

The Local Table and Tap

APPETIZERS

- Crab Cakes 12

jicama, sesame, piri piri sauce
- Chicken Wings 10

buffalo or whiskey barbecue
- Tuna Tacos 13

pan seared yellowfin, jicama slaw, cilantro-lime vinaigrette, wakame salad
- Shrimp lettuce Wraps

stir-fried rock shrimp, toasted peanuts, citrus soy ginger sauce
- Moroccan Spiced Meatballs 8

pork and beef, tzatziki, warm pita

- Calamari 10

crisp, sweet peppers, lemon garlic aioli
- PEI Mussels 10

white wine, garlic, herb butter, grilled crostini
- Spicy Tuna Tartare 11

yellow fin, wonton crisps, sesame, avocado
- Mediterranean Hummus Platter 10

warm pita, roasted red pepper, kalamata olive, cucumber, artichoke, balsamic
- House Cut Fries

togarashi (spicy) 5 - parmesan truffle 6 salt and pepper 4

SOUP AND SALAD

- add chicken 5 or shrimp 6 to any salad

Rocket 9

arugula, blood orange supreme, goat cheese, toasted almonds, balsamic, EVOO

Caesar 6 / 9

baby romaine, garlic crouton, shaved parmesan
- Wedge 8

iceberg, house smoked bacon, tomato, blue cheese

House 6

artisan lettuce, dried cranberry, toasted almond, balsamic vinaigrette
- French Onion Soup 7

gruyere, apple brandy, sourdough crostini

ENTRÉES

- add small house salad to any entrée 3

Pierogies 16

potato and cheese pierogie, house made garlic kielbasa, caramelized onion, dijon sour cream sauce

Linguine Rustica 18

house made fennel sausage, local greens, roasted tomato, garlic, shaved parmesan

Wild Mushroom Ravioli 17

roasted garlic, marsala cream, shaved parmesan

+ add grilled chicken 5 / grilled shrimp 6 +

Chicken Campanelli 19

grilled chicken, oven-roasted plum tomato, garlic, spinach, organic pasta, pecorino cheese
- New York Strip 27

Hudson Valley angus, local seasonal vegetable, parmesan, spinach, mushroom and white bean gratin

Porcini Filet Mignon 32

porcini dusted angus beef tenderloin, wine braised onion, crisp potato, local seasonal vegetable, cabernet demi

Ribeye 32

Hudson Valley angus, local seasonal vegetables, parmesan, spinach, mushroom and white bean gratin

845 Burger 14

classic burger, american, cheddar, swiss, or blue
- Salmon Nicoise 21

wild caught Scottish salmon, fingerling potato, haricots verts, roasted plum tomato, olive, tarragon vinaigrette

Seafood Arrabbiata 24

shrimp, scallops, calamari, mussels, spicy marinara, fresh organic pasta

Fish and Chips 17

ale battered haddock, house cut fries, horseradish slaw, dill remoulade

Yellowfin Tuna 23

grilled, organic edamame, vegetable succotash, citrus ginger sauce

SIDES

- Seasonal Vegetables 4

locally sourced seasonal vegetables
- Green Beans 3

sautéed haricot vert, garlic, fire roasted pepper
- White Bean Gratin 6

parmesan, spinach, mushroom, white bean

+ cannot be substituted on menu items +
- Horseradish Coleslaw 4

cabbage, grated horseradish root, cilantro
- Roasted Fingerling Potatoes 4

garlic, fresh herbs