

à la carte

W I N E

Dry Creek Vineyard Sauvignon Blanc	By the Glass \$14
Mac Rostie Chardonay	Half Carafe \$25
No Curfew Cabernet Sauvignon	Full Carafe \$50
Seghesio Zinfandel	
Los Dos Cava	
Mimosa (Los Dos Cava & Orange Juice)	
New York State Rose: Wolffer Estate	
New York State Riesling: Forge Cellars	

B E E R

Raquette River Mango Wheat 4.8%	\$10
Moosin' Around Session IPA 4.5%	\$10
Meier's Creek Berry Man Sour 6%	\$10
Glutenberg Blonde (Gluten Free) 4.5%	\$10
Great Lakes Edmund Fitzgerald Porter 5.8%	\$10
Prison City Mass Riot IPA 6.8%	\$10

C O F F E E

Americano	\$4
Espresso	\$4
Café au Lait	\$4
Breve	\$5
Red Eye	\$5
Chai Latte	\$5
Cappuccino	\$5
Double Espresso	\$5
Latte	\$5
Dirty Chai Latte	\$7
Mocha Latte (Caramel or Chocolate)	\$7

N O N A L C O H O L I C

Saratoga Sparkling or Still Water	\$4
Spiced Golden Milk	\$6
Berry Chia Refresher	\$6
Dragon Fruit Lemonade	\$6
Yogurt Smoothie	\$8
Hibiscus Ginger & Lime Kombucha	\$9
Wellness CBD Shot (add to any of the above)	\$12

FOOD

Yogurt Parfait \$3/\$6

Vanilla yogurt, strawberry, blueberry, pineapple, granola

Allergens: dairy

Chia Seed Pudding \$3/\$6

Vanilla almond milk, chia seeds, strawberry, blueberry, pineapple, granola

Allergens: seeds, nuts

Energy Bites \$3/\$6

Whole grain rolled oats, peanut butter, honey, milk chocolate chips, chia seed, flax seed

Allergens: dairy, seeds, nuts

Salad Scoops \$7/\$9

A delicious addition to our complimentary salad offering or as a standalone plate with pita bread, crackers and cornichons, chicken salad, tuna salad or egg salad

Allergens: seafood, dairy, egg

Grilled Shrimp Cocktail \$20

Fennel, apple, arugula, butternut squash cocktail sauce,

Allergens: seafood, shellfish

Flatbread \$15

Chicken-fennel sausage, mushrooms, caramelized apple, arugula, roasted garlic, stracciatella, cippolini onion, cider

Allergens: wheat, dairy

Fall Emmer Wheat Risotto \$20

Organic farro, pumpkin, butternut squash, shitake, bella, oyster mushrooms, leek, brown butter, arugula, pumpkin seeds

Allergens: dairy, wheat, seeds

French Dip Sandwich \$20

Prime rib, Vienna garlic bread, provolone, au jus, garlic-rosemary roasted fingerling potatoes, horseradish aioli

Allergens: wheat, dairy, egg

Roasted Autumn Vegetables \$15

Rainbow carrots, rainbow cauliflower, butternut squash, Brussel sprouts, white bean-parsnip puree, maple glaze

Allergens: n/a

Pork Tenderloin \$20

Pancetta, butternut squash, Brussel sprouts, carrots, cippolini onion, raisins, pistachio, crispy garlic apple-maple cream

Allergens: dairy, nuts

Seared Brie Cheese \$20

Spiced red wine poached pear, apple, celery, onion, candied pecans, aigre-doux vinaigrette, everything crackers, grilled herb focaccia

Allergens: wheat, dairy, nuts