

SOUPS

WESTCHESTER SEAFOOD CHOWDER • 10 ^{GF}
TOMATO BASED WITH APPLEWOOD SMOKED BACON,
LOCAL FISH, CLAMS, SHRIMP, POTATOES AND A HINT
OF PERNOD

VIETNAMESE PHO • 13 ^{GF}
RICH AND FRAGRANT BEEF BROTH WITH PAPER THIN
SLICES OF SHORT RIB, RICE NOODLES, CILANTRO,
BEAN SPROUTS, SCALLIONS, CHILIES AND LIME

SOUP DU JOUR • 7
PLEASE ASK YOUR SERVER ABOUT OUR FRESH DAILY
SOUP

TRADITIONAL FRENCH ONION SOUP • 7
WITH GRUYERE AND GARLIC CROUTONS

SALADS

ADD

- Grilled Chicken • 5
- Grilled Shrimp • 12
- Grilled Salmon • 12
- Seared Scallops • 15

HEARTS OF PALM SALAD. • 16 ^{GF}
HEARTS OF PALM, FRESH ORANGE, ASPARAGUS
AND ORGANIC BABY ARUGULA TOSSED WITH
HAZELNUT VINAIGRETTE

ARTISAN LETTUCE • 16 ^{GF}
WITH GRILLED HALLOUMI CHEESE, CACTUS PEAR,
DRIED FIGS AND APRICOTS - LOCAL WILDFLOWER
HONEY

RED AND GOLDEN BEETS • 15 ^{GF}
WITH MACHE, LOCAL GOAT CHEESE, PICKLED RED
ONIONS AND GREEN APPLE VINAIGRETTE

BIBB LETTUCE • 15
WITH SHAVED FENNEL, WHITE MUSHROOMS,
HEIRLOOM TOMATO AND FOCACCIA CROUTONS -
CREAMY BLACK GARLIC AND PARMESAN DRESSING

ROASTED TRICOLOR CAULIFLOWER • 17 ^{GF}
ARTICHOKES, CAPERS AND WALNUTS OVER ARTISAN
LETTUCE - MEYER LEMON VINAIGRETTE

TRADITIONAL CAESAR • 12
WITH GOLDEN CROUTONS, TOMATOES, BLACK OLIVES
AND PARMESAN CHEESE

SANDWICHES

SERVED WITH FRESH CHIPS

ADD ONE OF OUR LOCAL HUDSON VALLEY CHEESES • 2
ADIRONDACK CHEDDAR, KUNIK, OR FROMAGE BLANC.

MIX BURGER • 16
A HALF-POUND OF PRIME GROUND SHORT
RIB, BRISKET AND CHUCK BLEND GRILLED TO
ORDER, WITH CHEF'S SPICY CHIPOTLE AIOLI
ON A BRIOCHE BUN.

WESTCHESTER BURGER. • 16
A HALF-POUND OF PRIME GROUND SHORT RIB,
BRISKET AND CHUCK BLEND GRILLED TO ORDER, WITH
PORK BELLY AND DRUNKEN ONIONS - SAUTÉED IN A
LOCAL BEER ON A BRIOCHE BUN.

ROASTED VEGGIE BAGUETTE • 13
MARKET FRESH VEGETABLES ROASTED ON A FRESH
BAGUETTE WITH AN HERBED GOAT CHEESE SPREAD

TURKEY CLUB SANDWICH . • 16
ROASTED TURKEY BREAST, APPLEWOOD SMOKED
BACON, LETTUCE, TOMATO AND MAYONNAISE

WARM GRILLED CHICKEN SANDWICH • 15
WITH FRESH MOZZARELLA, HEIRLOOM TOMATOES
AND ARUGULA ON OLIVE AND ASIAGO CLUB ROLL

GRILLED FRESH TUNA STEAK SANDWICH • 16
WITH A TANGY OLIVE RELISH, LETTUCE, TOMATO AND
RED ONION ON A TOASTED CIABATTA ROLL

FOLLOW US ON INSTAGRAM

@CHEFJIMSHANNON
@MIXCOCKTALBARANDKITCHEN

"GF" INDICATES OUR GLUTEN FREE SELECTIONS

APPETIZERS

CRISPY PORK BELLY TACOS • 7 ^{GF}
WITH CORN TORTILLAS, FRESH PICO DE
GALLO, AVOCADO AND JALAPENO CREAM;
TOPPED WITH SHAVED MANCHEGO CHEESE

CHEESY SPINACH AND ARTICHOKE DIP • 10
WITH CRISP PITA CHIPS

UNFRIED MOZZARELLA • 9
ZESTY TOMATO BASIL SAUCE WITH BURATTA CHEESE AND
TOASTED GARLIC BREAD

CRISPY CHICKEN WINGS • 11 ^{GF}
(6 WINGS) BUFFALO BBQ OR SWEET & SPICY

SMALL PLATES

SAUTÉED SHRIMP ON TOSTONES • 15 ^{GF}
WITH A RUM AND LIME MOJO

LOCAL CHEESE SELECTION • 16
LOCAL HUDSON VALLEY CHEESES – ADIRONDACK
CHEDDAR, KUNIK AND FROMAGE BLANC
SERVED WITH ARTISAN BREAD

SPICY TUNA POKE • 11 ^{GF}
WITH GLASS NOODLES VEGETABLE RIBBONS, SWEET SOY,
GINGER AND SCALLION

MAINE LOBSTER TACO • 19
CORN TORTILLAS, JICAMA SLAW, BLACK BEANS AND CORN
TOPPED WITH AVOCADO AND JALAPENO CREAM

SLIDERS WITH LOCAL CHEESES • 15
THREE MINI ANGUS BEEF BURGERS ON BRIOCHE, KUNIK,
FROMAGE BLANC, ADIRONDACK CHEDDAR AND TWO SAUCES,
CHIPOTLE AIOLI AND CHEF'S STEAK SAUCE

WASABI CHICKEN SLIDERS • 13
GINGER AND SOY MARINATED CHICKEN BREAST
WITH SESAME PICKLED CUCUMBERS,
AND A CREAMY WASABI ON BRIOCHE

LOBSTER MAC N' CHEESE BITES • 16
WITH A BOURSIN CHEESE DIPPING SAUCE

FLATBREAD PIZZA OF THE DAY • 12
ASK YOUR SERVER FOR THE TOPPINGS OF THE DAY

PICKLED LOCAL FRUIT & VEGETABLE PLATTER • 10 ^{GF}

LARGE PLATES

PAN SEARED BREAST CHICKEN • 23
WITH PANCETTA, JULIENNE LEEKS, CARROTS,
LOCAL SQUASH AND FRESH HERBS, PECAN
AND DRIED FRUIT WILD RICE WITH A
ZINFANDEL INFUSED NATURAL JUS

CRISPY SKIN SALMON • 27 ^{GF}
WITH SAUTÉED ORGANIC SPINACH AND GARLIC, PEPPEDEW
PEPPER COULIS AND RICE PILAF

SWEET CHILI SALMON • 25
SALMON WITH SWEET RED CHILI SAUCE, FRESH GARLIC,
ZUCCHINI RIBBONS, ROASTED RED PEPPERS, HOISON BBQ,
NORI, GREEN ONION SERVED OVER FETTUCINE

PAN ROASTED FILET MIGNON • 35
HERB CURED AND BASTED WITH FRESH
BUTTER, SERVED WITH A JAMESON WHISKEY
MUSTARD, THYME INFUSED ROESTI POTATOES,
GREEN AND WHITE ASPARAGUS

MARGARITA BAKED LOCAL COD • 23 ^{GF}
LIME, ORANGE, JALAPENO, ONIONS, HEIRLOOM TOMATOES
TEQUILA AND SPICES SERVED WITH STEAMED RICE AND
LOCAL VEGETABLES

GRILLED NEW YORK STEAK • 27
PEEWEE CONFETTI POTATOES, HARICOT
VERTES AND BABY CARROTS – PORCINI
MUSHROOM SAUCE

BROCCOLI RABE AND SAUSAGE RAVIOLI • 24
"AMATRICIANA" – A CLASSIC TOMATO SAUCE WITH
PANCETTA, FRESH BASIL, OREGANO AND CRUSHED CHILIES

FOOD ALLERGIES?
IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO
THE MANAGER OR YOUR SERVER