

TO START

“CHICHARON” DEVEILED EGGS - Crispy pork “cracklin”, garlic aioli, pickled relish	\$8
HERITAGE HUMMUS PLATE - Roasted pepper goat cheese spread, olives, house pita	\$10
CHEDDAR + SCALLION POLENTA “NUGGETS” - Garlic aioli	\$9
CAST IRON CHICKEN MEATBALLS - Pesto cream, garlic focaccia toast, ricotta, pine nuts	\$15
PASTRAMI REUBEN DUMPLINGS - Gruyere, sauerkraut, Russian dressing, everything spice	\$13
CHILI GARLIC BONE MARROW - Garlic butter, chili bread crumb, sweet onion jam, toast	\$16
KUNG PAO BRUSSELS SPROUTS - Sesame, scallion, peanuts	\$12 \$22
SHRIMP + AVOCADO - Poached shrimp, avocado, orange, fennel, cucumber, lemon, olive oil	\$15
SPICY SHRIMP TOAST - Lobster stock, garlic, chili flakes, butter, toasted baguette	\$16
CHILI-HONEY PORK BELLY BITES - Pickled red onion, peanuts, herb aioli	\$13
TUNA POKE - Chopped tuna, sushi rice, spicy mayo, avocado, edamame, soy, herbs	\$16
GENERAL TSO’S CAULIFLOWER - Fresno chilies, mint, sliced peaches, toasted sesame, soy	\$12 \$22
BLACK PEPPER MUSSELS - Grilled fennel, white wine, cream, toast	\$16
CRISPY CHICKEN WINGS - Alabama “white” sauce	\$13
HERITAGE “OG” BOARD - Deviled eggs, house made country ham, chili-honey slab bacon, pretzel crusted pimento cheese, mini biscuits, cheddar crackers, pickles, beer mustard, candied nuts	\$19

SEASONAL SALADS

“CACIO E PEPE” SALAD - Baby lettuces, pears, pine nuts, creamy parmesan-pepper dressing	\$14
LOCAL APPLE SALAD - Kale, honey pepper bacon, blue cheese, candied almonds, cider vinaigrette	\$14
BEET + FETA - Baby red romaine, whipped feta, pickled onions, pecans, fig balsamic vinaigrette	\$14
CRISPY ARTICHOKE - Frisee, arugula, radicchio, citrus, ricotta, pistachio, citrus vinaigrette	\$14
ADD: GRILLED SHRIMP +\$8 FRIED CHICKEN +\$6 GRILLED CHICKEN +\$6 STRIP STEAK +\$10 GRILLED SALMON +\$10	

ENTREES

16oz BONELESS RIBEYE - Crispy parmesan potatoes, creamed kale, garlic horseradish cream	MP
“SURF + TURF” - 6oz Wagyu strip steak, king crab legs, parmesan potatoes, cauliflower gratin, au poivre	MP
DRY AGED “WHITE” BEEF BOLOGNESE - Rigatoni, dry aged beef, cream, parmesan, parsley	\$23
KING CRAB CAVATELLI - House made pasta, garlic, preserved lemon, chili bread crumbs	\$34
CAST IRON PORK CHOP - Truffle honey butter, bacon braised greens, smashed white beans	\$29
FRIED CHICKEN AND BISCUITS - Spicy honey-butter, BBQ bacon pit beans, house pickles	\$24
CRISPY LAMB - Slow braised, house pita bread, hummus, pickled onion, herb aioli	\$29
ROASTED CHICKEN “DIABLO” - Half chicken, “diablo” rub, broccolini, chicken stock, lemon, garlic	\$24
COCA COLA BRAISED BONE IN SHORT RIB - Parsnip puree, roasted veggies, pine nut gremolata	\$32
SHRIMP GRAIN BOWL - Seasonal veggies, citrus, avocado, soft egg, almonds, chimichurri, aioli	\$22
PAN SEARED SALMON - Smashed fingerling potatoes, grilled broccolini, bearnaise sauce	\$28
TRUFFLE BACON RANCH BURGER - Local cheddar, lettuce, pickles, smoked truffle ranch, fries	\$18
KFC “SANDY” - Korean fried chicken, house kimchi, garlic aioli, arugula, pickled onions, hero	\$18
SHRIMP PO’ BOY - Lettuce, pickles, red onion, old bay mayo, hero	\$17

DAILY MARKET SIDES

BEER MAC + CHEESE (FOR TWO) - Local cheese blend, beer sauce, biscuit crumb topping	\$12
CRISPY ARTICHOKES - Black pepper-parmesan aioli, fried lemon rounds. pickled chilies	\$10
LOADED “H” FRIES - “Mac sauce”, bacon, cheddar, scallion	\$7
HONEY ROASTED GINGER CARROTS - Local honey	\$7
CAST IRON CAULIFLOWER AU GRATIN - Parmesan, gruyere, truffle, chili bread crumbs	\$10
WARM BUTTER BISCUITS - Butter	\$4

Heritage Loves Earth. All of our meat & fish products are local when possible, responsibly sourced & humanely raised. We incorporate local & seasonal ingredients throughout our menu & pride ourselves on responsible environmental practices. A large majority of our menu items are made in house with love & care. Thank you for your continued support!

COCKTAILS

SPECIALTY COCKTAILS - \$12		
SLOW BURN	Chili infused tequila, strawberry, lime, chili salt rim	
WINTER IS COMING	White rum, cranberry, lime, pineapple	
LOVE WITH THE COCO	Tequila or vodka, pineapple, cucumber, coconut	
SNOWING IN MIAMI	- Vodka, strawberry, grapefruit, lemon, amaro	
ROSEMARY FIG SMASH	- Bourbon, fig jam, lemon, rosemary syrup	
SMOKEY HARVEST	Mezcal, local apple cider, lemon, honey-cinnamon syrup	
THE SECRET GARDEN	Vodka or gin, cucumber, basil, ginger, lemon	
“FALL FASHIONED”	Bourbon, barrel aged bitters, cinnamon syrup	
PURPLE HAZE	Prosecco, gin, elderflower, lavender, lemon	
PAINKILLER	Jamaican rum, pineapple, orange juice, coconut, lime	
BEE’S KNEES	- Gin, grapefruit, orange, lemon, peach, honey	

DRAFT BEER

MILLHOUSE BREWING CO “KOLD ONE”	Poughkeepsie, NY, Kolsch 4.6%	\$7
THREES BREWING “LOGICAL CONCLUSIONS”	Brooklyn, NY, American IPA 7%	\$9
NEWBURGH BREWERY “MEGABOSS”	Newburgh NY, IPA, 7%	\$8
INDUSTRIAL ARTS “TORQUE WRENCH”	Beacon NY, DIPA 8.2%	\$8
ARROWWOOD FARM BREWERY “BLACK SHEEP”	Accord, NY, American Brown Ale 5.9%	\$9
THE DROWNED LANDS BREWERY “STREAMSIDE”	Warwick, NY, Sour IPA 5.8%	\$9
THIN MAN “MINKEY BOODLE”	Buffalo, NY, Fruited Sour 7%	\$8
SLOOP BREWING “COCO BAKED”	Fishkill, NY, Milk Stout 6.5%	\$8

WINE BY THE GLASS

SANGRIA \$10/GLASS RED OR WHITE

SPARKLING		
ROSE	Conquilla, D.O. Cava, Spain, NV	\$9
LAMBRUSCO	Cavvichioli “Lambrusco Dolce”, Modena, Italy NV	\$10
PROSECCO	Lamberti, “Extra Dry” Italy NV	\$11
WHITE		
PINOT GRIGIO	Lucciola, Veneto, Italy 2018	\$9
GRUNER VELTLINER	Weingut Berger, Getersdorf, Austria, 2019	\$9
SAUVIGNON BLANC	Ponga, Marlborough, New Zealand 2019	\$10
RIESLING	”Evergreen Vineyard” Milbrandt, Mattawa, Washington 2018	\$10
CHARDONNAY	”Half Life” The Atom, California 2018	\$10
ROSE		
CINSAULT/GRENACHE	Cotes Du Rhone, Vidal-Fleury, Rhone Valley, France, 2018	\$8
RED		
MALBEC	”Taymente”, Huarpe, Mendoza, Argentina 2019	\$9
BARBERA	CP, Piemonte, Italy, 2014	\$10
GRENACHE/SYRAH	Cotes Du Rhone, Vidal - Fleury, Rhone Valley, France 2017	\$11
CABERNET SAUVIGNON	”Bunkhouse”, Hearst Winery, Paso Robles, California 2017	\$12
PINOT NOIR	”SLH”, Hahn, Santa Lucia Highlands,California, 2018	\$14

NON-ALCOHOLIC BEVERAGES

AQUA VITEA KOMBUCHA	Middlebury, Vermont	
Blueberry or Peach	12oz	\$7
Tumeric Sunrise	16oz	\$9
SPA TREATMENT	Cucumber juice, lemon-lime soda, lemon	\$5
SPICY GINGER SODA	Pineapple juice, lime juice, ginger, club soda	\$5
STRAWBERRY LEMONADE	Fresh lemonade, fresh strawberry	\$5
ARNOLD PALMER	Fresh lemonade + iced tea	\$4
COLD BREW ICED COFFEE		\$5
SHAKERATO	- Espresso, cream, simple syrup	\$6

All of our juices are fresh squeezed on a daily basis and all of our syrups are made in house

WINE BY THE BOTTLE

SPARKLING

LAMBRUSCO Cavvichioli “Lambrusco Dolce”, Modena, Italy NV	\$40
A bubbly slightly sweet red wine. Great with grilled and cured meats	
PROSECCO Lamberti “Extra Dry”, Bardolino, Italy NV	\$44
Floral aromas with peach and tropical fruit notes	
LIEB CELLARS Pinot Blanc Reserve, North Fork Long Island, New York 2017	\$65
Crisp and fresh with a nose of green apple and pear, accented by hints of citrus, honey, and yeast	
BILLECART-SALMON Brut Rose, Champagne NV	\$165
Full bodied and dense with crisp acidity	

WHITE

PINOT GRIGIO Santi, “Sortesele” Venezia, Italy 2018	\$36
Fruity on the palate with notes of pear, apricot and white flowers	
GEWURTZRAMINER St. Christopher, Wurttemberg, Germany 2016	\$36
Aromas of white blossoms and rose petal. This off dry wine has soft acidity and a light texture	
VERDICCHIO Bisci, Matelica, Italy 2018	\$41
Light to medium bodied Italian white that is crisp with flavors of peach, almond and white flowers	
VERDEJO Garciarevalo, “Casamaro” Rueda, Spain 2018	\$41
Medium bodied white with zesty mineral driven flavors of lychee, stone fruits and wild herbs	
ALBARINO Bodegas Eidosela, Rias Baixas, Spain, 2018	\$43
Intense white wine that is fragrant, fruity and floral. Great structure and a viscous mouth feel	
GRÜNER VELTLINER Berger, Weingut, Austria 2018 (1LITER)	\$44
Fresh citrus aromas of grapefruit and lemon skin pair with white flower notes and exotic fruit	
ALBARINO Bodegas Eidosela, Rias Baixas, Spain, 2018	\$43
Intense white wine that is fragrant, fruity and floral. Great structure and a viscous mouth feel	
VIOGNER Illahe, Willamette Valley, Oregon 2019	\$48
Elegant expression of the varietal has tree fruits on the nose and a beautiful nutty finish	
PINOT GRIS Owen Roe, Eola-Amity Hills, Wapato, Washington 2019	\$55
A versatile wine with concentrated lemon and pear on the palette. Dry finish	
GARGANEGA Soave Classico, “Monte Carbonare”, Veneto, Italy 2016	\$56
Fresh and fruity aromas of green apple and grapefruit with peach and melon showing through on the palette	
ARNEIS Vietti Roero, Piedmont, Italy 2018	\$58
Fresh floral, citrus, melon aromas and flavors. Unoaked, dry crisp wine with body with great acidity	
CHARDONNAY Matchbook “The Arsonist”, Dunnigan Hills, Central Valley, California, 2018	\$59
Luscious and rich with a seamless integration of oak and fruit with aromas of pineapple and papaya	
GEWURTZRAMINER Josef Hoffstatter, Alto Adige, Italy 2017	\$69
Rich aromas of lemon custard, and golden pear. Ripe stone fruit and mineral on the palate	
CHARDONNAY Olivier Leflaive Rully 1er Cru, “Les Cloux”, Burgundy, 2016	\$89
Aromatic notes of pear, apple and white peach. Well made and perfectly balanced	

ROSE

VINHO VERDE Joao Portugal Ramos, Portugal, 2019	\$29
Bright pink color with intense red fruit aromas. Well balanced young and vibrant rose.	
CINSAULT/GRENACHE Cotes Du Rhone, Vidal-Fleury, Rhone Valley, France, 2017	\$34
Juicy and plush. This easy drinker has watermelon and cherry fruit on the nose and a lengthy finish	

RED

GRENACHE , “Evodia”, Catalyud, Spain 2017	\$39
Mineral laced and elegant, this wine displays plenty of raspberry and sour cherry notes intermixed with a distinct minerality	
PINOT NOIR Unsorted, California 2018	\$40
Boysenberry and mineral on the nose with a palette of red raspberry and earthy tone	
PRIMITIVO Castello Monaci, “Piluna”, Salento, Italy 2018	\$44
Medium bodied “old world” red has mature flavors of spicy red fruits, leather and smoked meat	
NEGROAMARO/MALVASIA NERA Taurino, “Notapanaro” Salento, Italy 2011	\$45
Ruby red in color this wine is rich and full bodied with an elegant bouquet of tobacco and licorice	
SANGOIVESE Melini “Chianti Riserva” Bardolino, Italy 2015	\$47
With beautiful aromas of dark skinned fruit this is a great expression of Chianti	
SYRAH Saint Cosme Cotes-Du-Rhone Gigondas, France 2019	\$48
With deep flavors and firm tannins this has all the characteristics of Syrah	
SHIRAZ Vineaceous “Snake Charmer” McLaren Vale, Australia 2016	\$51
Anise, tangy black olives and salt all combine with a beautiful underlying richness	
CABERNET SAUVIGNON Juggernaut, “Hillside Cabernet”, California 2018	\$55
Dense and velvety with licorice and casis aromas	
CABERNET FRANC Onabay Vineyards, North Fork Long Island, New York 2017	\$56
Medium bodied red with spicy blackberry fruit, subtle earth notes and a hint of toasty oak	
PINOT NOIR Gothic “Nevermore”, Willamette Valley, Oregon 2014	\$57
This Pinot Noir is seamless with balanced fruit and traditional Willamette Valley flavors	
CABERNET/CINSAULT/SYRAH Chateau Musar, Bekaa Valley, Lebanon 2017	\$58
A youthful nose of blueberries, violets and red cherries with soft tannins	
PINOT NOIR Adelsheim, Willamette Valley, Oregon 2018	\$69
Silky smooth texture with intense cherry fruit aromas	
SANGIOVESE Poggio Nardone, Brunello di Montalcino D.O.C.G. Tuscany, Italy 2012	\$89
Perfectly balanced, ripe with bright cherry and cassis followed by savory tones of tar, tobacco and forest floor	
CABERNET SAUVIGNON Star Lane, Happy Canyon of Santa Barbara, California 2014	\$118
This elegant red highlights a purity of fruit and dense texture	
PRIMITIVO (1.5 LITER) Castello Monaci “Artas”, Puglia, Italy 2010	\$135
Rich and layered with black pepper and spice, this wine has some bottle age on it and is drinking beautifully	
CORVINO/RONDINELLA (3 LITER) Santi “Solane”, Valpolicella Ripasso D.O.C, Italy 2013	\$225
A beautiful and intense ruby color with hints of fresh red fruits and maraschino jam	

All of our wines have been hand selected to pair with our cuisine and are created with sustainable farming practices.

HERITAGE

FOOD + DRINK


NEW YORK BEER

ARROWOOD FARM BREWERY “PORCH BEER”	Accord, NY, Wild Ale, 4.8 % (16 oz)	\$11
BROOKLYN BREWERY “BROWN ALE”	Brooklyn, NY, Saison, 7.2 %	\$7
CHATHAM BREWING “DOUBLE VALKYRIE”	Chatham, NY, DIPA, 8.5% (16 oz)	\$11
COMMON ROOTS BREWING CO. “SHADOW FIGURES”	South Glens Falls, NY, American Porter, 5.5% (16oz)	\$9
DECADENT ALES “OPULENCE”	Mamaroneck, NY, DIPA, 8.6% (16 oz)	\$11
DECADENT ALES “ECTOPLASMIC ORANGE”	Mamaroneck, NY, Tangerine DIPA, 7.5% (16 oz)	\$11
DECADENT ALES “MOLTEN LAVA CAKE”	Mamaroneck, NY, Imperial Stout, 12.5% (16 oz)	\$12
EQUILIBRIUM “DHOP 2”	Middletown, NY, DIPA, 8.5% (16 oz)	\$14
EQUILIBRIUM “ENSO”	Middletown, DIPA 8.2% (16 oz)	\$11
EQUILIBRIUM “PHOTON”	Middletown, NY, American Pale Ale, 4.8% (16 oz)	\$11
FINBACK BREWERY “DOUBLE SESS”	Queens, NY, Wit Beer, 4.8% (16 oz)	\$12
GRIMM “LIGHT YEAR”	Brooklyn, NY, DIPA 8% (16 oz)	\$13
GRIMM “TESSERACT”	Brooklyn, NY, DIPA 8% (16 oz)	\$14
HUDSON VALLEY BREWERY “INCANDENZA”	Beacon, NY, Sour IPA w/ Motueka 6% (16 oz)	\$13
HUDSON VALLEY BREWERY “COEVAL I”	Beacon, NY, Fruited Sour DIPA a 8% (16 oz)	\$15
INDUSTRIAL ARTS “IMPACT WRENCH”	Beacon, NY, TIPA 10% (16 oz)	\$12
INDUSTRIAL ARTS “STATE OF THE ART SERIES”	Beacon, NY, Orange DIPA, 8.5% (16 oz)	\$12
INTERBORO ALES “MAD FAT TESSERACT”	Brooklyn, NY, DIPA, 8% (16 oz)	\$10
INTERBORO ALES “PREMIERE”	Brooklyn, NY, DDH-IPA, 6% (16 oz)	\$10
INTERBORO ALES “SWOON UNITS”	Brooklyn, NY, Imperial Gose, 8% (16 oz)	\$13
KCBC “INTRUDER ATTACK”	Brooklyn, NY, NY DDH-DIPA, 8.5% (16 oz)	\$12
KCBC “MIDLING EARTH”	Brooklyn, NY, Extra Special Bitter, 4.8% (16 oz)	\$10
KCBC “STRAPHANGER”	Brooklyn, NY, Rice Lager, 4.9% (16 oz)	\$10
LIC BEER PROJECT “HIGHER BURNING”	Queens, NY, IPA, 7% (16 oz)	\$10
MILLHOUSE BREWING CO “EVERYTHING’S COMING UP”	Poughkeepsie NY, Fruited NEIPA 7% (16oz)	\$10
NEWBURGH “BROWN”	Newburgh, NY, English Brown Ale, 4.2% (16oz)	\$8
NEWBURGH “GIGABOSS”	Newburgh, NY, DIPA, 9% (16oz)	\$12
PEEKSKILL BREWERY “MAIN DISH”	Peekskill, NY, Limited Release Pilsner, 5.4% (16oz)	\$10
SINGLECUT “SOFTLY SPOKEN MAGIC SPELLS”	Astoria, NY, Imperial IPA, 8.6% (16oz)	\$12
SLOOP “RAZZLE DAZZLE”	Hopewell Junction, NY, Fruited Wild Ale, 6.0% (16oz)	\$12
SLOOP “NATURAL FREQUENCY”	Hopewell Junction, NY, NEIPA, 6.1% (16oz)	\$11
SLOOP “TEST PILOT”	Hopewell Junction, NY, IPA W/HBC-630 Experimental Hops , 6% (16oz)	\$11
SWIFTWATER BREWING CO “ALPACA KISSES”	Rochester, NY, NEIPA, 6.6% (16oz)	\$11
THIN MAN BREWERY “DEMONS OF LIGHT”	Buffalo, NY, Imperial Blonde Stout, 9.7% (16oz)	\$10
THIN MAN BREWERY “ONE OF YOU STOLE MY TIE”	Buffalo, NY, Imperial Stout, 8.7% (16oz)	\$10








USA BEER

3 FLOYDS “GUMBALLHEAD”	Munster, IN, American Wheat Ale, 5.6%	\$7
3 FLOYDS “ZOMBIE DUST”	Munster, IN, American Pale Ale, 6.4%	\$8
21ST AMENDMENT “EL SULLY”	San Leandro, CA, Mexican Lager 4.8%	\$7
ALLAGASH “WHITE”	Portland, ME, Belgian-Style Wheat Beer, 5.2% (16oz)	\$10
ANCHOR BREWING CO “ANCHOR STEAM”	San Francisco, CA, California Common Beer, 4.9%	\$7
BELL’S “KALAMAZOO STOUT”	Comstock, MI, Stout, 6.1%	\$6
FOAM BREWERS “CHARLIE HUDSON”	Burlington, VT, IPA, 7.2%	\$15
GHOSTFISH BREWING CO. “IT CAME FROM THE HAZE”	Seattle, WA, NEIPA, 6% (16oz) 	\$12
GHOSTFISH BREWING CO. “WATCHSTANDER STOUT”	Seattle, WA, Stout, 6.5% (16oz) 	\$12
LAWSON’S FINEST LIQUIDS “SIP OF SUNSHINE”	Warren, VT, IPA, 8% (16 oz)	\$13
LONE PINE “OH-J”	Portland, ME, DIPA, 8.1% (16 oz)	\$11
LORD HOBO BREWING CO. “DOOM SAUCE”	Woburn, MA, Black DIPA, 7.8% (16 oz)	\$11
LORD HOBO BREWING CO. “GLORIOUS”	Woburn, MA, NEIPA, 6.5% (16 oz)	\$10
LOST NATION BREWING “MOAIC”	Morrisville, VT, IPA, 5.5% (16 oz)	\$10
NEW BELGIUM BREWING CO. “FAT TIRE”	Fort Collins, CO, Amber Ale, 5.2%	\$6
OTHER HALF BREWING CO. “GREEN CITY”	Washington DC, DDHIPA 7%	\$12
OXBOW BREWING CO. “SURF MELON”	Portland, ME, Farmhouse Ale 4.5%	\$9
PRAIRIE ARTISAN ALES “PHANTASMAGORIA”	McAlester, OK, DIPA, 8%	\$10
SEPARATIST BEER PROJECT “BLOOD ORANGE SMOOSH”	Pittston, PA, Fruited IPA 7.8% (16 oz)	\$12
TWO ROADS BREWING CO “LIL JUICY”	Stratford CT, DDH NEIPA 5.2% (16 oz)	\$11
ZERO GRAVITY “MADONNA”	Burlington VT, DIPA 8.0% (16 oz)	\$11

WORLD BEER

ASAHI “SUPER DRY”	Japan, Rice Lager, 5%	\$6
BRASSERIE DUPONT “SAISON DUPONT”	Belgium, Belgian Saison, 6.5% (11.2 oz)	\$11
ESTRELLA DAMM “DAURA”	Barcelona, Marzan Lager, 5.4% 	\$6
HITACHINO “NEST”	Japan, White Ale, 5.5% (11.2 oz)	\$12
REISSDORF “KOLSCH”	Germany, German Kolsch, 4.8% (11.2 oz)	\$8
SAMUEL SMITH’S “TADDY PORTER”	England, English Porter, 5%	\$8
STELLA ARTOIS	Belgium, Euro Pale Lager, 5%	\$6
TRIPEL KARMELIET	Belgium, Blonde Ale, 8.4% (11.2 oz)	\$13

LOCAL CIDER

AWESTRUCK “PINK LADY”	Sidney, NY, 6.8% (16 oz) 	\$9
BROOKLYN CIDER HOUSE “HALF SOUR”	New Paltz, NY, 5.8% (750 ml) 	\$19
BROOKLYN CIDER HOUSE “KINDA DRY”	New Paltz, NY, 5.5% 	\$9
CITIZEN CIDER “BROSE”	Burlington, VT, Blueberry Cider 6.1% (16 oz) 	\$9
CITIZEN CIDER “UNIFIED PRESS”	Burlington, VT, 5.2% (16 oz) 	\$9
CITIZEN CIDER “WIT’S UP”	Burlington, VT, Dry Ale Cider 6.2% (16 oz) 	\$9
NINE PIN CIDER “SIGNATURE”	Albany, NY, 6.7% 	\$9

New York has some of the best craft breweries in the country, and because of that, a large majority of our beer list is local.

HERITAGE

FOOD + DRINK

DESSERT

CAST IRON CHOCOLATE CHIP COOKIE

House made marshmallow, chocolate chips,
walnuts, vanilla ice cream \$11

CAST IRON MAPLE CHURRO SUNDAE

Cinnamon sugar dusted churros, vanilla ice cream, candied nuts,
chocolate sauce, maple \$11

APPLE CRISP FOR TWO

Local apples, brown sugar crust, vanilla ice cream, caramel \$12

FRUITY PEBBLE CHEESE CAKE

NY style cheesecake, triple berry jam, fruity pebble milk crumble \$11

CHOCOLATE CAKE

Vanilla whipped cream, dark chocolate milk crumble \$10

PB&J SALTED CARAMEL BLONDIE

Peanut butter mousse, berry jam, salted caramel buttercream, caramel
popcorn \$10

KEY LIME PIE SANDWICH

Toasted meringue, honey ginger crumble, house graham cracker \$10

COFFEE & TEA

CRAFTED KUP COFFEE - Poughkeepsie, NY

Organic light roast or decaf \$5 *add shot of espresso +\$3

CUBAN COFFEE

Double Espresso, caramelized sugar \$5

SHAKERATO

Espresso, cream, simple syrup \$7

ESPRESSO - \$5 (double)

CAPPUCCINO OR LATTE - \$7 (double shot)

HARNEY & SONS TEA - Millerton, NY

English Breakfast, Organic Green w/ Citrus + Ginko, Peppermint
Herbal (d), Earl Grey Supreme, Chamomile (d) or Paris \$4

WHISKEY / BOURBON / RYE

AKASHI' EIGASHIMA SHUZO WHITE OAK JAPANESE WHISKY 80°	13
ANGELS ENVY BOURBON 86.6°	15
BARRELL BOURBON #12 9YR 108.5°	21
BARRELL BOURBON RYE #1, 120°	21
BASIL HAYDEN BOURBON 80°	14
BASIL HAYDEN "CARIBBEAN RESERVE" RYE 80°	12
BEACON BOURBON 7YR 100°	11
BLACK DIRT BOURBON 4YR 100°	13
BLACK DIRT SINGLE BARREL 5YR BOURBON 116°	20
BLACKENED WHISKEY 90°	14
BOOKERS BOURBON 127.4°	18
BRECKENRIDGE BOURBON 86°	16
BUFFALO TRACE 80°	15
BULLEIT BOURBON 80°	12
BULLEIT RYE 80°	12
EAGLE RARE 10YR BOURBON 90°	12
ELIJAH CRAIG SMALL BATCH BOURBON 94°	14
FOUR ROSES LIMITED EDITION SMALL BATCH BOURBON 104°	30
FOUR ROSES SINGLE BARREL BOURBON 100°	14
GEORGE DICKEL #8 80°	10
GEORGE DICKEL #12 90°	11
GEORGE DICKEL RYE 80°	11
HENRY MCKENNA 10 YR SINGLE BARREL 100°	15
HIBIKI HARMONY JAPANESE WHISKY 86°	22
HIGH WEST AMERICAN PRARIE BOURBON 92°	15
HILLROCK ESTATE DOUBLE CASK RYE 90°	20
HILLROCK ESTATE, SOLERA AGED BOURBON 92.6°	20
HIRSCH SMALL BATCH HIGH RYE 8 YR 92°	16
HUDSON MANHATTAN RYE 92°	15
HUDSON MAPLE CASK RYE 92°	15
JEFFERSON'S "OCEAN AGED AT SEA" BOURBON 90°	20
KNOB CREEK BOURBON 100°	12
KNOB CREEK RYE 100°	12
LEGENT BOURBON 94°	13
MAKERS MARK BOURBON 90°	12
NEW RIFF SOUR MASH BOURBON 100°	12
NEW RIFF SINGLE BARREL BOURBON 105.5°	13
PINHOOK BOURBON 95.5°	12
PINHOOK STRAIGHT RYE WHISKEY 97°	11
PARKER HERITAGE RYE 90.4°	30
MICHTERS SINGLE BARREL STRAIGHT RYE 84.8°	14
MICHTERS SMALL BATCH BOURBON 91.4°	15
RAGTIME RYE 90.4°	12
RITTENHOUSE RYE 100°	12
ROCKNAR RYE 94°	16
REDBREAST IRISH WHISKEY 12YR 80°	18
SAZERAC RYE 90°	12
SMOOTH AMBLER "CONTRADICTION" BOURBON 92°	14
SMOOTH AMBLER "OLD SCOUT" BOURBON 99°	14
SUNTORY TOKI JAPANESE WHISKY 86°	14
TACONIC DISTILLERY BARREL STRENGTH BOURBON 115°	17
TEMPLETON RYE 6 YR 91.5°	14
WATHANS SINGLE BARREL BOURBON 8YR RESERVE 94°	14
WESTCHESTER RYE WHISKEY NO.4 90°	12
WHISTLE PIG STRAIGHT RYE WHISKEY 10 YR 100°	23
WIDOW JANE BOURBON 10YR 91°	16
WIDOW JANE RYE MASH "AMERICAN OAK AGED" WHISKEY 91°	14
WIDOW JANE RYE MASH "OAK AND APPLEWOOD AGED" WHISKEY 91°	14
WILD TURKEY LONGBRANCH BOURBON 86°	14
WOODFORD RESERVE 90°	13
YAMAZAKI 12 YR JAPANESE WHISKY 86°	28