

The Local Table and Tap

APPETIZERS

Pad Board

half-sour pickles, salted Marcona almonds, medjool dates,
kalamata olives, cornichon 11

Spicy Tuna Tartare

yellow fin, lotus chips, sesame 11

Chicken Wings

buffalo or whiskey barbecue 10

Tuna Tacos

pan seared yellowfin, jicama slaw, cilantro-lime vinaigrette 12

PEI Mussels

white wine, garlic, herb butter, grilled crustini 10

Charcuterie

variety of local and house cured meats and cheeses, quince
paste, dates, caper berry, crustini 15

Calamari

crisp, sweet peppers, lemon garlic aioli 10

Lettuce Wraps

chilled gulf shrimp, toasted peanuts, thai chili vinaigrette 12

Moroccan Spiced Meatballs

pork and beef, tzatziki, warm pita 8

Hand Cut Fries

togarashi (spicy) 6 - parmesan truffle 7 salt and pepper 5

Mediterranean Hummus Platter

warm pita, roasted red pepper, artichoke, kalamata olive, cucumber, balsamic 11

SOUP AND SALAD

add grilled organic Hudson Valley chicken 5 shrimp 6 or wild caught salmon 12 to any salad

Med Salad

artisan lettuce, roasted red pepper, tomato, artichoke, kalamata
olive, cucumber, feta, balsamic vinaigrette 11

Caesar

baby romaine, garlic crouton, shaved parmesan 6 / 9

House

artisan lettuce, dried cranberry, toasted almond, balsamic
vinaigrette 7

Burrata

organic arugula, fresh mozzarella burrata, fruit mustard,
balsamic, EVOO, grilled crustini 13

French Onion Soup

gruyere, apple brandy, sourdough crostini 7

ENTRÉES

add small house salad to any entrée 4

Pierogies

potato and cheese pierogie, garlic
kielbasa, caramelized onion, dijon sour
cream sauce 17

Linguine Rustica

house made fennel sausage, local
greens, roasted tomato, garlic, shaved
parmesan 19

Wild Mushroom Ravioli

roasted garlic, marsala cream, shaved
parmesan 17

+ add grilled chicken 5 / grilled shrimp 6 +

Chicken Campanelli

grilled chicken, oven-roasted plum
tomato, garlic, spinach, organic pasta,
pecorino cheese 19
+ sub gluten free pasta 2 +

Tomahawk Beef Chop for 2

2 pound bone in Wagyu ribeye, roasted
fingerling potato, seasonal vegetables

89

+ served medium rare +

New York Strip

Hudson Valley Angus, local seasonal
vegetable, spinach, mushroom and
white bean gratin 30

Filet Mignon

Hudson Valley Angus beef, cabernet
braised onion, crisp potato, local
seasonal vegetable, vanilla demi 34

Local Burger

Hudson Valley Angus beef, griddled
brioche bun, half-sour pickle, hand cut
fries 15

Seafood Arrabiata

shrimp, scallops, calamari, mussels,
spicy marinara, organic pasta 26

Yellowfin Tuna

grilled, organic edamame, vegetable
succotash, citrus ginger sauce, sesame
25

Salmon Nicoise

wild caught Scottish salmon, fingerling
potato, haricots verts, roasted plum
tomato, olive, tarragon vinaigrette 26

Fish and Chips

ale battered haddock, hand cut fries,
horseradish slaw, dill remoulade 18

SIDES

Seasonal Vegetables

locally sourced seasonal vegetables 4

White Bean Gratin

spinach, mushroom, white bean 6
+ cannot be substituted on menu items +

Horseradish Coleslaw

cabbage, horseradish, caraway 4

Roasted Fingerling Potatoes

garlic, fresh herbs 5

* we serve only organic Hudson Valley chicken *

Ferndale NY