

# LUNCH MENU



	PICKLES - assorted house made pickles (V,vg,gf)	12
-SMALL-	CASTLEVETRANO OLIVES spiced, marinated, warmed (vg, gf)	8
	TACOS 2 tacos (gf) organic heirloom corn tortillas, fresh salsa, cotija cheese, smoked cashew crema <i>choice of one filling: chorizo, mahi mahi, mushroom</i>	15
	BEET SALAD - oranges, greens, pistachio, salted greek yogurt, cumin vinaigrette (vg*,V,gf)	15
	CAESAR SALAD - greens, parmesan, cured egg yolk, breadcrumbs, caesar dressing (gf*)	15
	MIXED GREEN SALAD -greens, season & pickled veggies, shallot vinaigrette (gf,vg,V) <i>add to salads: organic chicken +8, add crab cake +10, add mahi mahi +6</i>	14
	CHEESE BOARD local cheeses (3- 2 oz), pickles, spreads, house bread (V,gf*)	27
-SHARE-	HOUSE BREAD organic house baked bread, herbed ricotta, honey, smoked maldon salt (V)	12
	BRUSSELS SPROUTS bacon (sub shallot) apple balsamic, apple & red onion relish, cinnamon pepitas, aleppo (gf,vg*)	16
	BUFFALO CAULIFLOWER roasted cauliflower, house hot sauce, bread crumbs, blue cheese crumble, chive (gf*)	15
	KOREAN BBQ BEEF BOARD build your own beef wrap, baby gem lettuce, gochujang sauce, pickled veggie, and house kimchi (gf)	21
-ENTREES-	CRABCAKE lump crab & fresh wild caught scallop, focaccia, remoulade, micro greens, lemon, side salad (gf*)	27
	GRASS FED BURGER ammerlander cheese, 1000 island, tomato jam, greens, rock hill bun, fingerlings (gf*)	22
	BEET BURGER 1000 island (vg), tomato jam, greens, rock hill bun, fingerlings (vg,gf*)	22
	THAI RED CURRY coconut curry, seasonal veg, black rice (with organic chicken 32) (vg,gf)	25
-PASTA-	TUSCAN CHICKEN PASTA organic rigatoni, misty knolls chicken breast, sun-dried tomato, leeks, ricotta (gf*)	21
	BOLOGNESE PASTA local beef and pork ragu, organic rigatoni, san marzano tomato, parmesan, bread crumbs (gf*)	21
	MINT'S SPRING PASTA CARBONARA fresh local tagliatelle pasta, lemon ricotta, mushroom crisps, peas (V,gf*) <i>add grazin' bacon +3</i>	19
-PIZZA-	FORAGER herbed ricotta, local mushrooms, mozzarella, parmesan, topped with fresh arugula (V,vg*)	22
	APPLE BACON apples, local bacon (sub crispy shallot), basil oil, ricotta, crushed nuts, hot honey (V*,vg*)	24
	MARGHERITA san marzano sauce, fresh cherry tomato, mozzarella, pecorino, basil (V,vg*) <i>add grazin' acres sausage or vermont uncured pepperoni +3 sub cheese vegan mozzarella (our crust is organic)</i>	19
-DESSERT-	CHOCOLATE POT D' CREME Belgian chocolate pudding, homemade caramel, Maldon salt, whip (gf)	11
	CHAMOMILE LEMON PANNA COTTA coconut cream, pistachio cardamom crumble (vg,gf)	12
	<i>KITCHEN STAFF APPRECIATION show our hard working kitchen staff some extra love \$10</i>	

**If you see the \*, we can make it VEGAN, Gluten Free or Vegetarian (just ask)**

**vg = vegan, V = vegetarian, gf = gluten free. \*can be made**

Tell us right away....**Please** let your server know of any dietary wishes or serious allergies, *before* placing your order.

*A standard gratuity of 20% will be added to any table of six or more guests.*

We take our sourcing seriously. We work with local farms to provide organic & freshest products for our guests.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*

## WITH MANY THANKS TO OUR LOCAL FARMS AND ARTISANS

Grazin' Acres Farm	Salem, NY	Pleasant Valley Flowers	Fort Edward, NY
Almosta Farm	Gansevoort, NY	The Mushroom Shop	Salem, NY
Kilcoyne Farm	Hudson Falls, NY	Pleasant Valley Apiary	Argyle, NY
Jasper Hill Farm	Freeville, NY	Saratoga Gluten Free	Schuylerville, NY
Rosemary Acres	Argyle, NY	Rock Hill Bake House	Glens Falls, NY