

HUDSON VALLEY RESTAURANT WEEK

Dinner Menu

Autumn Grains

Quinoa, Farro, Butternut Squash, Baby Brussels, Mushrooms

The Meatball

Beef, Pork and Veal with Crushed Tomato, Parmigiano, Ricotta

Seasonal Chopped Salad

Seasonal Veggies, Radicchio, Greens, Almonds,
Balsamic Vinaigrette

PEI Mussels

Garlic, Crushed Tomato, Homemade Bread

Shrimp Bruschetta (\$4 Supplement)

Marinated Shrimp, Grape Tomatoes, Garlic Rubbed Toast

Southern Fried Chicken

Brined and Buttermilk Crusted Breast and Thigh,
Roasted Fingerling Potatoes, Mushrooms, Natural Gravy

Rigatoni

Homemade Fennel Sausage Ragu, Broccoli Rabe, Parmigiano

Ricotta Gnocchi

Crushed Tomato, Basil, Parmigiano, Arugula, Mozzarella

Chatham Cod

Israeli Couscous, Delicata Squash, Tomato Confit

Short Rib "Pizzaiola" (\$4 Supplement)

Slow Cooked in Seasoned Tomato-Natural Sauce, Sicilian Oregano, Polenta, Baby Carrots

Braised Lamb Shank (\$5 Supplement)

Fingerling Potatoes, Brussel Sprouts, Butternut Squash, Natural Sauce

Choice of Featured Desserts

• Homemade Copper Sweets

\$35.95 per person

\$51.95 paired with wine

HUDSON VALLEY RESTAURANT WEEK

Brunch Menu

Butternut Squash Soup

Homemade Bread

Eggplant “Meatballs”

Tomato, Local Vegetables

Copper Toast

Homemade Bread, Olive Oil Poached Tomatoes, Poached Egg

Seasonal Chopped Salad

Seasonal Veggies, Radicchio, Greens, Almonds,
Balsamic Vinaigrette

Cheesy Polenta

Poached Egg, Cheddar

Eggs in Purgatory

Two Eggs Poached in Crushed Tomato,
Homemade Focaccia

The Brunchy Pizza

Eggs, Apple Smoked Bacon,
Scallions, Gruyere

Autumn Frittata

Butternut & Delicata Squash, Mushrooms,
Parmigiano

PEI Mussels

Garlic, Crushed Tomato, Homemade Bread

Ricotta Gnocchi

Crushed Tomato, Basil, Parmigiano, Arugula, Mozzarella

Breakfast Bowl

Quinoa, Roasted Tomatoes, Mushrooms,
Apple Smoked Bacon, 2 Poached Eggs

Choice of Featured Desserts

Homemade Copper Sweets

\$25.95 per person