

RESTAURANT WEEK

November 2 thru November 15

LUNCH

1 app, 1 pizza, 1 dessert

\$20.95

DINNER

1 app, 1 pizza, 1 dessert & 1 drink

\$29.95

BEER

Try one of these...
“American Classics”

Old Milwaukee Lager (Cans)

Pabst Lager (Cans)

Schaefer (Cans)

HUDSON VALLEY
RESTAURANT
WEEK



WINE ON TAP ONLY

GRÜNER VETLINER

Baumgartner, Austria

PINOT GRIGIO

Gotham Project, Veneto, Italy

CHARDONNAY

Gotham Project, California

PINOT NOIR

Pacific Standard, California

MALBEC

Gotham Project “El Rede”, Argentina

NERO D’AVOLA

Gotham Project “Gazerra”, Sicily, Italy

PARLOR SODA POP

Manhattan Special

Boylan Root Beer

Boylan Crème Soda

Boylan Black Cherry

Boylan Cane Cola

Boylan Diet Cane Cola

Boylan Grape

Boylan Orange

San Pellegrino “aranciatta Rossa”

Q-Tonic Ginger

Q Tonic Club Soda

Q-Tonic

THE PARLOR

START WITH THIS

soupe du jour of the day *rw*

lots of greens and vegetables cooked in a smoky tomato broth with hand cut pastina \$9

marinated olives *rw* \$4

parlor pocket *rw*

soft boiled egg, ricotta, truffle \$7

chicken & waffles *rw*

fried, maple syrup, blueberry, basil \$11

broccoli porridge *rw*

cooked a la "mush-od", chili oil, garlic, parmigiano, bread crumbs \$11

brussel sprouts *rw*

fried, rice crispies, parmigiano, chili honey \$9

salad of the fall *rw*

iceberg lettuce, shaved fennel, roasted butternut squash, bacon caramel corn, blue cheese, quince vin \$11

dirty salad *rw*

iceberg lettuce, napa cabbage, mozzarella, vinegar peppers, soppressata, toasted sesame \$12

wings *rw*

wood smoked, lemon, oregano \$12

hen of the woods

wood roasted, whipped truffle yogurt, chives, parmigiano \$10

oysters (6/order)

wood fired, brown butter, lemon, pickled parsley \$18



PIE

butternut squash *rw*

house made mozzarella, sage, bacon fried cashews \$17

soppressata *rw*

pomodoro, house made mozzarella, vinegar peppers \$18

four cheese *rw*

ricotta, house made mozzarella, scamorza, parmigiano, chili honey \$17

bone marrow

vincotto, rosemary, parmigiano, garlic \$17

clam

garlic, chili, parsley, parmigiano \$17

nonna pierina *rw*

pomodoro, shallots, roasted garlic, oregano, chili oil \$14

brussels sprouts *rw*

applewood bacon, strachino cheese, parmigiano \$16

lemon *rw*

smoked scamorza, garlic, chili, basil \$16

margherita *rw*

cookery mozzarella, pomodoro, basil, olive oil \$15

sausage *rw*

pomodoro, chili, oregano, aged goat cheese \$16

shrooms *rw*

maitaki shrooms, caramelized onion, truffle oil, besciamella \$16

fresh greens *rw*

market greens, cookery mozzarella, anchovy vin, garlic \$15

polpette *rw*

cookery meatballs, pomodoro, ricotta, basil \$16

OTHER STUFF... ask your server

meat \$M/P

fish \$M/P



Food Allergy?? If you have a food allergy, please speak to your server, manager or chef. Please note: 20% Gratuity will be added to parties of 6 or more.

THE PARLOR

CARBONATED REFRESHMENTS

“American Classics”

Old Milwaukee Lager (Cans) - \$4

Pabst Lager (Cans) - \$4

Schaefer (Cans) - \$4

Colt 45 (40 oz) - \$6

Miller High Life - \$4, make it a “Road Trip” \$11

“Beers for the Beer Geek”

Yonkers Lager (New York) - \$6

Unibroue “La Fin Du Monde” (Canada) - \$9

Founders “Pale Ale” (Michigan) - \$6

Founders “All Day IPA” (Michigan) - \$5

Founders “Dirty Bastard” (Michigan) - \$6

Founders “Porter” (Michigan) - \$6

Speakeasy “Prohibition Ale” (California) - \$6

Brouwerij Huyghe “Delirium Tremens” (Belgium) - \$11

Abita Brewing Co. ‘Purple Haze’ (Louisiana) - \$6

Allagash Brewing Co. “White” (Maine) - \$8

Bitburger Brauerei “Premium Pils” (Germany) - \$6

Lagunitas Brewing Co. “Little Sumpin’ Sumpin’ (CA) - \$7

Sixpoint Brewery “Resin” (New York) - \$8

Southern Tier. “Phin & Matts Ale” (New York) - \$6

Dogfish Head “60 Minute IPA” (Delaware) - \$7

Dogfish Head “Punkin Ale” (Delaware) - \$7

Full Sail, “Session”, Lager (Oregon) - \$5

Bronx Brewery, “Bronx Pale Ale”, (New York) - \$8

Breckenridge “Vanilla Porter” (Colorado) - \$6

Doc’s Draft Hard Apple Cider (New York) - \$6

Captain Lawrence “IPA” (New York) - \$6

Captain Lawrence “Freshchester” (New York) - \$6

“Jockey Box” (Draft Beer)

Magic Hat “#9” \$7

Brooklyn “Pilsner” \$7

WINE ON TAP ONLY

GRÜNER VETLINER

Baumgartner, Austria

Glass - \$7 ½ Carafe - \$21 Full Carafe - \$39

CHARDONNAY

Pacific Standard, California

Glass - \$7 ½ Carafe - \$21 Full Carafe - \$39

PINOT GRIGIO

Singlo, Veneto, Italy

Glass - \$6 ½ Carafe - \$16 Full Carafe - \$29

PINOT NOIR

Pacific Standard, California

Glass - \$7 ½ Carafe - \$21 Full Carafe - \$39

MALBEC

Gotham Project “El Rede”, Argentina

Glass - \$7 ½ Carafe - \$21 Full Carafe - \$39

NERO D’AVOLA

Gotham Project “Gazerra”, Sicily, Italy

Glass - \$7 ½ Carafe - \$21 Full Carafe - \$39

COCKTAILS

“The Cedar Sour” \$12

Michters Rye whiskey, fresh lemon juice,
Gotham Project malbec

“The Arnie” \$12

Monkey Shoulder, iced tea, fresh lemon juice,
honey & mint

“Pumpkin Pie-eyed” \$12

Tito’s Vodka, Calvados, pumpkin, lemon &
dehydrated apple

MORE COCKTAILS

“The Bees Knees” (bottled) \$11

Saffron-infused gin, honey simple syrup
& fresh lemon juice

“Classic Negroni” (bottled) \$11

Campari, Greenhook Ginsmiths gin &
Carpano Antica vermouth

“Classic Manhattan” (bottled) \$12

Michters Rye whiskey, Carpano Antica
vermouth, bitter & brandied cherry

“Seriously Be Careful” \$12

Maker’s Mark whiskey, DMG root beer
syrup, club soda & lemon

SHOT

The “Jack Marrow” \$10

Jack Daniels, maple syrup,
marrow luge

SODA POP

Manhattan Special - \$4

Lurisia Sparkling Water - \$4

Q-Tonic - \$4

Q-Tonic Ginger - \$3

Q Tonic Club Soda - \$3

Sprecher Root Beer - \$3

Boylan Diet Root Beer - \$3

Boylan Crème Soda - \$3

Boylan Cane Cola - \$3

Boylan Diet Cane Cola - \$3

Boylan Grape - \$3

Boylan Black Cherry - \$3

Boylan Orange - \$3

San Pellegrino “Aranciata Rossa”-\$3

THE PARLOR

desserts

nutella "Nestle Crunch" \$6

bowl of Westchester's very own

Bona Bona ice cream \$7

- rainbow cookie • strawberry
- nutella s'mores • vanilla

half baked "brookie"

w/ vanilla ice cream \$8

butter fried waffle, cinnamon sugar, nutella w/
vanilla ice cream \$7

amaros & grappas

Fernet Branca \$8

Ramazotti Amaro \$6

Nonino Grappa Il Moscato \$16

scotch, whiskey, bourbon

Domaine de Montreuil, Calvados \$10

Michters, Rye Whiskey \$10

Jack Daniels \$8

Hudson "Baby Bourbon" \$17

Makers Mark \$8

Balvenie "12yr Doublewood" \$13

Glenlivet 12yr \$12

Jameson Irish Whiskey \$8

coffee

coffee \$3

single espresso \$3.50

double espresso \$4

cappuccino \$4.50

latte \$4.50

assorted tea \$3