

APPETIZER

FRENCH ONION SOUP 11

LOCAL ORGANIC BEET SALAD 18

Roasted sweet Chioggia beets, fresh local crumbled goat cheese, tossed in a beet mustard vinaigrette. *GF

WARM BRUSSELS SPROUT SALAD 20

Pan roasted pancetta, dried cranberries, aged balsamic reduction and parmesan cheese. *GF

SAN DAMIANO FARMS GREENS 11

Baby lettuces, cauliflower, shaved fennel, lemon vinaigrette. *GF

BLUEPOINT OYSTERS 18

1/2 Dozen beauties from the Sound off Norwalk CT, medium salt with a pleasant mineral finish. *GF

OYSTERS ROCKEFELLER (6) 21

Staying true to this classic baked oyster dish.

ESCARGOT 16

Tender morsels simmered in Pernod, butter, garlic and parsley. *GF

GRILLED PORTOBELLO NAPOLEON 18

Marinated Portobello, fire roasted red peppers, house-made mozzarella with extra virgin olive oil and balsamic reduction. *GF

CRISPY FRIED CALAMARI 20

in <u>rice flour</u>, thus gluten free, tossed with parmesan cheese and fresh herbs, with spicy chipotle aioli sauce. *GF

MAIN COURSE

"OUR SIGNATURE" BEER BRAISED SHORT RIBS 38

24 hour prep time, braised for hours & finished with a molasses mop reduction. Choice of two sides. *GF

WILD ATLANTIC SALMON 32

Pan seared finished with our maple-soy glaze. Choice of two sides.

SEA SCALLOPS WITH JALAPENO VINAIGRETTE 32

Pan seared with sea salt, hint of cayenne, mandarin orange segments, jalapeno vin drizzle. Sweet, spicy, salty and tangy. Choice of two sides.

TUNA POKE BOWL 36 *GF

Pan seared sushi grade tuna encrusted in tuxedo sesame seeds, served with brown rice, seaweed salad, fresh avocado and pickled veggies.

(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 two sides. *GF

CENTER CUT 80Z FILET MIGNON 52 *GF

with a peppercorn-brandy cream sauce. Choice of two sides.

KOREAN BBQ RACK OF LAMB 40 *GF

This is amazing. Rack of lamb marinated 24 hours and char grilled, it's sweet and spicy. Choice of two sides.

MEZZA RIGATONI 28

Italian sweet sausage, Sicilian tomato ragu, sweet vermouth, with a dollop of stracciatella di bufala.

LOCALLY HARVESTED RAMP PESTO PASTA 25

Tender lump crab meat in a creeper garlic pesto over #2 spaghetti.



CATHY'S COOL KEY LIME PIE

GELATO

Tahitian vanilla bean, sea salt caramel and chocolate.

WARM APPLE CROUSTADE

FLOURLESS CHOCOLATE CAKE

WARM CHOCOLATE BOURBON PECAN PIE

NEW YORK STYLE CHEESECAKE

- add "a la Mode" +\$3 -

FOR THE YOUTE'S UNDER 12 YEARS OF AGE

- Choice of - Hamburger or Chicken Fingers with Fries and Spaghetti and Meatballs 14.95

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.

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!



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 "MONOPLOE" 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 OGANIC 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

NON-ALCOHOLIC

O'DOULS 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

All menu items are subject to availability & market swings.

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

FROG ALLEY WINTER LAGER, ABV 6.3%, SCHENECTADY, 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% 160Z 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