

HAPPY VALENTINE'S DAY

↔ FIRST COURSE & SMALL PLATES ↔

FRENCH ONION SOUP GRATINÉE 12

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

BUTTERNUT-APPLE BISQUE 10

CAESAR SALAD 16

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

FRESH BURRATA SALAD 20

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

“SIGNATURE” CRAB CAKE 24

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

CRISPY FRIED CALAMARI 20

IN RICE FLOUR TOSSED WITH PARMESAN CHEESE & FRESH HERBS, WITH SPICY CHIPOTLE AIOLI SAUCE *GF

OYSTERS ROCKEFELLER (6) 21

BAKED BLUEPOINTS WITH SPINACH, GARLIC, PARMESAN CHEESE AND BECHEMEL SAUCE

↔ MAIN COURSE & LARGE PLATES ↔

12 OZ GRILLED BONELESS RIB-EYE (OUR BUTCHERS FAV) 52

CHOICE OF TWO SIDES *GF

PAN SEARED FILET OF ATLANTIC SALMON 34

FINISHED WITH OUR MAPLE SOY GLAZE

ROASTED ASIAN RACK OF LAMB (CHRIS’ NEW FAV) 46

MARINATED FOR 24 HOURS, CHAR GRILLED, SWEET AND SPICY, CHOICE OF TWO SIDES

COCOA ROASTED PETITE FILET MIIGNON AU POIVRE 36

CLASSIC FRENCH PEPPERED PETITE FILET, CHOICE OF TWO SIDES

SEA SCALLOPS WITH LEMON BUTTER 38

PAN SEARED WITH SEA SALT, ORANGE SEGMENTS, LEMON DRIZZLE

SMOTHERED ORGANIC BONELESS BREAST OF CHICKEN 30

SAUTÉED IN WHITE WINE, ROASTED GARLIC, SUN-DRIED TOMATOES AND KALAMATA OLIVES, FINISHED WITH SLICED SOPPRESSATA SAUSAGE AND SHARP PROVOLONE CHEESE (BRIDGET’S FAVORITE)

LUMP CRAB MEAT OVER PASTA 34

TENDER MORSELS OF CRAB IN A CREEPER GARLIC PESTO OVER #2 SPAGHETTI

ROSEMARY GARLIC-BUTTER BASEBALL STEAK (8 OZ) 32

WAIT UNTILL YOU TRY THIS BEAUTY - COMES WITH CHOICE OF TWO SIDES

PORK CHOP CAPRICCIOSA 30

GLUTEN FREE BREADCRUMBS, POUNDED, PAN FRIED, TOPPED WITH FRESH TOMATO SALAD AND FINISHED WITH IMPORTED MILKY STRACCIATELLA CHEESE

↔ DESSERT ↔

KATHY’S KEY LIME PIE 11

WARM APPLE CROUSTADE 10

NY CHEESECAKE, WHAT ELSE 10

VANILLA BEAN CRÈME BRULEE 11

WARM CHOCOLATE-BOURBON PECAN PIE 11

RED VELVET CAKE 8

WARM SPICED SPONGE CAKE 10

GLUTEN FREE CHOCOLATE LAYER CAKE 10

GLUTEN FREE WARM CHOCOLATE CARAMEL CRUNCH 12

GELATO 10

TAHITIAN VANILLA BEAN, CARAMEL SEA SALT, COFFEE AND CHOCOLATE



◀◆◆ CRAFT COCKTAILS ◆◆▶

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



THE PAPER PLANE 15

BULL'S HEAD BOURBON, AMARO NONINO, APEROL, FRESH LEMON JUICE, LEMON TWIST GARNISH

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.

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!



Farm to Table
B I S T R O