

SALADS

Burrata Caprese Salad - 18.00

Sliced Heirloom Tomatoes, House-made Pesto, Creamy Burrata cheese, Arugula tossed in Balsamic Dressing w/ toasted Herb Crostini

Classic Caesar Salad - 14.00

Chopped Romaine Lettuce, House-made Dressing, Garlic & Herb Croutons, Shaved Parmesan (Add Chicken - 5.00 Shrimp - 8.00)

Mixed Green Salad - 14.00

Mixed Greens, Carrots, Cherry Tomatoes, Red Onion, Cucumber, Radish, House Balsamic Dressing (Add Chicken - 5.00 Shrimp - 8.00)

APPETIZERS

Charcuterie Board - 4 Cheese, 3 Meat 28.00

Selection of Artisanal Meats & Cheeses presented w/ Apricot Chutney, Marinated Olives, Crispy Flatbread, Fresh Grapes served with warm Baguette

Meats: Prosciutto di Parma, Hot Capocollo Salami, Soppressata

Cheeses: Boursin, Blue Cheese, Manchego, Smoked Cheddar

Heirloom Tomato Bruschetta - 13.00

Garlic & Herb Crostini & a Balsamic Reduction

Hummus & Vegetable Crudite - 14.00

House-made Hummus, Carrots, Celery, Radish served with warm Pita

Fried Wisconsin Cheese Curds - 13.00

Lightly Breaded Fried Cheese Curds served w/ Rustic Tomato Sauce.

ENTREES

Whole Roasted Chicken - 30.00

Pan Gravy, Roasted Fingerling Potatoes & Sautéed Vegetables

Sweet Country Ribs - 45.00

Slow Cooked St. Louis Ribs w/ Grilled Peach BBQ Sauce, Smoked Cheddar Grits & Sautéed Vegetables

Dry Aged 20oz. Bone-in Ribeye - 80.00

Prime 20 oz. Bone-in Ribeye, Roasted Fingerling Potatoes, Sautéed Vegetables, Citrus Roasted Shallot Compound Butter

Blackened Pan Seared Salmon - 42.00

Herbed Israeli Couscous, Sautéed Vegetables & Citrus Avocado

Grilled Skirt Steak - 45.00

Chimichurri, Sautéed Vegetables, Roasted Fingerling Potatoes

JUMBO Hand-stretched Pizzas

Cheese - 23.00 Mozzarella Cheese, Shaved Parmesan & Fresh Parsley

Pepperoni - 26.00 Mild Pepperoni, Mozzarella Cheese, Shaved Parmesan

Roasted Vegetable Pesto - 26.00 Tomatoes, Carrots, Squash, Zucchini, Broccolini, House Pesto & Mozzarella Cheese

Heirloom Margherita - 26.00 Fresh Mozzarella, Sliced Heirloom Tomatoes & Fresh Basil

BUILD YOUR OWN Pasta - 25.00

Choose a Pasta: Fettuccine, Penne (Gluten Free Available)

Choose a Sauce: Rustic Tomato, Creamy Alfredo, Herb/Garlic & Olive Oil, Classic Pesto

Add-ons: Grilled Chicken -5.00, Sautéed Shrimp -8.00, Sautéed Vegetables - 4.00

Signature Burger

(Served with Fries)

Hudson Valley Burger - 22.00

Thick Cut Bacon, Smoked Cheddar, Garlic Herb Aioli, Mixed Greens, Heirloom Tomato on a Toasted Brioche Bun

WHERE DO COWS
GO ON A SATURDAY NIGHT?
TO THE MOOOOOO-VIES!



Kids' MENU 12.00

Chicken Tenders & Fries

Kids Mac & Cheese

Texas Toast Grilled Cheese & Fries

Kids Cheese Burger & Fries

Kids Pizza - Cheese or Pepperoni

Kids Pasta - Choose Pasta & Sauce

Pastas: Fettuccine, Penne

Sauces: Rustic Tomato or Butter



WHAT DID AN ANGRY
CUSTOMER AT THE ITALIAN
RESTAURANT GIVE THE CHEF?
A PIZZA HIS MIND!

SIDES

9.00

Roasted Fingerling Potatoes
Sautéed Vegetables
Baked Mac & Cheese
French Fries
Smoked Cheddar Grits

DESSERTS

12.00

Flourless Chocolate Tart

Chocolate Drizzle, Whipped Cream, Blueberries, Ice Cream

Strawberry Supreme Cake

Strawberry Cake, Vanilla/Lime Glaze, Strawberry Compote, Fresh Strawberries

S'MORES Fondue

Chocolate Ganache, Toasted Marshmallow Cream, Graham Crackers, Strawberries, Chocolate Chip Cookies

Build your own Fudge Brownie Sundae

Jumbo Chocolate Chip Brownie, 2 Scoops of Ice Cream, Whipped Cream, Chocolate Sauce, Crushed Cookies, Maraschino Cherry

*Gluten Free, Vegetarian, and Vegan options available upon request

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.