

# SUPPER

fall

## RAW BAR\*

### “SIGNATURE” CRAB CAKE 19.50

NO FILLERS HERE, PURE COLOSSAL CRAB, SIMPLY DRESSED WITH HOUSE MADE DUO OF SAUCES - LEMON BASIL & MUSTARD MAYO - \*GF AVAIL.

### OYSTERS OF THE DAY MP

OYSTERS ASK YOUR SERVER FOR TODAY’S CATCH MP

## SNACKS, SMALL PLATES & SHARES

### SWEET POTATO POPPERS 9

WITH CHIPOTLE AIOLI FOR DIPPING.

### HOT BAVARIAN PRETZEL 7.50

REAL BAVARIAN MUSTARD & JALAPENO CHEESE FOR DIPPING.

### CRISPY FRIED CALAMARI 17

IN RICE FLOUR TOSSED WITH PARMESAN CHEESE & FRESH HERBS, WITH SPICY CHIPOTLE AIOLI SAUCE \*GF AVAILABLE “ALLA FRANKIE” TOO! +2

### FT STEAMED LITTLE NECK CLAMS MP

GARLIC, BUTTER, WHITE WINE & JAMÓN. \*GF

### ESCARGOT 15

TENDER MORSELS SIMMERED IN PERNOD, BUTTER, GARLIC & PARSLEY. \*GF

### ARTHUR AVENUE SAMPLER 17.50

CHEF’S SELECTION OF CURED MEATS & ARTISANAL CHEESES.

\*GF AVAIL. (GREAT FOR SHARING)

### GAMBAS ALA AJILLO (FAMOUS SPANISH GARLIC SHRIMP) 16

SHRIMP TOSSED IN E.V.O.O., GARLIC, SHERRY & PARSLEY SERVED OVER BREAD IN A BOWL. (GREAT SHARE PLATE)

### PRINCE EDWARD ISLAND MUSSELS 17

STEAMED WITH WHITE WINE, SHALLOTS, TARRAGON, THYME, ROSEMARY & GARLIC. \*GF

### GRILLED PORTOBELLO NAPOLEON 15

MARINATED PORTOBELLO, FIRE ROASTED RED PEPPERS, HOUSE-MADE MOZZARELLA WITH EXTRA VIRGIN OLIVE OIL & BALSAMIC REDUCTION. \*GF

## SOUP FOR THE SOUL | FROM THE GARDEN

### FRENCH ONION SOUP GRATINÉE 10

ADD GOAT CHEESE TO THE SWISS IS A DELICIOUS WAY TO GO +2  
TOOK THAT BACK FROM MONTREAL.

### SAN DAMIANO FARMS GREENS 10

BABY LETTUCES, CAULIFLOWER, SHAVED FENNEL & LEMON VINAIGRETTE. \*GF AVAIL.

### CAESAR SALAD 11

SERVED TRADITIONAL STYLE WITH HOUSE-MADE ROASTED GARLIC DRESSING, CROUTONS, FRESH PARMESAN CHEESE & CAPERS. \*GF AVAIL.

### WARM BRUSSELS SPROUT SALAD 16

PANCETTA, DREID CRANBERIES, BALSAMIC REDUCTION & PARMESAN CHEESE.

### PETE’S ORGANIC BABY ARUGALA 16

GOAT CHEESE, CANDIED WALNUTS, SAUTÉED APPLES & VANILLA BEAN VINAIGRETTE. \*GF

### SOUP DU JOUR 9

ASK YOUR SERVER FOR TODAY’S OFFERING.

### TALIAFERRO FARMS ORGANIC BEET SALAD 16

ROASTED SWEET CHIOGGIA RED & SAVORY GOLDEN BEETS, GOAT CHEESE & MUSTARD VINAIGRETTE. \*GF

### FRESH BURRATA SALAD 16

HEAVENLY CREAMY CHEESE, TENDER BITTER FRISÉE, ROASTED BUTTERNUT SQUASH, RED WINE VINAIGRETTE, WITH ROASTED PEPITAS. \*GF

### CONFIT DE CANARD 18

CLASSIC FRENCH METHOD OF PRESERVING DUCK PREPARED IN ITS OWN FAT. LEG & THIGH OVER A SALAD OF FRISÉE FINISHED WITH DRIED CRANBERRIES, WALNUTS, MUSTARD VINAIGRETTE.\*GF

## LARGE PLATES

### “OUR SIGNATURE” BEER BRAISED SHORT RIBS 31

24 HOUR PREP TIME, BRAISED FOR HOURS & FINISHED WITH A MOLASSES MOP REDUCTION. *CHOICE OF SIDES.* \*GF

### PAN SEARED FILET OF ATLANTIC SALMON 28

NY TIMES CRITIC FAV! FINISHED WITH OUR MAPLE SOY GLAZE.  
*CHOICE OF SIDES.* \*GF AVAIL.

### #1 SUSHI GRADE AHI TUNA POKE BOWL 34

BLACK & WHITE SESAME CRUSTED TUNA, SEARED RARE, WITH NUTTY BROWN RICE, SESAME INFUSED SEAWEED SALAD, BABY CARROTS, AVOCADO, RICE WINE VINEGAR MARINATED CUCUMBERS & RADISH, FINISHED WITH SCALLIONS. ALL WITH A TRIO OF SAUCES: SOY, WASABI, SWEET & SPICY. \*GF

### BEER BATTERED BAKED COD 25

FISH & CHIPS MELT IN YOUR MOUTH, SAVORY & SWEET, REMOULADE TARTER SAUCE, HANDCUT FRIES.

### 12 OZ. GRILLED BONELESS RIB-EYE OUR BUTCHER’S FAV! 36

CHOOSE PREP: LIGHTLY SEASONED/JAKES COFFEE BEEF DRY RUB/BLACKENED.  
*CHOICE OF SIDES.* \*GF

### STEAK FRITES 27

8OZ FLAT IRON STEAK, HANDCUT FRENCH FRIES, HOUSE SALAD WITH RED WINE VINAIGRETTE DRESSING. \*GF

### TRADITIONAL PAN FRIED PORK SCHNITZEL 26

BRAISED RED CABBAGE “ROTKOHL”, BRIDGET’S POTATO LATKES, HOMEMADE APPLE SAUCE.

### AUNT COOKIE’S MEATLOAF 24

LOCAL 95% LEAN BEEF WITH 20% GROUND SMOKED BACON, TOMATO-BASED SAUCE, WITH HOMEMADE MASHED POTATOES & BRUSSEL SPROUTS.

### BRIDGET’S FAVORITE

### SMOTHERED ORGANIC BONELESS BREAST OF CHICKEN 27

SAUTÉED IN WHITE WINE, ROASTED GARLIC, SUN-DRIED TOMATOES & KALAMATA OLIVES, FINISHED WITH SLICED SOPRESSATA SAUSAGE & SHARP PROVOLONE CHEESE.

*CHOICE OF SIDES.* \*GF

### ROASTED ASIAN RACK OF LAMB (CHRIS’ NEW FAVORITE!) 34

THIS AMAZING FULL RACK IS IN A 24-HOUR MARINADE, CHAR GRILLED, SWEET & SPICY. *CHOICE OF SIDES.*

### BUTTERMILK CORN FLAKE BAKED CHICKEN 24

OVER SAUTÉED BABY SPINACH, SWEET PEPPER, MUSHROOMS & ONION MEDLEY TOSSED IN RED WINE VINEGAR. CHICKEN IS FINISHED WITH A DRIZZLE OF RANCH DRESSING.

### FROM ITALY “BEGGARS PURSE” 26

“SATCHELS” OF FRESH RICOTTA CHEESE & PEAR FRUIT FINISHED WITH PEAS & MOZZARELLA-MILK PARMESAN CREAM SAUCE.

### MEZZA RIGATONI 25

ITALIAN SWEET SAUSAGE, SICILIAN TOMATO RAGU, SWEET VERMOUTH WITH A DOLLOP OF STRACCIATELLA DE BUFALA.

### OUR "SOON TO BE FAMOUS" PASTRAMI REUBEN SANDWICH 18

SLICED THIN, MELTED SWISS, SAUERKRAUT & HOUSE MADE RUSSIAN DRESSING. SIDE HOUSE SALAD & PICKLES! OR HAVE IT "JAY’S WAY", WITH GRILLED ORGANIC CHICKEN BREAST INSTEAD.

### OUR FAMOUS BURGER 16

GROUND TO OUR SPECIFICATIONS, SEASONED FRESH ALL-NATURAL 8 OZ BURGER. SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, PICKLE & SIDE SALAD. LOTS OF TOPPING OPTIONS FOR \$1.5. GF BUN +\$1.75

*Attention: we accept credit cards as a courtesy. We prefer debit cards, check, or cash.*

*If you wish to use your credit card for your points, miles or rewards you will be charged a 4% surcharge on your purchase.*

*Please understand this is the charge the credit card companies put on us for your points and miles.*

*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*



Farm to Table  
BISTRO

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CRAFT COCKTAILS

All Cocktails made with Fresh Juices, Fruit & House made Syrups

POMEGRANATE MARTINI 14

SPIRITS LAB VODKA, POMEGRANATE LIQUOR, CRANBERRY, SUGAR RIM.

GINGER LEMON DROP 14

YOUR CALL VODKA, GINGER LIQUOR, FRESH SQUEEZED LEMON JUICE, GINGER INFUSED SYRUP, SUGAR RIMMED MARTINI GLASS.

HOUSEMADE SANGRIA 10

ASK FOR TODAY’S BLEND

THE PATIO SIPPER 13

SPIRITS LAB “EAST END” GIN, ST. GERMAIN, SIMPLE SYRUP FRESH SQUEEZED LEMON JUICE, WITH A CUCUMBER GARNISH.

FTT MANHATTAN 15

FIVE POINTS RYE, CHERRY KIJAFE, ANTICA FORMULA SWEET VERMOUTH, AROMATIC BITTERS, BRANDIED CHERRIES.

FTT NEGRONI 14

SPIRITS LAB “EAST END” GIN, ANTICA FORMULA SWEET VERMOUTH, CYNAR, LEMON TWIST.

LA PALOMA (THE DOVE) 11

LIBELULA 80 / 20 TEQUILA, LIQUEUR PAMPLEMOUSSE ROSE, FRESH SQUEEZED LIME JUICE, WHITE GRAPEFRUIT JUICE.

SPIRITS LAB BLOOD ORANGE OLD FASHIONED 13

BULL’S HEAD BOURBON, BLOOD ORANGE, AMARO & BITTERS.

BLOOD ORANGE BOURBON SOUR 12

CARDINAL STRAIGHT BOURBON, BLOOD ORANGE JUICE, SIMPLE SYRUP, FRESH LEMON & LIME JUICE, MARASCHINO CHERRY.

PLANTERS PUNCH 12

MYERS DARK RUM, GRENADINE, PINEAPPLE & ORANGE JUICE, FRESH LIME JUICE, SPLASH OF CLUB SODA, ORANGE & BRANDIED CHERRY GARNISH.

SPIRITS LAB MIND NUMBING AGENT # 4 12

RUM BASED CARIBBEAN CREAM DESSERT LIKE VACATION, SHAVED NUTMEG ADD 2 OZ OF SPIRITS LAB VODKA FOR A “NIGHT NIGHT.”

SPIRITS LAB ROSÉ LEMONADE 11

SPIRITS LAB VODKA, ROSÉ CIDER, FRESH PRESSED LEMONADE

We are glad to partner with Spirits Lab, our locally owned & operated distillery located in Newburgh NY. Great Stuff!

WINE

WINE BY THE GLASS

WHITE

PROSECCO, FRANCO AMAROSO NV, ITALY 187ML 10/30

ROSÉ, JULIETTE LA SANGLIERE 2019, PROVENCE, FRANCE 10/31

PINOT GRIGIO ZONIN 2019, FRIULI, ITALY 10/31

RIESLING, SHADES OF BLUE 2019, MOSEL, GERMANY 10/32

SAUVIGNON BLANC, CHATEAU LES REULLES 2020, BORDEAUX, FRANCE 10/35

CHARDONNAY, BONTERRA WINEMAKERS RESERVE 2019, CA ORGANIC 9/30

CHARDONNAY, ST. FRANCIS 2019, SONOMA, CA 12/44

RED

PINOT NOIR, LAPIS LUNA 2018, NORTH COAST CA 11/34

MALBEC, KAIKEN ESTATE 2019, MENDOZA, ARGENTINA 9/32

CÔTE-DU-RHÔNE, DELAS “ST. ESPRIT” 2018, ARDÈCHE, FRANCE 11/34

MERLOT, CARTLIDGE & BROWN 2019, CA 11/38

CABERNET SAUVIGNON, CHATEAU SOUVERAIN 2018, SONOMA, CA 11/30

WINE BY THE CAN

14 HANDS BUBBLES 12.5% 10

Please ask for the full wine list for further selections.  
All menu items are subject to availability & market swings.

COLD BEER

5 SEASONAL BEERS ON TAP

ASK YOUR SERVER FOR TODAY’S OFFERING OF LOCAL CRAFT BEER P / A

BOTTLE / CAN

TOASTED LAGER ABV 5.5%, BLUE POINT BREWING COMPANY, PATCHOGUE 7

BROOKLYN LAGER ABV 5.2%, BROOKLYN BREWERY, BROOKLYN 7

BROOKLYN EAST IPA ABV 6.9%, BROOKLYN BREWERY, BROOKLYN 7

1911 HARD CIDER ABV 5.5%, BEAK & SKI\_ APPLE ORCHARDS, LAFAYETTE 9

FLOWER POWER IPA ABV 7.5%, ITHACA BEER COMPANY, ITHACA 7

LEFFE BROWN ABBY ALE, ABV 6.5%, BELGIUM, 8

NOR’EASTAH, IPA, ABV 6.5%, CHATHAM BREWING CO., 16 OZ 7

MURPHY’S STOUT, ABV 4.0%, EDINBURGH, UK 7

KEEGANS MOTHER MILK (STOUT) ABV 5%, KEEGAN ALES, KINGSTON 7

SIXPOINT RESIN (DOUBLE IPA) ABV 9.1%, SIXPOINT BREWERY, BROOKLYN 9

FARMER’S DAUGHTER RYE IPA 16OZ ABV 6% CHATHAM BREWING CO., NY 8

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

SAM ADAMS LAGER ABV 5.4%, BOSTON 6

BLUE MOON BELGIAN WHITE ABV 4.5% 6.5

NARRAGANSETT LEMON 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

OMISSION BREWING COMPANY GLUTEN FREE LAGER ABV 4.6% 7.5

OMISSION BREWING COMPANY GLUTEN FREE IPA ABV 6.7% 7.5

SELTZERS

WHITE CLAW BLACK CHERRY ABV 5% 5.5

BACARDI RUM PUNCH 9

BACARDI LEMONADE 9

DAY DRINKING PEACH 11

HIGH NOON GRAPEFRUIT 6

RUN WILD IPA (NON-ACOHOLIC) ATHLETIC BREWING COMPANY 6

NON-ALCOHOLIC

O’DOULS (NON-ACOHOLIC)ABV-N / A 5

RUN WILD IPA N / A, ATHLETIC BREWING CO., STRATFORD, CT 6

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

DESSERT

WARM TOFFEE COVERED SPONGE CAKE 8

CATHY’S COOL KEY LIME PIE 8

CRÈME BRÛLÉE 8 \*GF

NY STYLE CHEESECAKE 7

RED VELVET CAKE 7

GELATO FROM ITALY (ASK FOR TODAY’S FLAVORS) 6

WARM CHOCOLATE BOURBON PECAN PIE 8

WARM APPLE CROUSTADE “SEASONAL” 8

GLUTEN FREE CARROT CAKE 9

LEMON SORBET 6 \*GF

(ALA MODE SINGLE SCOOP 3

- read the fine print -

A WORD ABOUT YELP...WE DON’T CARE, GOOD, BAD OR INDIFFERENT. WE WILL NOT RESPOND TO ANY POSTING. THAT’S OUR STORY & WE ARE STICKING TO IT. - Bridget & Chris