

LUNCH Menu

11am - 3pm

hudson valley smoked trout rillettes, warm bread, crudites, smoked roe 25

crispy artichokes, lemon caper aioli 13

garden greens, crispy chickpeas, artichoke vinaigrette 17

farro salad, endive, shaved celery, parmigiano 17 add poached egg 3

warm grain bowl, roasted vegetables, pickled onion, avocado 16 add poached egg 3

organic soft scramble, prosciutto on sourdough miche 17

highland hollow cheeseburger, white cheddar, lettuce, pickles, porcini mayo, fries 24

Sides

fries 9

avocado 3

chicken breast 8

INNESS

BEVERAGES

COCKTAILS

Mimosa 13

Housemade Bloody Mary 15

COFFEE/TEA

Intelligentsia Drip Coffee 4

Intelligentsia Espresso/Americano Coffee 6

Organic Ice Tea 4

Organic Kilogram Tea 4

herbal: tumeric, chamomile

non-herbal: jasmine green, emerald spring (green), breakfast blend, earl gray

WINES BY THE GLASS

Mas Goma, La Planta Brut, Pet Nat, Font-Rubi, Spain 15

Leon Gold, Pink Gold Pet Nat, Swabla, Germany Sparkling Rosé 17

Le Bernarde, Cinsaul/Grenache, Provence, France rose 15

Escabeces, Xarel·lo Rojo, Tarragona, Spain orange 15

Pio Cesare, Cortese di Gavi, Piedmont, Italy 18

Giovanni Ederle, Valpolicella, Veneto, Italy 17

Anthony Therenet, Gamay. Beaujolais, France 17

Domaine Grosbois, La Cuisine de Ma Mere, Cabernet Franc, Loire, France 16

Anahata, Cabernet Sauvignon, Seattle, Washington 17

BEER & CIDER

Arrowood, Cicada, Corn Lager 12

Grimm, Hi Vis, Dry Hop Sour Ale 14

Upperpass, Little Farm House, Saison 12

Torch & Crown, Intersect, Session Hazy Pale Ale 12

Grimm, Air Knife, IPA 14

Foreign Object, A Brutal Utopian Failure, Ale 12

NON-ALCOHOLIC BEVERAGES

pomegranate, lemon soda 10

ginger, mint limeade 10

seedlip garden, honey, lemon, elderflower tonic 12