



— locally crafted comforts —

HUDSON VALLEY RESTAURANT WEEK

Dinner Menu

Featured Soup

Seasonally Inspired, Homemade Bread

Mac & Cheese

Ny & Vermont Cheddar, Breadcrumbs

The Meatball

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

Seasonal Chopped Salad

Seasonal Veggies, Radicchio, Greens, Almonds,
Balsamic Vinaigrette

PEI Mussels

Garlic, Crushed Tomato, Homemade Focaccia

Shrimp & Polenta (\$4 Supplement)

Shishito Peppers, Red Onions, Apple Smoked Bacon

Country Chicken

Fingerling Potatoes, Roasted Mushrooms, Cipollini Onions, Marsala-Natural Sauce

Rigatoni

Short Rib Ragu, Mushrooms, Parmigiano

Chatham Cod

Roasted Fennel, Blistered Tomatoes, Farro

Ricotta Gnocchi

Crushed Tomatoes, Parmigiano, Mozzarella, Baby Arugula

Short Rib “Pizzaiola” (\$5 Supplement)

Slow Cooked in Seasoned Tomato-Natural Sauce, Sicilian Oregano, Polenta, Seasonal Veggie

Slow Cooked Pork Shank

Spatzle, Butternut Squash, Natural Sauce

Choice of Featured Desserts

Homemade Copper Sweets

\$39.95 per person

\$57.95 paired with wine

HUDSON VALLEY RESTAURANT WEEK

Brunch Menu

Featured Soup

Seasonally Inspired, Homemade Bread

Eggplant "Meatballs"

Tomato, Local Vegetables

Copper Toast

Homemade Bread, Roasted Tomato, 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 Bread

Wood Fired Brunchy Pizza

Eggs, Apple Smoked Bacon,
Scallions, Gruyere

Open Faced Omelette

Fontina, Mushrooms, Butternut, Truffle Oil

Skillet Pancake

Giant Pancake, Strawberry Compote, Vanilla Cream, Vermont Maple

Orecchiette

Slow Cooked Beef "Bolognese", Tomato,
Mushrooms, Parmigiano

Spicy Chicken Sandwich

Crispy Buttermilk Fried Chicken, Habanero Seasonal Slaw, Pickles, Homemade Challah Bun

Choice of Featured Desserts

Homemade Copper Sweets

\$29.95 per person