



LUNCH MENU

BEGINNINGS

Dip Trio

Crab meat dip, spinach & artichoke dip, and eggplant spread served w/ pita and flat breads

\$12

Portobello Tower

Grilled Portobello mushroom topped w/ roasted red bell pepper, garden fresh tomato, hand pulled mozzarella and topped w/ a balsamic glaze & basil

\$12

Mussels and Clams

Mussels & clams tossed in a saffron, leek & tomato wine sauce served with crusty bread

\$14

Shrimp and Polenta

Five marinated garlic grilled prawns on a bed of creamy cheesy polenta topped with a spicy tomato puree and roasted zucchini

\$14

Classic Steak Tips

Teriyaki marinated sirloin tips grilled & served with caramelized onions & mushrooms

\$14

SALADS / SOUP

Quinoa and Kale Salad

Quinoa, kale, sweet potato, cranberries, cherry tomato & red onion served w/ a lemon dressing

\$12

Farm Stand Salad

Mixed greens, arugula, spinach, grape tomatoes, cucumber, red onion, carrots & sunflower seeds, balsamic

\$12

Country Club Cobb

Romain and baby Bibb lettuce topped w/ diced truffle hard-boiled egg, maple bacon, avocado, blue cheese, cherry tomatoes & herb grilled chicken served w/ a ranch honey mustard dressing

\$16

Protein Add On:

Grilled Herb Chicken 7 / Shrimp 10 / Sirloin Tips 10 / Salmon 10 / Sunny Side Up Egg 5

Soup of the Day

Weekly seasonal soup special using the freshest ingredients from the Hudson valley

\$9



SANDWICHES

All sandwiches are served with: house made pickle wedges, Texas cole slaw & a choice of:
Classic Sea Salt Fries / Cajun Fries / Sweet Potato Fries / or House Greens

Vegaritto Wrap (Vegan)

Quinoa, sweet potato, avocado, bean sprouts, black beans & lemon dressing, wheat wrap

\$12

Chicago Dog

This dragged thru the garden classic is served w/ chopped onion, sweet relish, house made pickle spear, chopped tomato, pepperoncini yellow mustard & the secret ingredient celery salt

\$12

The Nine Old Men's Grilled Chicken Sandwich

Grilled marinated chicken breast served on ciabatta bread topped with roasted red pepper sauce, grilled tomatoes, fresh mozzarella, arugula and a balsamic glaze

\$12

Chicken Tacos

Trio of roasted chicken, white BBQ sauce, avocado, pico di gallo & pickled red onions, mini soft corn tortillas

\$14

Pawling (or is it Philly?) Cheese Steak

Thinly sliced strip steak, classic sharp provolone cheese, caramelized onions, semolina hero bread

\$14

BYOB – Build Your Own Burger

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

\$12

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

Chef's Burger of the Week

BBQ BURGER: Burger topped w/ pulled pork, cheddar cheese, caramelized onions & BBQ sauce

\$17