

HERITAGE

FOOD + DRINK

TO START

"CHICHARON" DEVILED EGGS - Crispy pork "cracklin", garlic aioli, pickled relish	\$8
LOCAL HEIRLOOM TOMATOES - Pickled onion, balsamic vinaigrette, ricotta salata, pistachio	\$13
CHEDDAR + SCALLION POLENTA "NUGGETS" - Garlic aioli	\$9
CAST IRON CHICKEN MEATBALLS - Pesto cream, garlic focaccia toast, ricotta, pine nuts	\$15
PASTRAMI REUBEN DUMPLINGS - Gruyere, sauerkraut, Russian dressing, everything spice	\$13
MAINE LOBSTER TOSTADA - Crispy tortillas, corn, lime, cumin, cilantro, smoked pepper, aioli	\$18
KUNG PAO BRUSSELS SPROUTS - Sesame, scallion, peanuts	\$12 \$24
SHRIMP + AVOCADO - Poached shrimp, avocado, orange, fennel, cucumber, lemon, olive oil	\$15
SPICY SHRIMP TOAST - Lobster stock, garlic, chili flakes, butter, toasted baguette	\$16
CRISPY PORK BELLY - Salsa verde, peaches, mint, chilis, smoked pepper	\$14
TUNA POKE - Chopped tuna, sushi rice, spicy mayo, avocado, edamame, soy, herbs	\$16
GENERAL TSO'S CAULIFLOWER - Fresno chilies, mint, sliced peaches, toasted sesame, soy	\$13 \$24
BLACK PEPPER MUSSELS - Grilled fennel, white wine, cream, toast	\$17
CRISPY CHICKEN WINGS - Alabama "white" sauce	\$14
HERITAGE "OG" BOARD - Cast iron pimento cheese, pork "cracklin", fried peanuts, house country ham, Fossil Farms local sausage, seasonal veggie crudite, mini biscuits, cherry mustard, house pickles	\$21

SEASONAL SALADS

SPICY PORK BELLY COBB - Romaine, arugula, cucumber, red onion, avocado, deviled egg, blue cheese, black pepper-parmesan dressing	\$21
BABY KALE - Strawberries, goat cheese, candied almonds, honey-poppoypseed vinaigrette	\$15
ROMAINE + RADICCHIO - Local apples, pecans, balsamic vinaigrette, pepper, honey, blue cheese	\$15
CRISPY ARTICHOKE - Frisee, arugula, radicchio, citrus, ricotta, pistachio, citrus vinaigrette	\$15
ADD: GRILLED SHRIMP +\$8 FRIED CHICKEN +\$6 GRILLED CHICKEN +\$6 STRIP STEAK +\$10 GRILLED SALMON +\$10	

ENTREES

16oz BONELESS RIBEYE - Crispy parmesan potatoes, creamed kale, garlic horseradish cream	MP
"SURF + TURF" - 6oz Wagyu strip steak, king crab legs, parmesan potatoes, truffle cauliflower, au poivre	MP
ORECCHIETTE PESTO - Roasted tomatoes, parmesan, torn local burrata	\$23
SPICY SHRIMP CAVATELLI - Calabrian chili cream, shallots, garlic, breadcrumbs	\$27
CRISPY PORK PANZANELLA - Arugula, tomato, pickled onion, croutons, goat cheese, smoked ranch	\$24
HOT HONEY FRIED CHICKEN - Cole slaw, house biscuits, relish, fried peanuts, chili-sugar watermelon	\$25
COCA COLA BRAISED SHORT RIB - Parsnip puree, roasted veggies, pine nut chimichurri	\$34
CRISPY LAMB - Slow braised, house pita bread, orange, cumin, radish, cilantro, dijonnaise	\$29
ROASTED CHICKEN "DIABLO" - Half chicken, "diablo" rub, broccolini, chicken stock, lemon, garlic	\$24
SHRIMP GRAIN BOWL - Seasonal veggies, citrus, avocado, soft egg, almonds, chimichurri, aioli	\$23
PAN SEARED SALMON - Smashed fingerling potatoes, grilled broccolini, bearnaise sauce	\$28
"MAC" BURGER - Shaved lettuce, onions, house pickles, American cheese, mac sauce, fries	\$18
CRISP PORK "SANDY" - Korean fried pork, house kimchi, garlic aioli, arugula, pickled onions, ciabatta	\$18
BLT LOBSTER ROLL - Maine lobster salad, lettuce, tomato, house bacon, brioche, fries	\$28

DAILY MARKET SIDES

BEER MAC + CHEESE (FOR TWO) - Local cheese blend, beer sauce, biscuit crumb topping	\$12
CRISPY ARTICHOKE - Black pepper-parmesan aioli, fried lemon rounds, pickled chilies	\$10
LOADED "H" FRIES - "Mac sauce", bacon, cheddar, scallion	\$7
HONEY ROASTED CARROTS - Local honey	\$7
SMASHED TRUFFLE CAULIFLOWER - Parmesan, gruyere, truffle, chili bread crumbs	\$10
WARM BUTTER BISCUITS - Butter	\$4

Heritage Loves Earth. All of our meat & fish products are local when possible, responsibly sourced & humanely raised. We incorporate local & seasonal ingredients throughout our menu & pride ourselves on responsible environmental practices. A large majority of our menu items are made in house with love & care. Thank you for your continued support!

COCKTAILS

SPECIALTY COCKTAILS - \$12

- SLOW BURN** Chili infused tequila, strawberry, lime, chili salt rim
- EASY LIVING** White rum, local berries, lime, pineapple
- LOVE WITH THE COCO** Tequila or vodka, pineapple, cucumber, coconut
- THE STALKER** - Gin, lemon, mint, celery bitters
- SNOWING IN MIAMI** - Vodka, strawberry, grapefruit, lemon, amaro
- ROSEMARY FIG SMASH** - Bourbon, fig jam, lemon, rosemary syrup
- DOUBLE WHAMMY** Mezcal, ancho reyes, lime, agave, pineapple, hellfire bitters
- THE SECRET GARDEN** Vodka or gin, cucumber, basil, ginger, lemon
- STARING DOWN THE BARREL** Rye, sweet vermouth, honey amaro, barrel aged + walnut bitters
- PURPLE HAZE** Prosecco, gin, elderflower, lavender, lemon
- PAINKILLER** Jamaican rum, pineapple, orange juice, coconut, lime

DRAFT BEER

- MILLHOUSE BREWING CO "KOLD ONE"** Poughkeepsie, NY, Kolsch 4.6% \$7
- CAPTAIN LAWRENCE BREWING CO "CLASSIC LAGER"** Elmsford, NY, American Lager 4.2% \$7
- SWIFTWATER BREWING CO "HEFEWEIZEN"** Rochester, NY, Hefeweizen 4.5% \$9
- SLOOP BREWING CO "PIXIE DUST"** East Fishkill, NY, NEIPA 6% \$9
- EQUILIBRIUM BREWERY "WAVELENGTH"** Middletown, NY, American IPA 6.5% \$9
- INDUSTRIAL ARTS "TOOLS OF THE TRADE"** Beacon, NY, Extra Pale Ale 4.8% \$8
- THIN MAN BREWERY "MINKEY BOODLE"** Buffalo, NY, Fruited Sour 7% \$8
- HUDSON NORTH CIDER CO "VALLEY DAYS"** Newburgh, NY, Salted Watermelon Cider 5.0% \$8

WINE BY THE GLASS

SANGRIA \$10/GLASS RED OR WHITE

SPARKLING

- ROSE** Conquilla, D.O. Cava, Spain NV \$9
- LAMBRUSCO** Cavvichioli "Lambrusco Dolce", Modena, Italy NV \$10
- PROSECCO** Tullia, "Brut Di Trevisio" Italy NV \$11

WHITE

- PINOT GRIGIO** Lucciola, Veneto, Italy 2018 \$9
- GRUNER VELTLINER** Weingut Berger, Getersdorf, Austria, 2019 \$9
- SAUVIGNON BLANC** Ponga, Marlborough, New Zealand 2019 \$10
- RIESLING** "Evergreen Vineyard" Milbrandt, Mattawa, Washington 2018 \$10
- CHARDONNAY** "Half Life" The Atom, California 2018 \$10

ROSE

- CINSAULT/GRENACHE** Cotes Du Rhone, Vidal-Fleury, Rhone Valley, France, 2018 \$8
- CABERNET/MERLOT** Chateau Laulerie, Bergerac, France 2019 \$10

RED

- MALBEC** Huarpe, Mendoza, Argentina 2019 \$9
- GRENACHE/SYRAH** Cotes Du Rhone, Vidal - Fleury, Rhone Valley, France 2017 \$11
- CABERNET SAUVIGNON** "Bunkhouse", Hearst Winery, Paso Robles, California 2017 \$12
- PINOT NOIR** "SLH", Hahn, Santa Lucia Highlands, California, 2018 \$14

NON-ALCOHOLIC BEVERAGES

- AQUA VITEA KOMBUCHA** Middlebury, Vermont
- Blueberry or Peach 12oz \$7
- Tumeric Sunrise 16oz \$9
- SPA TREATMENT** Cucumber juice, lemon-lime soda, lemon \$5
- PINEAPPLE - GINGER SODA** Pineapple juice, lime juice, ginger, club soda \$5
- STRAWBERRY COLADA** Strawberry, coconut, lime \$5
- STRAWBERRY LEMONADE** Fresh lemonade, fresh strawberry \$5
- ARNOLD PALMER** Fresh lemonade + iced tea \$4
- COLD BREW ICED COFFEE** \$5
- SHAKERATO** - Espresso, cream, simple syrup \$6

All of our juices are fresh squeezed on a daily basis and all of our syrups are made in house

WINE BY THE BOTTLE

SPARKLING

LAMBRUSCO Cavvichioli “Lambrusco Dolce”, Modena, Italy NV A bubbly slightly sweet red wine. Great with grilled and cured meats	\$40
PROSECCO Tullia “Brut Di Trevisio”, Veneto, Italy NV Floral aromas with peach and tropical fruit notes	\$44
LIEB CELLARS Pinot Blanc Reserve, North Fork Long Island, New York 2017 Crisp and fresh with a nose of green apple and pear, accented by hints of citrus, honey, and yeast	\$65
BILLECART-SALMON Brut Rose, Champagne NV Full bodied and dense with crisp acidity	\$165

WHITE

PINOT GRIGIO Santi, “Sortesele” Venezia, Italy 2019 Fruity on the palate with notes of pear, apricot and white flowers	\$36
GEWURTZRAMINER St. Christopher, Wurttemberg, Germany 2016 Aromas of white blossoms and rose petal. This off dry wine has soft acidity and a light texture	\$36
VERDICCHIO Bisci, Matelica, Italy 2018 Light to medium bodied Italian white that is crisp with flavors of peach, almond and white flowers	\$41
VERDEJO Garciarevalo, “Casamaro” Rueda, Spain 2019 Medium bodied white with zesty mineral driven flavors of lychee, stone fruits and wild herbs	\$41
ALBARINO Bodegas Eidosela, Rias Baixas, Spain, 2018 Intense white wine that is fragrant, fruity and floral. Great structure and a viscous mouth feel	\$43
GRÜNER VELTLINER Berger, Weingut, Austria 2020 (1LITER) Fresh citrus aromas of grapefruit and lemon skin pair with white flower notes and exotic fruit	\$44
VIIGNER Illahe, Willamette Valley, Oregon 2019 Elegant expression of the varietal has tree fruits on the nose and a beautiful nutty finish	\$48
SAUVIGNON BLANC Domaine Serge Laloue, Sancerre, Loire Valley, France 2019 Zesty acidity and intense aromatics mark this crisp and refreshing white	\$51
PINOT GRIS Owen Roe, Eola-Amity Hills, Wapato, Washington 2019 A versatile wine with concentrated lemon and pear on the palette. Dry finish	\$55
GARGANEGA Soave Classico, “Monte Carbonare”, Veneto, Italy 2016 Fresh and fruity aromas of green apple and grapefruit with peach and melon showing through on the palette	\$56
ARNEIS Vietti Roero, Piedmont, Italy 2018 Fresh floral, citrus, melon aromas and flavors. Unoaked, dry crisp wine with body with great acidity	\$58
CHARDONNAY Matchbook “The Arsonist”, Dunnigan Hills, Central Valley, California, 2018 Luscious and rich with a seamless integration of oak and fruit with aromas of pineapple and papaya	\$59
CHARDONNAY Olivier Leflaive Rully 1er Cru, “Les Cloux”, Burgundy, 2016 Aromatic notes of pear, apple and white peach. Well made and perfectly balanced	\$89

ORANGE

SAUVIGNON BLANC/VERDEJO Gulp Hablo, Castilla La Mancha, Spain, 2020 (1LITER) This organic biodynamic wine has aromatics of orange blossom with a textured palate of dried apricots and tea and is a perfect introduction to “orange” wines	\$51
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ROSE

CINSAULT/GRENACHE Cotes Du Rhone, Vidal-Fleury, Rhone Valley, France, 2018 Juicy and plush. This easy drinker has watermelon and cherry fruit on the nose and a lengthy finish	\$34
TXAKOLI Ganeta, Txakolina, Spain, 2020 Light pink. A squeeze of lime with some sea spray. Bright dry clean with a touch of fizz. She’ll make you dance!	\$58
GRENACHE/CINSAULT Chateau d’Esclans, “Whispering Angel”, Provence, France, 2020 A premium Rose that is dry and crisp and enjoyable all day and night	\$69

RED

PINOT NOIR Unsorted, California 2018 Boysenberry and mineral on the nose with a palette of red raspberry and earthy tone	\$40
PRIMITIVO Castello Monaci, “Piluna”, Salento, Italy 2019 Medium bodied “old world” red has mature flavors of spicy red fruits, leather and smoked meat	\$44
NEGROAMARO/MALVASIA NERA Taurino, “Notapanaro” Salento, Italy 2010 Ruby red in color this wine is rich and full bodied with an elegant bouquet of tobacco and licorice	\$45
SANGOIVese Melini “Chianti Riserva” Bardolino, Italy 2015 With beautiful aromas of dark skinned fruit this is a great expression of Chianti	\$47
SYRAH Saint Cosme Cotes-Du-Rhone Gigondas, France 2019 With deep flavors and firm tannins this has all the characteristics of Syrah	\$48
SHIRAZ Vineaceous “Snake Charmer” McLaren Vale, Australia 2017 Anise, tangy black olives and salt all combine with a beautiful underlying richness	\$51
CABERNET SAUVIGNON Juggernaut, “Hillside Cabernet”, California 2018 Dense and velvety with licorice and cassis aromas	\$55
CABERNET FRANC Onabay Vineyards, North Fork Long Island, New York 2018 Medium bodied red with spicy blackberry fruit, subtle earth notes and a hint of toasty oak	\$56
CABERNET/CINSAULT/SYRAH Chateau Musar, Bekaa Valley, Lebanon 2017 A youthful nose of blueberries, violets and red cherries with soft tannins	\$58
PINOT NOIR Adelsheim, Willamette Valley, Oregon 2018 Silky smooth texture with intense cherry fruit aromas	\$69
SANGIOVESE Poggio Nardone, Brunello di Montalcino D.O.C.G. Tuscany, Italy 2012 Perfectly balanced, ripe with bright cherry and cassis followed by savory tones of tar, tobacco and forest floor	\$89
CABERNET SAUVIGNON Star Lane, Happy Canyon of Santa Barbara, California 2014 This elegant red highlights a purity of fruit and dense texture	\$118
PRIMITIVO (1.5 LITER) Castello Monaci “Artas”, Puglia, Italy 2010 Rich and layered with black pepper and spice, this wine has some bottle age on it and is drinking beautifully	\$135
CORVINO/RONDINELLA (3 LITER) Santi “Solane”, Valpolicella Ripasso D.O.C, Italy 2013 A beautiful and intense ruby color with hints of fresh red fruits and maraschino jam	\$225

All of our wines have been hand selected to pair with our cuisine and are created with sustainable farming practices.

HERITAGE

FOOD + DRINK

NEW YORK BEER

ARWOOD FARM BREWERY "BLACK SHEEP" Accord, NY, American Brown Ale 4.8 % (16 oz)	\$11
BROOKLYN BREWERY "SUMMER ALE" Brooklyn, NY, Pale Ale 5 %	\$7
CHATHAM BREWING "MANGO BOMBOGENESIS" Chatham, NY, DIPA 8.5% (16 oz)	\$11
CHATHAM BREWING "VELO CERVEZA" Chatham, NY, Mexican Lager 5%	\$7
COMMON ROOTS BREWING CO. "SHADOW FIGURES" South Glens Falls, NY, American Porter 5.5% (16oz)	\$9
COMMUNITY BEER WORKS "THE WHALE" Buffalo, NY, Brown Ale 5.9%	\$9
DECADENT ALES "DOUBLE TROPICAL SMOOTHIE" Mamaroneck, NY, DIPA 8.9% (16 oz)	\$12
DECADENT ALES "PINA COLADA" Mamaroneck, NY, DIPA 9.4% (16 oz)	\$12
DECADENT ALES "TRIPLE ORANGE CREAM POP" Mamaroneck, NY, TIPA 10.1% (16 oz)	\$14
DROWNED LANDS "TEN ACRES" Warwick, NY, Pastry Stout 9% (16 oz)	\$12
EQUILIBRIUM "DHOP 2" Middletown, NY, DIPA 8.5% (16 oz)	\$14
EQUILIBRIUM "ENSO" Middletown, DIPA 8.2% (16 oz)	\$11
FINBACK BREWERY "DOUBLE SESS" Queens, NY, Wit Beer 4.8% (16 oz)	\$12
GRIMM "LIGHT YEAR" Brooklyn, NY, DIPA 8% (16 oz)	\$13
GRIMM "LITE" Brooklyn, NY, American Lite Lager 4.2% (16 oz)	\$9
GRIMM "TESSERACT" Brooklyn, NY, DIPA 8% (16 oz)	\$14
HUDSON VALLEY BREWERY "COEVAL I" Beacon, NY, Fruited Sour DIPA a 8% (16 oz)	\$15
HUDSON VALLEY BREWERY "INCANDENZA" Beacon, NY, Sour IPA w/ Motueka 6% (16 oz)	\$13
HUDSON VALLEY BREWERY "GLYCERINE" Beacon, NY, Fruited Sour DIPA a 8% (16 oz)	\$15
HUDSON VALLEY BREWERY "SILHOUETTE" Beacon, NY, Brunch Style Sour IPA 5% (16 oz)	\$13
INDUSTRIAL ARTS "IMPACT WRENCH" Beacon, NY, TIPA 10% (16 oz)	\$12
INTERBORO ALES "MAD FAT TESSERACT" Brooklyn, NY, DIPA, 8% (16 oz)	\$10
INTERBORO ALES "PREMIERE" Brooklyn, NY, DDH IPA, 6% (16 oz)	\$10
INTERBORO ALES "SWOON UNITS" Brooklyn, NY, Imperial Gose, 8% (16 oz)	\$13
KCBC "MIDLING EARTH" Brooklyn, NY, Extra Special Bitter, 4.8% (16 oz)	\$10
KCBC "RAZOR GRAZER" Brooklyn, NY, Fruited Sour, 5.5% (16 oz)	\$13
LIC BEER PROJECT "HIGHER BURNING" Queens, NY, IPA, 7% (16 oz)	\$10
MILLHOUSE BREWING CO "PK PALE ALE" Poughkeepsie, NY, Pale Ale, 5.4% (16oz)	\$8
NEWBURGH "BROWN" Newburgh, NY, English Brown Ale, 4.2% (16oz)	\$8
NEWBURGH "GIGABOSS" Newburgh, NY, American DIPA, 9% (16oz)	\$11
OTHER HALF BREWING CO. "GREEN CITY" Brooklyn NY, DDH IPA 7% (16oz)	\$12
PEEKSKILL BREWERY "VALLEY LIFE" Peekskill, NY, NEIPA, 6.5%	\$8
RIP VAN WINKLE BREWING CO "OOBIE" Catskill, NY, Hibiscus Blonde Ale, 6% (16oz)	\$9
SINGLE CUT "ELECTRIC BLUE" Astoria, NY, DDH IPA, 7.2% (16oz)	\$13
SLOOP "PIXIE DUST" Hopewell Junction, NY, NEIPA, 6.0% (16oz)	\$12
SLOOP "SIMCOE BOMB" Hopewell Junction, NY, NEIPA, 6.5% (16oz)	\$12
SWIFTWATER "IT'S ALWAYS DANKEST BEFORE DAWN" Rochester, NY, West Coast IPA 6.3% (16 oz)	\$12
THIN MAN "WAKE AND LAKE" Rochester, NY, West Coast IPA 6.3% (16 oz)	\$12

USA BEER

3 FLOYDS "GUMBALLHEAD" Munster, IN, American Wheat Ale, 5.6%	\$7
3 FLOYDS "ZOMBIE DUST" Munster, IN, American DIPA, 8.5%	\$9
ALLAGASH "WHITE" Portland, ME, Belgian Style Wheat Beer, 5.2% (16oz)	\$10
BELL'S "KALAMAZOO STOUT" Comstock, MI, Stout, 6.1%	\$6
FOAM BREWERS "THE FRUIT THAT ATE ITSELF" Burlington, VT, IPA, 7.2% (16oz)	\$15
FOAM BREWERS "THINK I'M IN LOVE" Burlington, VT, DIPA, 8% (16oz)	\$15
GHOSTFISH BREWING CO. "IT CAME FROM THE HAZE" Seattle, WA, NEIPA, 6% (16oz) ☒	\$12
GHOSTFISH BREWING CO. "WATCHSTANDER STOUT" Seattle, WA, Stout, 6.5% (16oz) ☒	\$12
LAWSON'S FINEST LIQUIDS "SIP OF SUNSHINE" Warren, VT, IPA, 8% (16 oz)	\$13
LONE PINE "OH-J" Portland, ME, DIPA, 8.1% (16 oz)	\$11
LORD HOBO BREWING CO. "GLORIOUS" Woburn, MA, NEIPA, 6.5% (16 oz)	\$10
LOST NATION BREWING "MOAIC" Morrisville, VT, IPA, 5.5% (16 oz)	\$10
NEW BELGIUM BREWING CO. "FAT TIRE" Fort Collins, CO, Amber Ale, 5.2%	\$6
NOD HILL BREWERY "GEOBUNNY" Ridgefield, CT, IPA, 6.2% (16oz)	\$11
OXBOW BREWING CO. "SURF MELON" Portland, ME, Farmhouse Ale 4.5%	\$9
PRAIRIE ARTISAN ALES "PHANTASMAGORIA" McAlester, OK, DIPA, 8%	\$10
SEPARATIST BEER PROJECT "BLOOD ORANGE SMOOSH" Pittston, PA, Fruited IPA 7.8% (16 oz)	\$12
THE ALCHEMIST "FOCAL BANGER" Stowe, VT, American IPA 7.0% (16 oz)	\$13
THE ALCHEMIST "HEADY TOPPER" Stowe, VT, NEDIPA 8.0% (16 oz)	\$13
ZERO GRAVITY "MADONNA" Burlington, VT, DIPA 8.0% (16 oz)	\$11

WORLD BEER

ASAHI "SUPER DRY" Japan, Rice Lager, 5%	\$6
ESTRELLA DAMM "DAURA" Barcelona, Marzan Lager, 5.4% ☒	\$6
ST. BERNARDUS "TRIPLE" Belgium, Abbey Ale, 8%	\$12
SAMUEL SMITH'S "TADDY PORTER" England, English Porter, 5%	\$8
STELLA ARTOIS Belgium, Euro Pale Lager, 5%	\$6
TRIPLE KARMELIET Belgium, Blonde Ale 8.4% (11.2 oz)	\$13

LOCAL CIDER

AWESTRUCK "PEACH RING" Sidney, NY, 6.8% (16 oz) ☒	\$9
BROOKLYN CIDER HOUSE "HALF SOUR" New Paltz, NY, 5.8% (750 ml) ☒	\$19
BROOKLYN CIDER HOUSE "KINDA DRY" New Paltz, NY, 5.5% ☒	\$9
CITIZEN CIDER "BROSE" Burlington, VT, Blueberry Cider 6.1% (16 oz) ☒	\$9
CITIZEN CIDER "UNIFIED PRESS" Burlington, VT, 5.2% (16 oz) ☒	\$9
CITIZEN CIDER "WIT'S UP" Burlington, VT, Dry Ale Cider 6.2% (16 oz) ☒	\$9
NINE PIN CIDER "SIGNATURE" Albany, NY, 6.7% ☒	\$9

New York has some of the best craft breweries in the country, and because of that, a large majority of our beer list is local.

HERITAGE

FOOD + DRINK

DESSERT

CAST IRON CHOCOLATE CHIP COOKIE

House made marshmallow, chocolate chips,
walnuts, vanilla ice cream \$11

CAST IRON MAPLE CHURRO SUNDAE

Cinnamon sugar dusted churros, vanilla ice cream, candied nuts,
chocolate sauce, maple \$11

APPLE CRISP FOR TWO

Local apples, brown sugar crust, vanilla ice cream, caramel \$12

FRUITY PEBBLE CHEESE CAKE

NY style cheesecake, triple berry jam, fruity pebble milk crumble \$11

CHOCOLATE CAKE

Vanilla whipped cream, dark chocolate milk crumble \$10

SUMMER BERRIES + CREAM

Lemon-basil shortbread, vanilla pastry cream, macerated berries, mint,
milk crumble \$10

ORANGE SCENTED OLIVE OIL CAKE

Ginger cream, candied citrus peels, powdered sugar \$10

COFFEE & TEA

CRAFTED KUP COFFEE - Poughkeepsie, NY
Organic light roast or decaf \$5 *add shot of espresso +\$3

CUBAN COFFEE

Double Espresso, caramelized sugar \$5

SHAKERATO

Espresso, cream, simple syrup \$7

ESPRESSO - \$5 (double)

CAPPUCCINO OR LATTE - \$7 (double shot)

HARNEY & SONS TEA - Millerton, NY

English Breakfast, Organic Green w/ Citrus + Ginko, Peppermint
Herbal (d), Earl Grey Supreme, Chamomile (d) or Paris \$4

WHISKEY / BOURBON / RYE

AKASHI' EIGASHIMA SHUZO WHITE OAK JAPANESE WHISKY 80°	13
ANGELS ENVY BOURBON 86.6°	15
BARRELL BOURBON #12 9YR 108.5°	21
BARRELL BOURBON RYE #1, 120°	21
BASIL HAYDEN BOURBON 80°	14
BASIL HAYDEN "CARIBBEAN RESERVE" RYE 80°	12
BEACON BOURBON 7YR 100°	11
BLACK DIRT BOURBON 4YR 100°	13
BLACK DIRT SINGLE BARREL 5YR BOURBON 116°	20
BLACKENED WHISKEY 90°	14
BOOKERS BOURBON 127.4°	18
BRECKENRIDGE BOURBON 86°	16
BUFFALO TRACE 80°	15
BULLEIT BOURBON 80°	13
BULLEIT RYE 80°	13
EAGLE RARE 10YR BOURBON 90°	12
ELIJAH CRAIG SMALL BATCH BOURBON 94°	14
FOUR ROSES LIMITED EDITION SMALL BATCH BOURBON 104°	30
FOUR ROSES SINGLE BARREL BOURBON 100°	14
GARRISON BROTHERS TEXAS BOURBON WHISKEY 94°	19
GEORGE DICKEL #8 80°	10
GEORGE DICKEL #12 90°	11
GEORGE DICKEL RYE 80°	11
HENRY MCKENNA SINGLE BARREL 100°	15
HIBIKI HARMONY JAPANESE WHISKY 86°	22
HIGH WEST AMERICAN PRARIE BOURBON 92°	15
HILLROCK ESTATE DOUBLE CASK RYE 90°	21
HILLROCK ESTATE, SOLERA AGED BOURBON 92.6°	21
HIRSCH SMALL BATCH HIGH RYE 8 YR 92°	16
HUDSON MANHATTAN RYE 92°	15
HUDSON MAPLE CASK RYE 92°	15
JEFFERSON'S "OCEAN AGED AT SEA" BOURBON 90°	20
KNOB CREEK BOURBON 100°	12
KNOB CREEK RYE 100°	12
LEGENT BOURBON 94°	13
MAKERS MARK BOURBON 90°	12
NEW RIFF SOUR MASH BOURBON 100°	12
NEW RIFF SINGLE BARREL BOURBON 105.5°	13
PINHOOK BOURBON 95.5°	12
PINHOOK STRAIGHT RYE WHISKEY 97°	11
MICHTERS SINGLE BARREL STRAIGHT RYE 84.8°	14
MICHTERS SMALL BATCH BOURBON 91.4°	15
RAGTIME RYE 90.4°	12
RITTENHOUSE RYE 100°	12
ROCKNAR RYE 94°	16
REDBREAST IRISH WHISKEY 12YR 80°	18
SAZERAC RYE 90°	12
SMOOTH AMBLER "CONTRADICTION" BOURBON 92°	14
SMOOTH AMBLER "OLD SCOUT" BOURBON 99°	14
TACONIC DISTILLERY BARREL STRENGTH BOURBON 115°	17
TEMPLETON RYE 6 YR 91.5°	14
WATHANS SINGLE BARREL BOURBON 8YR RESERVE 94°	14
WESTCHESTER RYE WHISKEY NO.4 90°	12
WHISTLE PIG STRAIGHT RYE WHISKEY 10 YR 100°	23
WIDOW JANE BOURBON 10YR 91°	17
WIDOW JANE RYE MASH "AMERICAN OAK AGED" WHISKEY 91°	14
WIDOW JANE RYE MASH "OAK AND APPLEWOOD AGED" WHISKEY 91°	14
WILD TURKEY LONGBRANCH BOURBON 86°	14
WILLET POT STILL RESERVE 94°	17
WOODFORD RESERVE 90°	13