



Appetizers

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|---|---|
| Strawberry Panzanella Salad \$14 | Shaved Brussels Sprout Salad \$16 |
| fresh strawberries, english cucumbers, heirloom tomatoes, picked red onions, tuscan bread croutons, fresh mozzarella & honey balsamic vinaigrette | crispy bacon, roasted pistachios, imported burrata cheese, & truffle parmesan vinaigrette |
| Classic Caesar Salad \$14 | Cheese Board \$18 |
| white anchovies, & parmesan croutons with a house made creamy caesar dressing | chef's choice of assorted cheeses, kalamata olives, fig jam, & grilled bread |
| Scallop St. Jaque's \$15 | Southwest Chicken Quesadilla \$15 |
| pan seared bay scallops, cremini mushrooms, puff pastry, brandy cream sauce | roasted poblano peppers, black beans, sweet corn, sharp cheddar cheese, blacked tortilla, chipotle sour cream |
| Short Rib Poutine \$16 | |
| braised short ribs, caramelized onions, cremini mushrooms, shoestring fries, cheese curds, brown gravy, herbs | |

Entrées

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| Smash Burger \$18 | Filet Tips \$32 |
| 8oz angus beef patty, cheddar cheese, lettuce, tomato, candied bacon, & comeback sauce, served on a brioche bun with fries | pan seared filet mignon tips, cremini mushrooms, cheddar whipped mashed potatoes, sautéed broccolini, & sherry demi glace |
| Steak Frites \$29 | Pistachio Crusted Arctic Char \$27 |
| marinated skirt steak, pamesan herb fries, & a horseradish cream sauce | pan seared char, basmati rice pilaf, sautéed broccolini, & blood orange vinaigrette |
| Chicken Schnitzel \$26 | Roasted Cauliflower "Steak" \$22 |
| breaded chicken cutlet, creamy mashed potatoes, sautéed broccolini, & dijon mustard cream sauce | sautéed broccolini, roasted grapes, & almond-raisin tabbouleh |

Sides

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|-----------------------|----------------------------|
| Morgan's Fries \$6 | Sauteéd Garlic Spinach \$6 |
| Side Garden Salad \$6 | Side Caesar Salad \$6 |



*gluten free bread option available + \$2

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food bourne illness



Sunday Funday
Brunch

All of our signature breakfasts include fresh fruit and your choice of apple wood smoked bacon or country breakfast sausage links.

Buttermilk Pancakes \$16
smothered in butter & pure Hudson Valley maple syrup

Belgian Waffles \$16
smothered in butter & pure Hudson Valley maple syrup

Eggs Your Way \$16
served with our crispy home fries

Omelet of the Day \$16
served with our crispy home fries

Breakfast Sandwich \$12
fried eggs, bacon or sausage, and melted cheddar cheese on a toasted brioche bun, served with crispy home fries

Eggs Benedict \$17
your choice of salmon or bacon, served with crispy home fries

Soup of Yesterday Cup \$10 Bowl \$13
served with house garden salad

Sandwich of the Day \$12
served with house garden salad

Just Enough \$16
half sandwich of the day, cup of soup & house garden salad

