

APPETIZERS & SIDES:

Truffle Parmesan Shoestring Fries	\$8
Rosemary and Sage Shoestring Fries	\$5
Grilled Local Dashing Star Farm Merguez Spicy Lamb sausage	\$7
Hot dog bun, Moroccan Harissa and Cumin Aioli Shishito Pepper Relish	
Obercreek Farm Salad	\$8
Strawberries, Pecans, Local Goat Cheese and Strawberry vinaigrette	

ENTREES:

Farmers & Chefs Hudson Valley Burger	\$13
Local grass-fed beef, Blue Cheese, Parmesan on English Muffin, Rosemary and Sage Fries	
Veggie Burger	\$13
With caramelized vegetables, pickled fennel, garlic aioli on English Muffin, Rosemary and Sage Fries	
Two Wheatley Farm local Grass Feed Beef Hot Dogs	\$5
With options of: Mustard, Ketchup and Shishito Pepper Relish (add \$5 for Loaded Dogs with Pulled Pork, Shishito Peppers, Mustard, Rosemary and Sage Fries)	
Fried Chicken Wrap	\$13
With Fried Chicken, harissa aioli, pickled onions, kimchi, sriracha, Rosemary and Sage Fries	
24 hour Braised BBQ Pulled Pork Tacos	\$12
With gluten Free Corn Tortillas, 24 hour braised BBQ Hudson Valley Local Pork, Pickles	
Murrays Chicken Fingers with Rosemary and Sage Shoestring fries	\$12

DESSERTS:

Farmers & Chefs Ice Cream Flavor of the day	\$5
--	-----

BEVERAGE:

Bottle of Water	\$2
Strawberry Lemonade	\$5

Gluten free buns are available on request