



All-Day

TO EAT

Roasted Shishito Peppers with Lemon & Sea Salt	8
Charcuterie, Grilled Bread, House Pickles	25
Hudson Valley Cheeses, Raw Honey, Grilled Bread	25
Smoked Tomato Soup with Onion, Fennel & Crostini	20
Badger Flame Beets with Hazelnut Butter, Bronze Fennel, Nuts & Seeds	22
Three Cheese Grilled Cheese	12
Young Lettuces with Radishes & Lemon Vinaigrette	22
Baby Kale Salad with Smoked Ricotta, Pistachio & Balsamic	18
HV Steel Head Trout with Brussel Sprouts and Black Garlic	28
Hanger Steak, Smoked Roasted Eggplant, Sungold Tomatoes	36
Cheeseburger with Bayley Hazen Blue, Red Onion Brûlée, Pickles	25
Smoked Fried Chicken with Wild Hive Biscuit, Cabbage & Honey Butter	24
Fries	8

TO TREAT

Salted Chocolate Chip Cookies	10
Brownie Sundae	15

TO DRINK

White

Prosecco Sorelle Bronco NV Veneto, IT (Bubbles)	14/54
Cortese Produttori del Gavi Il Forte 2020 IT	12/46
Chardonnay Domaine Fichet Macon-Ige 2019 Burgundy, FR	16/64
Viognier Anne Pichon 2021 Vaucluse, FR	14/54
Rose Gris de Gris Domaine Fonsainte 2021 Corbieres, FR	15/60

Red

Pinot Noir Illahe 2021 Willamette Valley, OR	19/76
Chateau Moulin De Tricot Haut Medoc 2018 Bordeaux, FR	16/64
Valpolicella Ripasso Solane 2017 Cariano, IT	16/64
Cabernet Sauvignon Johnson Family 2018 North Coast, CA	15/60
Malbec Tahuan Siesta 2018 Mendoza, AR	13/52

Please inform your server of any allergies or dietary restrictions.
We are more than happy to accommodate your needs.