries 5.50 / potato pancakes (2) 6.50

HOT DOG, YOU MAY KNOW IT AS TED'S FROM BUFFALO, THE BEST 3.49
Grilled with all the fixins' on a toasted roll, add bacon 1.25

OUR "SOON TO BE FAMOUS" PASTRAMI REUBEN SANDWICH 18
Sliced thin, melted Swiss, sauerkraut and house made Russian dressing. Side house salad and sweet pickles! Or have it "Jay's Way", with chicken breast instead.

SLIMMED DOWN "TURKEY CLUB" 15
Avocado, lettuce tomato, bacon, Swiss mayo, 2 slices of Texas Toast with Home Fries

WOODY'S BURGER 15.5
Seasoned fresh all-natural 8 oz Served on a brioche bun with lettuce, tomato and pickle. Lots of topping options for \$1.5 GF bun +\$1.75

CRISPY FRIED CHICKEN SANDWICH/WRAP 17
Crispy organic chicken breast with pickles and a spicy chipotle mayo. Served on brioche or in a tomato-basil wrap

THE TUSCAN DREAM 17
18-month aged prosciutto, house-made mozzarella, baby arugala, fresh tomato and pesto on a baguette

ALL-NATURAL BREAST OF TURKEY WRAP 14
jack cheese, applewood bacon, lettuce, tomato, thousand island dressing

3 EGG OMELET 14
We'll try anything! Served with home fries and select your fillings - some items may cost more, ask!

SCAN CODE TO RETRIEVE FULL MENU



DESSERT

CATHY'S COOL KEY LIME PIE 8
NY STYLE CHEESECAKE / RED VELVET CAKE 7
GLUTEN FREE & VEGAN RASPBERRY COBBLER 9
GELATO Scoop (ask for today's flavors) 3
WARM CHOCOLATE BOURBON PECAN PIE 8
WARM PEACH CROUSTADE "seasonal" 8