



Antipasti

Poached Pear

Shaved Beets, Ewe's Blue, Rye Crumble

Spring Green Salad

Shaved Vegetables, Sherry Vinaigrette

Baby Kale Caesar

Ortiz Anchovy, Two Year Parmesan

Entrees

Chicken Milanese Sandwich

Cabbage Slaw, Pickles, Garlic Aioli

Steamed Mussels & Fries

Pickled Chilies, Vermouth

Orecchiette

Fennel Sausage, Broccoli Rabe Pesto

Dessert

Moscato Panna Cotta

Mint, Olio Fresco

Gelato

Daily Selection

LUNCH



Apropos

Hudson Valley Restaurant Week

\$29.95 per person

Select one dish from each course

Executive Chef Jared Secor

Thank you to our local Farms & Farmers: Norwich Meadows, Eckerton Hill, Hepworth, Hudson River Fruit

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT, PLEASE INFORM YOUR SERVER. V - Vegetarian GF - Gluten Free



Apropos

Hudson Valley Restaurant Week

\$39.95 per person

Select one dish from each course

Antipasti

Ricotta Toast

Pickled Beech Mushroom, Grilled Spring Onion

Spring Green Salad

Shaved Vegetables, Sherry Vinaigrette

Baby Kale Caesar

Ortiz Anchovy, Two Year Parmesan

Entrees

Tagliatelle

Turkey Bolognese, Whipped Ricotta

Seared Cod

Local Heirloom Carrots , Olives, Charred Citrus

Crispy Local Chicken

Rainbow Chard, New Potato, Black Truffle

Dessert

Moscato Panna Cotta

Mint, Olio Fresco

Chocolate Tart

Warm Vanilla Cream

Executive Chef Jared Secor

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