



DINNER MENU

BEGINNINGS

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| Portobello Tower | \$12 |
| Grilled Portobello mushroom topped w/ roasted red bell pepper, garden fresh tomato, hand pulled mozzarella & topped w/ a balsamic glaze & basil | |
| Mussels and Clams | \$14 |
| Mussels & clams tossed in a saffron, leek & tomato wine sauce served with crusty bread | |
| Shrimp and Polenta | \$14 |
| Five marinated garlic grilled prawns on a bed of creamy cheesy polenta topped with a spicy tomato puree and roasted zucchini | |
| Korean Beef Tacos Trio | \$14 |
| Sweet and spicy Korean beef, shredded lettuce, pickled carrots and topped with sriracha crema | |
| Grilled Chicken Brochette | \$14 |
| Marinated chicken grilled & topped w/ a coconut curry sauce & topped with a pineapple salsa | |

SALADS / SOUP

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| Classic Wedge Salad w/ a Kick | \$12 |
| Iceberg Lettuce topped w/ maple bacon crisps, crumbled Maytag blue cheese, sundried & grape tomato medley, pickled red onions topped w/ blue cheese dressing & balsamic drizzle | |
| Balsamic Roasted Beet & Arugula Salad | \$12 |
| Arugula, roasted balsamic beets, fried goat cheese, chopped hazelnuts, dried cherries, champagne vinaigrette | |
| Caesar | \$14 |
| Wedge of romaine, crispy prosciutto, white anchovy, Reggiano shaves, house made croutons | |
| Farm Fresh Chopped Salad | \$12 |
| Mixed greens, spinach, colorful grape tomatoes, cucumber, radish, carrots, pickled red onion, gorgonzola & sunflower seeds w/ red wine vinaigrette | |
| Protein Add On: | |
| Grilled Herb Chicken 7 / Shrimp 10 / Sirloin Tips 10 / Salmon 10 / Sunny Side Up Egg 5 | |
| Soup of the Day | \$9 |
| Weekly seasonal soup special using the freshest ingredients from the Hudson Valley | |



ENTREES

BYOB – Build Your Own Burger

\$15

Grass-fed beef, grilled to order on a brioche bun served with lettuce, tomato & house made pickles

ADD ONS \$1.50 each

Caramelized onions / Maple bacon / Fried egg / Sautéed mushrooms / Pickled onions / Roasted red pepper
Cheddar / Gruyere / Mozzarella / White American / Avocado / Portobello mushroom

Chicken Provencal – The Barn Style

\$24

Pan seared organic chicken breast, topped with a pancetta, Kalamata olives, diced tomatoes, thin sliced pancetta, Gruyere cheese, garlic & tomato wine sauce served w/ garlic mashed potatoes & fried crispy green beans

Chicken Chimichurri

\$24

Boneless skinless chicken thighs marinated for 24 hours in a chimichurri sauce, grilled on an open flame served w/ grilled sweet potatoes & zucchini slaw

Broccoli Rabe & Pork

\$24

Grilled Italian sausage & pulled garlic pork tossed with broccoli rabe, garlic, pancetta, olive oil cherry peppers, chopped tomatoes & orecchiette pasta with a hint of rosemary

Salmon Piccata

\$26

Seared salmon slow cooked in a lemon white wine sauce topped w/ fresh parsley, grilled lemon & served w/ dill & garlic yellow rice & grilled zucchini

Shrimp a la Vodka

\$27

Shrimp tossed in a creamy vodka sauce served over penne pasta topped w/ whipped ricotta & basil oil

Grilled NY Strip Steak

\$31

Seasoned NY Strip Steak grilled & topped w/ provolone sauce & caramelized onions, served with a spinach prosciutto sauté, garlic & chive smashed potatoes

Bacon Wrapped Filet Mignon

\$36

Center Cut Filet mignon wrapped with Applewood bacon seared to perfection topped with a red wine reduction served with baby roasted potatoes with herbs and fried green beans