

CRISPY, CRUNCHY, SALTY

WARM SOURDOUGH 8

cultured butter, honeycomb, sea salt

MARINATED OLIVES 7

citrus, herbs, evoo

CRACKERS & SPREADS

goat cheese, raw honey, apricot preserves, pistachio, basil 9

smoked fish & fromage blanc 11

SLATES, PLATES, BOARDS

DEVILED EGGS 11

kimchi, chili

HUDSON VALLEY CHEESE 16

regional cheeses from small batch artisan creameries.

selections change on a whim, served with

traditional accompaniments

CHARCUTERIE

prosciutto, pear mostarda, melon 14

smoked salmon, pickles, rye toast, dill cream 16

hudson valley duck rilette, native fruit preserve 16

VEGETABLE CRUDITÉS 15

hummus, harissa, pine nuts, tabbouleh, flatbread

*Consumer advisory: consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.

SANDWICHES, SALADS

add to any salad | grilled chicken 7

GOAT IN THE GARDEN 14

open faced sandwich, broiled green peppercorn,
goat cheese, roasted peppers, marinated artichokes,
radicchio, ciabatta

A FINE FICELLE 16

prosciutto, black mission fig jam,
wild arugula, thin sourdough baguette

ORGANIC GREENS SALAD 10

arugula, gem lettuce, grape tomato,
avocado, citrus vinaigrette, sea salt

QUINOA SALAD GRAIN BOWL 15

roasted beets, fennel, endive, avocado,
tomatoes, kale, sesame, lemon, evoo

MAINS

ROASTED HALF CHICKEN 24

white beans & thyme, lemon, butter

OPUS BURGER 17

two 4 oz grass-fed beef patties, thick-cut bacon,
black pepper aioli, white american cheese,
pickles, brioche bun, fries

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SWEETS

FRENCH MACAROONS 6

CHOCOLATE BONBONS 8

BEVERAGES

PEPSI COLA & FAMILY 3

FRESH BREWED ICED TEA 4

ILLY CAFFE 5

coffee & espresso

ILLY COLD BREW 7

still or nitro

DAMMANN FRÈRES HOT TEA 6

VOSS WATER 5

still & sparkling

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SIGNATURE COCKTAILS

SIGNATURE OLD FASHIONED 15

redemption rye, opus bitters blend, demerara

LAVENDER G&TEA 16

roku gin, earl grey reduction, honey syrup, lemon juice

VACATION IN OAXACA 13

montelobos mezcal, cointreau,
charred pineapple, cinnamon, lime

CITRUS SUNRISE 13

campari, fever-tree sparkling grapefruit,
mint demerara

WHERE THERE'S SMOKE 16

appleton estate reserve rum, espresso syrup,
smoked brown sugar, chocolate bitters
served in a smoked glass

ROSÉ ALL DAY 14

hanson meyer lemon organic vodka, st~germain,
rosé served over a strawberry popsicle

THE WHOLE NOTE 15

maker's mark bourbon, lemon, brandied
cherry syrup, peychaud's bitters, egg white

BEER

DRAFT

samuel adams boston lager	6
cicerones selection	7

BOTTLE & CAN

stella artois	7
modelo especial	7
budweiser/bud light	5
blue moon belgian white	6
sierra nevada pale ale	7
dogfish head seaquench	7
corona premier	7
heineken 0.0	6
heineken	7
heinekin light	7
angry orchard hard cider	5
truly hard seltzer	5

WINE

WHITE, PINK and SPARKLING

lamberti prosecco	9/34
tribute chardonnay	9/34
loveblock sauvignon blanc	12/46
king estate pinot gris	11/42
imagery chardonnay	10/38
ramble rosé	11/42
piper-heidsieck cuvée brut champagne	15/58

REDS

tribute cabernet	10/38
walt la brisa pinot noir	15/58
murphy-goode merlot	10/38
juggernaut hillside	14/54
three finger jack red blend	13/50
psâgot sinai m series red blend	15/58