

Lunch & Dinner Menu

available only on Thursday and Friday

CHEESE BOARD

trio of chef selected cheese with maple walnut goat cheese, housemade wine butter, bacon jam, marinated olives, mixed nuts & dried fruits served with flatbreads and crackers 22

Add Fruit - chef's selection of seasonal fresh fruit 6

Add Meats - sopressata, prosciutto, capicola and pepperoni 10

SNACKS

Curds & Frites rosemary frites & garlic cheese curds with green goddess and truffle aioli 13

Crispy Avocado Wedges southwest ranchero drizzle 12

Pretzel & Beer Cheese giant soft pretzel served with housemade beer cheese 12

Hummus Flight traditional, roasted garlic and roasted red pepper. served with warm cumin pita 15
add veggies 3

Falafel Nachos crispy falafel, cucumber + tomato salad, pita chips, tzatziki & tahini 15

THINK GREEN

Just The Basics mixed greens, cucumbers, tomatoes, red onions, croutons, house balsamic vinaigrette 10

Hail Caesar crisp romaine, parmesan cheese, croutons, classic caesar dressing 11

Winter Solstice mixed greens, roasted tricolor carrots, pepitas, dried cranberries, goat cheese, orchard white balsamic vinaigrette 14

Stone Cold Salad spinach & arugula, shaved apples, pecans, white cheddar, pickled red onions, stone fruit vinaigrette 14

add grilled or blackened chicken to any salad 4

HANDS ON *all sandwiches served with choice of fries or side salad*

Nuga Veggie Panini housemade Chardonuga pesto, sautéed red onion, cremini mushroom, roasted red pepper, goat cheese, arugula, & balsamic glaze on toasted sourdough 15

It's All Gouda grilled chicken, bacon jam, gouda, shaved apple, pomegranate aioli on toasted sourdough 16

Braised Shorty braised short rib served open faced on grilled sourdough with pickled red onions, arugula, Saratoga Red pan jus. served over fries 17

Winery Burger Kilcoyne Farms all natural burger blend, american cheese, tomato and arugula 16
**add bacon jam* 2

Bacon Beer Burger Kilcoyne Farms all natural burger blend, crispy bacon, housemade beer cheese, beer battered onion ring 18

HANDS OFF *served with garlic mashed potatoes & maple bourbon carrots*

Wineryschnitzel thinly pounded pork cutlet breaded & fried with Saratoga Red Gravy 24

Catch of the Moment the freshest catch we can find. ask your server for details 26

Filet Mignon 6oz. hand cut tenderloin, fresh herb rub 29

FIRED UP! Wood Fired Pizza

Gluten Free Dough - add \$6

Cheese Please straight up 13

Pizzaroni classic pepperoni 14

Hot Maaaa garlic butter, goat cheese, caramelized onion, hot honey arugula 16

Add prosciutto 3

Flower Child pizza dragged through the garden 15

Let's Go Buffalo! house buffalo sauce, chicken, blue cheese crumbles 17

Gettin' Figgy With It white pizza, bacon, fresh figs, gorgonzola, mozzarella, balsamic glaze 17

The Marg tangy red sauce, fresh mozzarella, basil, balsamic drizzle 16

Oh My Gourd! garlic butter, butternut squash, spinach, mushroom, spiced ricotta 16

DESSERT

Pumpkin Bread Pudding Creme Anglaise 12

Flourless Chocolate Lava Cake 9

-20% gratuity will be added to parties of 5 or more. No Split Checks Please-



Brunch

available only on Saturday and Sunday

CHEESE BOARD

trio of chef selected cheese with maple walnut goat cheese, housemade wine butter, bacon jam, marinated olives, mixed nuts & dried fruits served with flatbreads and crackers	22
Add Fruit - chef's selection of seasonal fresh fruit	6
Add Meats - sopressata, prosciutto, capicola and pepperoni	10

SNACKS

Curds & Frites rosemary frites & garlic cheese curds with green goddess & truffle aioli	13
Crispy Avocado Wedges southwest ranchero drizzle	12
Pretzel giant soft pretzel served with housemade beer cheese	12
Hummus Flight traditional, roasted garlic and roasted red pepper. served with warm cumin pita	15
<i>add veggies</i>	3
Falafel Nachos crispy falafel, cucumber + tomato salad, pita chips, tzatziki & tahini	15

THINK GREEN

add grilled or blackened chicken to any salad 4

Just The Basics mixed greens, cucumbers, tomatoes, red onions, croutons, house balsamic vinaigrette	10
Hail Caesar crisp romaine, parmesan cheese, croutons, classic caesar dressing	11
Winter Solstice mixed greens, roasted tricolor carrots, pepitas, dried cranberries, goat cheese, orchard white balsamic vinaigrette	14
Stone Cold Brunch spinach & arugula, white cheddar, pickled red onions, crumbled bacon, hard boiled egg, avocado, stone fruit vinaigrette	15

HANDS OFF

Freshberry Parfait greek yogurt, granola, honey & berries topped with freshberry house wine reduction	10
Housemade Buttermilk Waffle with butter & NY maple syrup	10
<i>sweeten the deal with freshberries OR chocolate chips and whipped cream</i>	3
Freshberry French Toast with NY maple syrup	14
The Carnival Cake iron grilled, pancake battered french toast. chefs signature creation. served with freshberry house wine reduction, butter & NY maple syrup	15
Harvest Skillet eggs, spinach, mushrooms, butternut squash, red onions & feta	15
Steak & Eggs Skillet eggs, shredded potato, chopped tenderloin, bacon, caramelized onions & cheddar	16
Benny of the Moment chef inspired takes on eggs benedict. changes weekly	

HANDS ON

Farmhouse Mash hearty farm toast with avocado mash, blistered cherry tomatoes, local micro greens, everything seasoning	11
<i>*add sunny side up egg 2 *GF bread 3 *crumbled bacon 3</i>	
Rosemary's Biscuit Sandwich 2 fried eggs, american cheese, bacon OR sausage, rosemary cheddar biscuit. served with fries	12
Chicken & Waffle Club fried chicken, bacon & 1 egg over easy stacked in waffles with NY maple mustard drizzle	17
Nuga Veggie Panini housemade Chardonuga pesto, sautéed red onion, cremini mushroom, roasted red pepper, goat cheese, arugula, & balsamic glaze on toasted sourdough. served with fries or greens	15
Braised Shorty braised short rib served open faced on grilled sourdough with pickled red onions, arugula and Saratoga Red pan jus. served with fries	17
Winery Burger Kilcoyne Farms all natural burger blend, american cheese, tomato & arugula. served with fries or greens	16

FIRED UP

wood fired pizzas

Gluten Free Crust add \$6

Hangover scrambled eggs, bacon sausage smoked gouda & maple butter	18
Just Trust Us.... cream cheese, everything bagel seasoning, queen olives, sopressata	16
Cheese Please straight up	13
Pizzaroni classic pepperoni	14

Let's Go Buffalo! house buffalo sauce, chicken, blue cheese crumbles	17
The Marg tangy red sauce, fresh mozzarella, basil, balsamic drizzle	16
Flower Child pizza dragged through the garden	15
Hot Maaaa garlic butter, goat cheese, caramelized onion, hot honey, arugula	16
<i>add prosciutto</i>	3

DESSERT

Pumpkin Bread Pudding creme anglaise 12

Flourless Chocolate Lava Cake 9

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