

LARGE PLATES

BLUE PLATE MEATLOAF 14

bacon-topped, whipped potatoes, chili glazed carrots, brown gravy

BRAISED SHORT RIB BOLOGNESE 23

pappardelle, tomato ragú, shaved aged pecorino

SKATE FRITES 19

shoestring potatoes, saffron cream sauce, wilted greens

ROASTED FREE RANGE CHICKEN 22

spaghetti squash, brussels sprouts, thyme jus

ORECHIETTE with PESTO CREAM 17

sundried tomatoes, broccoli rabe, pine nuts

PAN SEARED ORGANIC SALMON 24

potato pancake, braised leeks, horse radish beurre blanc

PORTOBELLO SANDWICH 13 CURRIED CHICK PEA STEW 15

brioche bun, fries, pesto aioli, pickled onions peanut sauce, organic brown rice, warm greens

PAN SEARED DUCK BREAST 24

creamy goat cheese polenta, wilted spinach, cherry demi-glace

GRILLED HANGER STEAK 22

kale & roasted garlic, potato wedges, chimichurri

KINDERHOOK FARM GRASS FED BURGER 15 BLUE PLATE BURGER 10

brioche bun, fries, greens, house cured pickles

SIDES 6

roasted brussels sprouts w bacon / creamy polenta / wilted spinach
spaghetti squash / crispy onion rings

D O M I N I C G I U L I A N O , C H E F

One check per table please! 20% gratuity will be added to tables of 6 & over
A corkage fee of \$15/bottle will be charged for wine you bring in