

HUDSON VALLEY RESTAURANT WEEK

Dinner Menu

Lentil Soup

Homemade Focaccia

Mac & Cheese

Ny & Vermont Cheddar, Breadcrumbs

Eggplant "Meatballs"

Tomato, Local Vegetables

Seasonal Chopped Salad

Seasonal Veggies, Radicchio, Greens, Almonds,
Balsamic Vinaigrette

PEI Mussels

Garlic, Crushed Tomato, Homemade Focaccia

Southern Fried Chicken

Brined and Buttermilk Crusted Breast and Thigh, Fingerling Potatoes, Butternut, & Mushroom Hash, Natural
Gravy

Rigatoni

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

Orecchiette

Slow Cooked Lamb, Butternut Squash, Parmigiano

Chatham Cod

Israeli Couscous, Delicata Squash, Tomato Confit

Kettle Short Rib (\$4 Supplement)

Soft Polenta, Autumn Veggies

Hidden Fjord Salmon (\$4 Supplement)

Beluga Lentils, Autumn Veggies, Sage

Choice of Featured Desserts

Homemade Copper Sweets

\$35.95 per person

\$51.95 paired with wine

HUDSON VALLEY RESTAURANT WEEK

Brunch Menu

Lentil Soup

Homemade Focaccia

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 Focaccia

The Brunchy Flat

Eggs, Apple Smoked Bacon,
Scallions, Gruyere

Autumn Frittata

Butternut & Delicata Squash, Mushrooms,
Parmigiano

Free Range Chicken Pot Pie

Seasonal Vegetables, Pastry Top

Rigatoni

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

Breakfast Bowl

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

Choice of Featured Desserts

Homemade Copper Sweets

\$25.95 per person

