

SUPPER

SNACKS, SMALL PLATES & SHARES

OYSTERS OF THE DAY MP

OYSTERS ASK YOUR SERVER FOR TODAY'S CATCH MP

"SIGNATURE" CRAB CAKE 21

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

SWEET POTATO POPPERS 9

WITH CHIPOTLE AIOLI FOR DIPPING

HOT BAVARIAN PRETZEL 8

HONEY MUSTARD & CHEESE FOR DIPPING.

CRISPY FRIED CALAMARI 18

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

CRISPY CHICKEN WINGS (PA)

YOUR CHOICE OF TERIYAKI, BUFFALO, BARBECUE, OR OUR HOUSE MADE DRY RUB

GRILLED PORTOBELLO NAPOLEON 16

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

ARTHUR AVENUE SAMPLER 17.50 (GREAT FOR SHARING)

CHEF'S SELECTION OF CURED MEATS & ARTISANAL CHEESES. *GF AVAIL

GAMBAS ALA AJILLO (FAMOUS SPANISH GARLIC SHRIMP) 17

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

PRINCE EDWARD ISLAND MUSSELS 18

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

FT STEAMED LITTLENECK CLAMS MP

GARLIC, BUTTER, WHITE WINE & JAMÓN. *GF

ESCARGOT 15

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

SOUP FOR THE SOUL | FROM THE GARDEN

FRENCH ONION SOUP GRATINÉE 11

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, SHAVED FENNEL, SWEET TEAR DROP RED PEPPERS, LEMON VINAIGRETTE *GF

CAESAR SALAD 13

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

WARM BRUSSELS SPROUT SALAD 18

PANCETTA, DRIED CRANBERIES, BALSAMIC REDUCTION & PARMESAN CHEESE.

PETE'S ORGANIC BABY ARUGALA 16

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

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 20

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

LARGE PLATES

"OUR SIGNATURE" BEER BRAISED SHORT RIBS 34

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

PAN SEARED FILET OF ATLANTIC SALMON 29

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 SEAWEEED 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 TARTAR SAUCE, HANDCUT FRIES.

12 OZ GRILLED BONELESS RIB-EYE OUR BUTCHER'S FAV! 38

CHOICE OF SIDES. *GF

14 OZ GRILLED BONE-IN PORK CHOP 26

SWEET AND HOT VINEGAR PEPPERS. CHOICE OF TWO SIDES

BOUILLABAISSA/CIOPPINO/SEAFOOD STEW... WHATEVER, IT'S DELICIOUS 36

STEWED TOMATOES, GARLIC, WHITE WINE, HERBS, FISH STOCK WITH JUMBO SHRIMP, LITTLENECK CLAMS, MUSSELS, AND COD. GRILLED GARLIC CIABATTA BREAD FOR DIPPING.

STEAK FRITES 29

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

TRADITIONAL PAN-FRIED PORK SCHNITZEL 27

BRAISED RED CABBAGE "ROTKOHL", BRIDGET'S POTATO LATKES, HOMEMADE APPLESAUCE.

(BRIDGET'S FAVORITE) SMOTHERED ORGANIC BONELESS BREAST OF CHICKEN 28

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!) 38

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

AUNT COOKIE'S MEATLOAF 24

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

FROM ITALY "BEGGARS PURSE" 27

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

MEZZA RIGATONI 26

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

OUR "SOON TO BE FAMOUS" PASTRAMI REUBEN SANDWICH 20

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 BURGER 16

HALF POUND OF THREE CUTS OF GROUND JOY TO OUR SPECIFICATIONS, BRISKET, CHUCK AND SHORT RIB AND NEVER FROZEN. SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, PICKLE AND A SIDE SALAD. WE HAVE LOTS OF TOPPING OPTIONS FOR A LITTLE MORE DO RAY ME...

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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

LUNCH

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THE TUSCAN DREAM 17

18-MONTH AGED PROSCIUTTO, HOUSE-MADE MOZZARELLA, BABY ARUGULA, FRESH TOMATO & PESTO ON A TOASTED BAGUETTE. SERVED WITH A SIDE SALAD.

ALL-NATURAL BREAST OF TURKEY WRAP 16

MONTEREY JACK CHEESE, APPLEWOOD BACON, LETTUCE, TOMATO, THOUSAND ISLAND DRESSING, SIDE SALAD.

CRISPY FRIED CHICKEN SANDWICH/WRAP 17

CRISPY ORGANIC CHICKEN BREAST WITH PICKLES & A SPICY CHIPOTLE MAYO. SERVED ON BRIOCHE OR IN TOMATO-BASIL WRAP WITH SIDE SALAD.

CUBANO IS A HIJACKED RECIPE FROM MIAMI 16

SEASONED SLOW ROASTED PULLED PORK, JAMON, SWISS CHEESE, PICKLES, MUSTARD & OUR FAMOUS CHIPOTLE MAYONNAISE, SERVED WITH SIDE SALAD.

SLIMMED DOWN "TURKEY CLUB" 16

AVOCADO, LETTUCE TOMATO, BACON, SWISS CHEESE, MAYO, 2 SLICES OF TEXAS TOAST WITH SIDE SALAD.

LARGE PLATES

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STEWED TOMATOES, GARLIC, WHITE WINE, HERBS, FISH STOCK WITH JUMBO SHRIMP, LITTLENECK CLAMS, MUSSELS, AND COD. GRILLED GARLIC CIABATTA BREAD FOR DIPPING.

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CRAFT COCKTAILS

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

THE "BASIL" 15

BASIL HAYDEN'S BOURBON, TUACA, BASIL INFUSED SIMPLE SYRUP, SERVED WITH AN EXTRA-LARGE ICE CUBE, AND GARNISHED WITH BASIL LEAF

FTT MANHATTAN 15

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

SPIRITS LAB ROSE LEMONADE 11

SPIRITS LAB VODKA, ROSE, FRESH PRESSED LEMONADE

BEE'S KNEES 12

PROHIBITION ERA FAV, BAR HILL GIN, HONEY(LOCAL) SYRUP, FRESH LEMON JUICE, SERVED UP IN A MARTINI GLASS WITH A LEMON PEEL GARNISH.

THE PEAR 12

BELVEDERE PEAR & GINGER VODKA, COINTREAU, AMARETTO, & LEMON JUICE. RIMMED WITH CINNAMON SUGAR

CRANBERRY GIN FIZZ 12

EMPRESS GIN, TRIPLE SEC, CRANBERRY JUICE, OJ, GINGER ALE

BLACK TEA JALAPENO MARGARITA 12

LIBELULA TEQUILA, BLACK TEA & JALAPENO SYRUP, LIME JUICE. RIMMED WITH TAJIN SPICE

BLOOD ORANGE MEZCAL 14

CASAMIGOS MEZCAL TEQUILLA, BLOOD ORANGE JUICE, FRESH LEMON AND LIME JUICE, SIMPLE SYRUP ON THE ROCKS, ORANGE GARNISH.

THE WHITNEY PINK LEMONADE 11

WHITNEY VODKA, FRESH LEMON AND LIME JUICE, MUDDLED MINT, FRESH LEMONADE, LIME GARNISH

POMEGRANATE MARTINI 14

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

HOUSEMADE SANGRIA 10 ASK FOR TODAY'S BLEND

PUMPKIN SPICE MULE 12

CROP SPICED PUMPKIN VODKA, PUMPKIN LIQUOR, GINGER BEER, & LIME JUICE

SPIRITS LAB BLOOD ORANGE OLD FASHIONED 13

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

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

WINE BY THE GLASS

Please ask for the full wine list for further selections.

WHITE

PROSECCO, FRANCO AMAROSO NV, ITALY 187ML/750 ML 11/30
ROSÉ, COTEAUX D'AIX EN PROVENCE 2022, FRANCE 12.50/31
PINOT GRIGIO, PIGHIN & SAGRA ESTATE BOTTLED 2022, FRIULI, ITALY 10.50/31
RIESLING, SHADES OF BLUE 2022, MOSEL, GERMANY 10/32
VERDEHO, CANTARRANAS 2021, RUEDA, SPAIN 9/30
RIOJA BLANCO, CVNE "MONOPLIE" 2022, RIOJA SPAIN 10/32
SAUVIGNON BLANC, JACQUES DUMONT 2022, LOIRE, FRANCE 11/35
CHARDONNAY, BONTERRA WINEMAKERS RESERVE 2021, CA ORGANIC 10/30
CHARDONNAY, ST. FRANCIS 2021, SONOMA, CA 12.50/44

RED

PINOT NOIR, LAPIS LUNA 2022, NORTH COAST CA 11/34
TEMPRANILLO, CVNE CERTIFIED ORGANIC 2020, RIOJA, SPAIN 11/34
MALBEC, KAIKEN ESTATE 2019, MENDOZA, ARGENTINA 9/32
CÔTE-DU-RHÔNE, DELAS "ST. ESPRIT" 2021, ARDÈCHE, FRANCE 11.50/34
MERLOT, CARTLIDGE & BROWN 2021, CA 11/38
CABERNET SAUVIGNON, CHATEAU SOUVERAIN 2020, SONOMA, CA 11/30

All menu items are subject to availability & market swings.

NON-ALCOHOLIC

ANHEISER-BUSCH, ST. LOUIS, MO 5
UPSIDE DAWN GOLDEN N/A, ATHLETIC BREWING CO., STRATFORD, CT 7
SARATOGA SPRING 28OZ BOTTLE, SPARKLING/STILL 8
A' SCILIANA LIMONATA LEMON SODA 3.50
FLAVORED SAN PELLIGRINO (CAN) ASK FOR FLAVORS 2.50
BOYLAN DRAFT ALL NATURAL SODA 3.50 COLA / DIET COLA / LEMON-LIME / ROOT BEER
ICED TEA (UNSWEETENED) / GINGER ALE / TONIC WATER

COLD BEER & MORE

SEASONAL BEERS ON TAP SERVED BY THE PINT

FROG ALLEY NEW YORK STYLE AMBER LAGER, ABV 5.5%, SCHENECTADY, NY 7

SLOOP JUICE BOMB NORTHEASTERN IPA, ABV 6.5%, EAST FISHKILL, NY 7

CHATHAM LOCAL HERO LIGHT LAGER, ABV 4.5%, CHATHAM, NY 7

CHATHAM HEFEWEIZEN HAZY WHEAT BEER, ABV 5%, CHATHAM, NY 8

STELLA ARTOIS LAGER, ABV 5%, ST. LOUIS, MO 6

GUINNESS IRISH STOUT, ABV 4.2%, BALTIMORE, MD IMPERIAL PINT 9

BOTTLE / CAN (SMALL BREWERIES)

WRENCH HAZY INDIA PALE ALE, ABV 7.1%, INDUSTRIAL ARTS BREWING CO. MY HOMETOWN, BEACON, NY 9

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

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

RASPBERRY WHEAT ALE, ABV 5%, CHATHAM BREWING COMPANY, NY 7.5

CZECH'RD PAST BOHEMIAN LAGER ABV 4.5% CHATHAM BREWING COMPANY, NY 7.5

SUPERSOFT IPA, ABV 6%, SLOOP BREWING CO., EAST FISHKILL, NY 6

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

NORTHEASTERN I.P.A MOHOP #5, ABV 7.2% 16OZ CAN FROG ALLEY BREWING CO., SCHENECTADY, NY 8

MANGO SLUSHIE SOUR, ABV 6.5%, 16OZ CAN FROG ALLEY BREWING, SCHENECTADY, NY 8

TOASTED LAGER, ABV 5.5%, 16OZ CAN BLUE POINT BREWING COMPANY, PATCHOGUE, NY 7

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

BROOKLYN LAGER, ABV 5.2%, BROOKLYN BREWERY, BROOKLYN 7

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

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

GUNNER'S DAUGHTER STOUT, ABV 5.5% 16OZ CAN MAST BREWING CO., WESTBROOK, MA 8

LEMON SHANDY, ABV 4.7% NARRAGANSETT BREWING, ROCHESTER, RI 6

1911 HARD CIDER, ABV 5.5%, BEAK & SKIFF APPLE ORCHARDS, LAFAYETTE, NY 9

BOTTLE / CAN (THE STAPLES)

BLUE MOON BELGIAN WHITE, ABV 4.5% 6.5

BUD LIGHT, ABV 4.2% 6

BUDWEISER, ABV 5% 6

COORS LIGHT, ABV 5%, GOLDEN COLORADO 6

CORONA EXTRA, ABV 4.5%, MEXICO 6

PABST BLUE RIBBON, ABV 4.74% 4

PERONI LAGER, ABV 5.1%, ITALY 6

RED STRIPE, ABV 4.7%, JAMAICA 6

SAM ADAMS LAGER, ABV 5.4%, BOSTON 6

SHINER BOCK, ABV 4.4%, TEXAS 6

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

GLUTEN REDUCED

RED BRIDGE GLUTEN-FREE SORGHUM BEER, ABV 3.2% A-B ST. LOUIS, MO 7

OMISSION BREWING COMPANY IPA, ABV 6.7% PORTSMOUTH, NH 7.5

SELTZERS

WHITE CLAW BLACK CHERRY, ABV 5% GLENDALE, AZ 5.5

PRESS PINEAPPLE BASIL, ABV 4% GLUTEN FREE MILWAUKEE, WI 6.5

FISHER'S ISLAND LEMONADE WITH WHISKEY & VODKA ABV 9% 9

- 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