

BAR MENU

18% gratuity will be added for party of 8 or more

CLASSIC FRENCH ONION SOUP <i>Beef broth, MadeiDescriptionra, Gruyere</i>	\$8
CHEESE & CHARCUTERIE BOARD <i>Local & Imported Cheeses, Artisan Meats, Honeycomb, Olives, Toasted Baguette, Grissini</i>	\$18
CRISPED CHICKEN QUESADILLA ROLL <i>Pepper Jack, Tomatillo Salsa</i>	\$10
SHRIMP “SCARGOT” <i>Gulf Shrimp, Wine, Garlic, Lemon</i>	\$18
GORGONZOLA GARLIC TOAST  <i>Fresh Herbs, Bechamel</i>	\$12
HOUSE MADE KETTLE CHIPS  <i>Salt and Vinegar Aioli, Fresh Dill</i>	\$7
ANGUS BEEF BURGER <i>5 Spoke Creamery Cheddar (Goshen, NY), Brooklyn Pickle, Potato Bun, Hand Cut Fries</i>	\$14
STEAK FRITES  <i>Bistro Steak, Hand Cut Fries, BM Steak Sauce</i>	\$21
CHICKEN POT PIE <i>Organic Chicken, Aromatics, Crisp Pastry</i>	\$12
TOASTED CIABATTA SANDWICHES <i>Served With Mixed Lettuces</i> <ul style="list-style-type: none">Fresh Mozzarella, Roasted Tomato, Arugula, BalsamicGrilled Chicken, Broccoli Rabe, Provolone, Garlic AioliPortobello Banh Mi, Pickled Vegetables, Cilantro	\$14
BEAR MOUNTAIN WEDGE <i>Pancetta, Point Reyes Blue, Roasted Tomato, Ranch, Toasted Almond</i>	\$12
HARVEST APPLE SALAD <i>Local Apples, Chicories, Pomegranate, Honey Citrus Vinaigrette</i> <i>Add to Salads: Chicken \$8/Steak \$10/Salmon \$12</i>	\$12