

snacks

- herbed fries with aioli 6
- marcona almonds & marinated olives 10
- coconut lentil dip 12
salsa macha, chopped herbs, pita bread
- labneh dip 12
mint oil, chopped herbs, pita bread
- white bean hummus 19
dill, olive oil, crunchy beans, pita bread

cocktails

- aperol spritz 14
aperol, prosecco della contessa, seltzer
- new york sour 14
double barrel bourbon, bergamot simple, red wine, seltzer
- wilfred's spritz 12
wilfred's non alcoholic aperol, fever tree elderflower tonic, angostura
- pathfinder high ball 12
pathfinder hemp & root, cucumber, mint, bergamot simple, seltzer

beer

- grimm artisanal ales 9
- talea beer co 9
watermelon wheat ale
- threes brewing 9

coffee

please ask your server about our rotating single origin coffees used in our daily brew & espresso

- eatery daily brew 4.25 cappucino/flat white 4.5
- cafe au lait 4.5 latte 4.75
- espresso 3.75 espresso & tonic 6
- americano 3.75 catskills honey latte 5.75
- macchiato 4 apricot thyme latte 5.75
- cortado 4.25 mocha 5.25
- cold brew 4.75

sodas, etc.

- saratoga spring water 3.25 | 7
sparkling, still
- fever tree 4
lime & yuzu, elderflower tonic, ginger beer
- natalie's orange juice 5
- hot chocolate 4.5
- natalie's lemonade 5
add apricot thyme syrup .5

tea

- dona loose leaf tea 4
black, hibiscus, chai, honeybush, green, earl grey
- dona chai latte 5.25
- dona turmeric latte 5.25
- coastal craft kombucha 7.5

full wine list also available!