

SUPPER

SNACKS, SMALL PLATES & SHARES

OYSTERS OF THE DAY MP

OYSTERS ASK YOUR SERVER FOR TODAY’S CATCH MP

“SIGNATURE” CRAB CAKE 24

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

HOT BAVARIAN PRETZEL 10

HONEY MUSTARD & CHEESE FOR DIPPING.

CRISPY FRIED CALAMARI 20

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

GRILLED PORTOBELLO NAPOLEON 18

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

CRISPY CHICKEN WINGS (PA)

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

ARTHUR AVENUE SAMPLER 22 (GREAT FOR SHARING)

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

GAMBAS ALA AJILLO (FAMOUS SPANISH GARLIC SHRIMP) 22

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

PRINCE EDWARD ISLAND MUSSELS 20

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

FT STEAMED LITTLENECK CLAMS MP

GARLIC, BUTTER, WHITE WINE & JAMÓN. *GF

ESCARGOT 16

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

SOUP FOR THE SOUL | FROM THE GARDEN

FRENCH ONION SOUP GRATINÉE 12

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

SAN DAMIANO FARMS GREENS 11

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

CAESAR SALAD 16

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

WARM BRUSSELS SPROUT SALAD 20

PANCETTA, DRIED CRANBERIES, BALSAMIC REDUCTION & PARMESAN CHEESE.

PETE’S ORGANIC BABY ARUGALA 20

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

TALIAFERRO FARMS ORGANIC BEET SALAD 20

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

FRESH BURRATA SALAD 20

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

CONFIT DE CANARD 22

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 38

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

PAN SEARED FILET OF ATLANTIC SALMON 34

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

#1 SUSHI GRADE AHI TUNA POKE BOWL 38

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

12 OZ GRILLED BONELESS RIB-EYE OUR BUTCHER’S FAV! 40

CHOICE OF SIDES. *GF

14 OZ GRILLED BONE-IN PORK CHOP 30

SWEET AND HOT VINEGAR PEPPERS. CHOICE OF TWO SIDES

BOUILLABAISSE/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 32

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

TRADITIONAL PAN-FRIED PORK SCHNITZEL 28

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

(BRIDGET’S FAVORITE) SMOTHERED ORGANIC BONELESS BREAST OF CHICKEN 30

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!) 42

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

AUNT COOKIE’S MEATLOAF 26

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

FROM ITALY “BEGGARS PURSE” 29

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

MEZZA RIGATONI 28

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

OUR "SOON TO BE FAMOUS" PASTRAMI REUBEN SANDWICH 24

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 18

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...

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US.

Parties of 6 or more, we reserve the right to add a 20% service charge. *GF denotes gluten-free



Farm to Table
BISTRO

1083 ROUTE 9 | LAWRENCE FARMS MARKET SQUARE | FISHKILL, NY 12524
845.297.1111 | WWW.FTBISTRO.COM

LUNCH

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THE TUSCAN DREAM 20

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 17

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 18

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

SLIMMED DOWN "TURKEY CLUB" 17

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

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◀+✦

CRAFT COCKTAILS

✦+▶

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

THE “BASIL” 16

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

FTT MANHATTAN 15

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

BEE’S KNEES 14

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 14

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 14

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

BLOOD ORANGE MEZCAL 15

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

THE WHITNEY PINK LEMONADE 12

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 12 ASK FOR TODAY’S BLEND

PUMPKIN SPICE MULE 13

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!

◀+✦

COLD DRAFT BEER

✦+▶

6 SEASONAL BEERS ON TAP SERVED BY THE PINT

ASK YOUR SERVER FOR “WINE AND MORE”

Dessert

RED VELVET CAKE 8

Hudson Valley Baking Company, Mamaroneck, NY

CINDY’S NY STYLE CHEESECAKE 10

Cheese Cake Heaven, Poughquag, NY

HOUSE MADE VANILLA BEAN
CRÉME BRÛLEE 11

- A timeless classic -

HOUSE MADE WARM APPLE CROUSTADE 10

We were turned onto this “apple pie” while in Paris.
Made with fresh apples, cinnamon and brandy in a light pastry dough paired with crème anglaise

CATHY’S COOL KEY LIME PIE 11

Made in house by one of our very own.
Get ready to pucker up.

AFFOGATO (TO DROWN IN ITALIAN) 11

We fell in love with this strange named dessert in Italy.
Choose your ice cream or gelato to “drown” in espresso.
Save the life preserver.

WARM SPICED SPONGE CAKE 10

Covered in a Caramel Sauce

WARM CHOCOLATE BOURBON PECAN PIE 11

Enjoy gelato à la mode for a \$2.50 supplement

GELATO (FROM ITALY) 10

Madagascar Vanilla | Chocolate | Sea Salt Caramel
Coffee | Lemon Sorbetto

OUR GLUTEN FREE AND VEGETARIAN DESERTS!!!!

GLUTEN FREE

WARM CHOCOLATE CARAMEL CRUNCH 12

Flourless chocolate cake filled with
crunchy almond bits, topped with creamy caramel
and hazelnuts, drizzled with chocolate.
*This is Gluten Free/Contains dairy,
for all ingredients and/or allergens see your server*

VEGETARIAN & GLUTEN FREE

RAW PASSION FRUIT-RASPBERRY TARTLET 9

RAW LIME-MANGO TARTLET 9

Both are Gluten Free and Vegan, staff sez “delicious”!!

COCONUT CLOUD CAKE 13

Coconut layers with dreamy white frosting
covered in coconut chips.
Made by “by the Way Bakery”
Hastings-on-Hudson, NY.
Gluten Free and Dairy Free, (Allergens coconut, eggs, soy)

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