

## Café Menu

### Salads

<b>J&amp;J's House Salad</b> - baby greens, tomatoes, red onion, carrots, cucumber, croutons, balsamic vinaigrette	9.50
<b>Mediterranean Veggie</b> - baby greens, hummus, Tapenade, feta, sprouts, tomato, sunflower seeds, greek vinaigrette(offered as a salad or sandwich herb ciabatta)	10.75
<b>Baby Kale Caesar</b> - baby kale, parmesan, croutons	10.00
<b>Power Quinoa Salad</b> - baby greens, quinoa, dried cranberries, apricots, sunflower seeds, goat cheese, herb & honey vinaigrette	11.00
<b>Thai Noodle Salad</b> - baby greens, spicy peanut wheat noodles, edamame, peanuts, lime, sesame vinaigrette	11.00

### Customize Any Salad

Chicken salad	4.90	Natural grilled chicken	3.90
Sesame seared ahi tuna	4.25	Hummus	2.90
Tuna salad	4.25	Gorgonzola cheese	1.75

### Burgers & Paninis

Served with a pickle spear and coleslaw

Add wedge fries, kettle chips or a baby green salad	3.25
<b>Botstein Beef Burger</b> - grass fed local beef, lettuce, tomato & onion on a local brioche	11.00
<b>South of the Bard Veggie Burger</b> - our own recipe veggie burger, chipotle mayo, avocado, sprouts, lettuce, tomato & onion on a local brioche	10.50
<b>Bourbon BBQ Turkey Panini</b> - house made bourbon molasses BBQ sauce, roast turkey, charred scallions and gruyere cheese	10.75
<b>Reuben (turkey or pastrami)</b> - local rye, swiss, sauerkraut, thousand island dressing	10.50
<b>Gourmet Grilled Cheese</b> - choice of bread, choice of dill havarti, goat cheese, fresh mozzarella, brie	7.50
<b>Traditional Grilled Cheese</b> - choice of sourdough white or multigrain, swiss or cheddar	6.75

### Hand Crafted Soups

Soup Du Jour made daily

12 oz	4.25
16 oz	5.25

### Signature Sandwiches

Comes with a pickle spear and side of coleslaw

<b>California Roll</b> - roasted turkey, cheddar, bacon, avocado, lettuce and tomato with homemade ranch dressing in a wrap	10.00
<b>Classic Club</b> - roast turkey, cranberry mayo, lots of bacon, lettuce, tomato on a baguette	10.00
<b>Grill Master Wrap</b> - house grilled hormone free chicken, mix of grilled eggplant, zucchini, portobello mushroom, red pepper, onion with swiss cheese and pesto (contains nuts) in a wrap	11.00
<b>Spicy Tuna Baguette</b> - sesame seared tuna, sriracha - honey mayo, avocado, tomato, greens on a baguette	12.00
<b>Hudson Valley Chicken BLT</b> - grilled hormone free chicken, sliced apple, arugula, bacon & herb mayo on multigrain bread	11.00

### Cafe Classics

Comes with a pickle spear & choice of fresh apple or potato chips

<b>Local Artisan Bread Choice</b> - sourdough rye, sourdough white, multigrain health or hard roll*	
Grilled chicken (all natural hormone free)	8.50
Chicken salad	8.25
Roast turkey	7.25
Dilled tuna salad	7.25
Smoked ham	7.00
Classic BLT	6.00

### Customized Add-Ons

<b>Local Gourmet Artisan Bread Choices</b> - Herb ciabatta, gluten free, wrap, croissant, or baguette	1.00
Cheddar or swiss cheese	1.00
Bacon, avocado, brie, gruyere, goat cheese, fresh mozzarella, gorgonzola	1.75

### House Made Extra's

Small wedge fries, kettle chips, or baby green salad	3.25
Large order wedge fries or kettle chips	5.75
Add on extra pickle	0.25

## Café Menu

### Breakfast

Served all day Saturday - Sunday, weekdays until 12 noon

<b>Avocado Toast</b> - Two pieces of whole grain toast with smashed avocados, olive oil, some paprika and a sprinkle of sea salt & cracked pepper	5.50	<b>Buttermilk Pancakes</b> - 3 large pancakes served with fresh fruit & local maple syrup	7.00
<b>Avocado Brunch Bowl</b> - whole grain toast with smashed avocado & two poached eggs on top. All over a bowl of tossed greens with sprouts & garden veggies	14.00	<i>Short Stack</i>	6.50
<b>Smoked Salmon Bagel</b> - duck trapped smoked salmon, cream cheese, tomato, onions, capers & sprouts	10.25	<i>Add in chocolate chips or blueberries</i>	0.50
<b>Early Riser Sandwich</b> - 2 eggs (prepared to taste, local brioche	4.25	<b>Brioche French Toast</b> - 3 slices served with fresh fruit & local maple syrup	7.50
<i>Add in bacon &amp; choice of cheddar or swiss</i>	2.00	<b>Stuffed French Toast</b> - two slices of brioche french toast stuffed with cream cheese and strawberries. Served with a side of fresh fruit and local maple syrup	8.75
<b>Simply Good</b> - 2 eggs (prepared to taste), with choice of toast on the side & fresh fruit	6.00	<b>Steel Cut Oatmeal</b>	3.75
<b>Breakfast Wrap</b> - scrambled eggs with avocado, fresh salsa, cheddar cheese, sour cream	7.00	<i>Raisins &amp; brown sugar</i>	0.25
<i>Add homefries inside wrap</i>	0.50	<i>Walnuts</i>	0.75
<b>Healthy Choice Sandwich</b> - 3 egg whites, alpine lace cheese, sauteed kale, sauteed mushrooms on multigrain bread. Served with a side of fruit	7.00	<b>Sides &amp; Add Ons</b>	
<b>3 Egg Cheese Omelette</b> - Served with toast	8.00	Home fries	3.00
<i>Additional ingredients: ham, bacon, spinach, tomato, mushrooms, salsa, kale, scallions, red peppers</i>	0.50	Cheddar/swiss	1.00
<b>Big Plate Breakfast</b> - 3 eggs, bacon, local hormone free breakfast sausage, breakfast potatoes, sauteed mushrooms, broiled tomatoes, sauteed spinach, served with choice toast on the side	16.00	Extra egg	0.60
		Bacon, ham, sauteed kale, avocado, premium cheese (brie, gruyere, dill havarti, goat cheese, gorgonzola, fresh mozzarella)	1.75
		<b>Local Artisan Bread Choices</b> - sourdough rye, sourdough white, multigrain health, or a hard roll	
		<b>Local Gourmet Artisan Bread Choices</b> - herb ciabatta, gluten free, wrap, croissant, or baguette	1.00

### Hudson Valley Pride

Arcadian Pastures	Maya's Jams
Bella's Home Baked Goods	Migliorelli Farms
Bread Alone	Montgomery Orchards
Current C	NY Buzz Honey
Deising's Bakery	Our Daily Bread
Feather Ridge Farms	Quattros
Harney & Sons Fine Teas	Rockland Farm Herbs
Hudson Valley Creamery	Saratoga Peanut Butter
JB Peel Coffee	Scents For You
Kesicke Farm	Töst Beverages

*Our fresh and delicious favorite sides are available as grab and go!*

### Wine & Beer

Millbrook Rose	Mother's Milk Stout
Millbrook Riesling	Flower Power IPA
Millbrook Pino Noir	Newburgh Cream Ale
Millbrook Pino Grigio	Captain Lawrence Brew Co
Prosecco	And more!
Housemade Sangria	

**Gourmet catering for any event!**

**Ask to see our catering menu**

**or call 845-758-9030**