



LOCAL FAVORITES

HIGH LAWN FARM CHEESE BOARD THREE FOR \$21
crema alpina | sigfried's pride | wilde field
Comanche queen | high lawn blue
meadow berries farm jam | honey comb FIVE FOR \$30

BERKSHIRES CHARCUTERIE BOARD THREE FOR \$21
bresaola | pros speck | Barolo salami FIVE FOR \$30
saucisson de Lyon | pate de campagne with black pepper-corns

STARTERS

- SOURDOUGH BATARD BREAD** |NF, V \$5
wheat flour & malted barley flour
salted high lawn farm butter
- CRISPY SUSHI** |DF, NF, GF \$15
steelhead trout | yellow fin tuna | octopus | sweet prawn
avocado | chipotle aioli | honey soy
- HIGH LAWN FARM DEVEILED EGGS** |GF \$12
Pickled mustard | Chives | Smoked Paprika
- CUCUMBER GAZPACHO** |NF \$9
Green grapes | sourdough bread crouton
Extra Virgin olive oil | Dried Corn
- FAVA BEAN HUMMUS** |VG, GF \$14
Berkshire Radishes | Endives | Crispy Papadum

SALADS

- LITTLE GEM CAESAR** |NF \$12
Whole Wheat Roasted Bread Crumbs | White Anchovy
Parmigiano Reggiano
- LENOX FARMS LOCAL GREENS** |GF, V \$12
Summer Strawberry | Fennel | Goat Cheese | Pistachio
White Balsamic Vinaigrette
- TUSCAN KALE & BELGIAN ENDIVE** |GF, V \$13
Green Peas | Shaved Cipollini Onion | High Lawn Farm
Blue
Dijon Mustard Vinaigrette
- HEIRLOOM TOMATO & BURRATA** |V \$16
Balsamic Pearls | Baby Arugula

ENTRÉES

- 1894 BISTRO BURGER** |NF \$24
grass-fed beef | Applewood bacon | brie cheese
brioche bun | port wine shallots | pommes frites
- POULET ROTI** |GF \$26
Free Bird Chicken | Rainbow Potato Confit
Haricots Verts Almandine | Sage Chicken Jus
- GRILLED RIBEYE FILET** |NF, GF \$32
Charred Broccoli Rabe | Pommes Croquettes
Red wine Beef sauce
- CURED ROHAN DUCK BREAST** |NF, GF \$27
Creamy Yellow corn OFF the cobb | Hydro Watercress
Yukon gold potato Darphin | Duck jus
- STRIPED SEA BASS A LA PIPERADE** \$26
Red & Green Bell Pepper | Local Red Onion | Plum Tomato
Yukon gold pomme Macaire
- HUDSON VALLEY STEELEHEAD FISH** |GF, NF \$26
Green Zucchini "a la Paysanne" | Pesto & Chorizo
Beurre Blanc sauce | Confit Cherry Tomato | Crispy Potato
- MUSHROOM BOLOGNESE PAPPARDELLE** |V \$22
Berkshire Mushrooms | Parmigiano Reggiano | Micro Basil

GF Gluten Free | DF Dairy Free | V Vegetarian | VG Vegan | NF Nut Free

Disclaimer: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical condi-