

# OUTDOOR CAFE

## Grab & Go Menu

Available Daily

### SANDWICHES & WRAPS

**ROAST BEEF SANDWICH — \$19**

House-Roasted Demokata Ranch Beef, Horseradish Sauce, Cheddar, Pickled Onions

**HOUSE-ROASTED TURKEY SANDWICH — \$19**

Whipped Goat Cheese, Mixed Greens, Thick-Sliced Tomato

**CHICKEN CAESAR SALAD WRAP — \$17**

Roasted Shredded Chicken Dressed in House-made Caesar Dressing, Crispy Romaine, Shaved Parm, Garlic Sourdough

**SHAWARMA EGGPLANT WRAP — \$17**

Hummus, Roasted Eggplant, Shawarma Onions, Pickled Cabbage, Israeli Salad with Radish Serrano and Cilantro, Zhug

**PB & J — \$6**

Creamy Peanut Butter, Strawberry Jelly

### BOWLS

**JEFF’S COLD NOODLES — \$15**

Alkaline Noodles, Miso-Peanut Sauce, Sugar Snap Peas, Scallions, Pickled Chilis, Crushed Peanuts

**QUINOA BOWL — \$15**

Z’atar Zucchini, Cucumber, Shawarma Onions, Hummus, Herbs

### SALADS

**ROASTED BEET — \$13**

Sherry Vinaigrette, Arugula, Pistachios, Feta

**MIXED LOCAL GREENS — \$9**

Hepworth Farms Mixed Baby Lettuces, Black-Dirt-Smoked Onions, Lemon Vinaigrette, Puffed Rice

**CHARRED BROCCOLI — \$6**

White Beans, Shaved Parm, Caesar Dressing, Croutons

### SIDES

**PESTO PASTA SALAD — \$6**

**HOUSE HUMMUS — \$5**

**CREAMY POTATO SALAD — \$5**

All meats are roasted in house, all sauces are handmade. Local ingredients are used when possible.

# OUTDOOR CAFE

## Made-to-Order Menu

Available Friday–Sunday Only

### BURGERS & SANDWICHES

**FRENCH ONION BURGER — \$12/\$17**

Single or Double 4-Oz Patty, Caramelized Onions, Aged Gruyere, Garlic Aioli,  
Tomato & Baby Greens  
*House-Made Veggie Patty Available*

**BROCCOLI HERO — \$17**

Shawarma-Spiced Charred Broccoli, Whipped Feta Cheese, Hazelnut Romesco, Sumac Onions

**RATATOUILLE BAGUETTE SANDWICH — \$16**

Local Mixed Summer Squash, Blackhorse Farms Eggplant, Field and Larder Jimmy Nardello  
Peppers, Old Chatham Creamery Goat Cheese, Baby Arugula

**CROQUE MONSIEUR — \$15**

North River Country Smokehouse Ham, Cooperstown Tomas Cela Cheese, Thyme Béchamel,  
Local Honey, Dijon Mustard

**AVOCADO TOAST — \$15**

Local Sourdough, Smashed Avocado, House-made Everything Spice, Sprouts  
*Add Soft Boiled Egg (+\$3) | Add Oil-Cured Tuna (+\$5)*

### PLATES

**CHARCUTERIE PLATTER**

Mixed Local Cheese and Cured Meats, House-made Jams and Pickles, Warm Baguette  
*For parties of 2 (\$15), 4 (\$25), or 6 (\$35)*

### SALADS

**NIÇOISE — \$15**

House Oil-Cured Tuna, Field and Larder Baby Potatoes, Obercreek Farms Pole Beans, Black Olives,  
Feather Ridge Farm Soft Boiled Egg

**MIXED LOCAL GREENS — \$9**

Hepworth Farms Mixed Baby Lettuces, Black-Dirt-Smoked Onions, Lemon Vinaigrette, Puffed Rice

### KIDS

**GRILLED CHEESE — \$6**

Cheddar and American, White Pullman Bread

**HOT DOG — \$6**

NYS National Footlong

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