

CUCINA

WOODSTOCK, NY

FEATURED COCKTAILS

“witchtree”

bulleit bourbon, strega, house made ginger
syrup, lemon 12

“amore”

gin, lemon syrup, blackberry 12

“everything nice”

jalapeno infused tequila, pineapple, lime 12

“burnt venetian”

titos vodka, aperol, lemon syrup, prosecco 12

SPECIALTY COCKTAILS

blood orange cosmo 12

fresh ginger margarita 12

vodka thyme lemonade 12

HOUSEMADE SODAS

lemon thyme 6

fresh ginger 6

cherry yuzu 6

WINES BY THE GLASS

SPARKLING

brut prosecco, “fagher” le culture,
veneto, italy NV 12

WHITE AND ROSE

sancerre, domaine martin, loire, france
2019 15

chardonnay, domaine jean touzot,
burgundy, france 2018 13

pinot grigio, vigneti del sole, abruzzo,
italy 2019 10

rose, “classique” pigoudet, provence, france
2019 12

RED

barolo, mauro molino, piedmont, italy
2016 20

syrah blend, “taneto” badia di morrona,
tuscany, italy 2017 12

pinot noir, evesham wood, willamette
valley 2018 15

bordeaux, la sacristie, de la vieille cure,
france 2015 14

rioja reserva, “vina alberdi,” spain 2015
13

BEER

sloop, juice bomb ipa, hopewell
junction, ny 6

peekskill brewery, eastern standard ipa,
peekskill, ny 6

crossroads, new normal ipa, athens, ny
9 (16oz)

common roots, good fortune ipa, south
glens falls, ny 9 (16oz)

woodstock brewery, endless cycle ipa,
phoenicia, ny 9 (16oz)

dutchess ales, ghost beer pale ale,
wassaic, ny 9 (16oz)

von trapp, helles golden lager, stowe,
vermont 6

peroni, pale lager, rome, italy 5
amstel light, light lager, amsterdam 5

kelso, pilsner, brooklyn, ny 5
stella artois, belgian pilsner, belgium 5

keegan ales mother’s milk, milk stout,
kingston, ny 6

bad seed, hard apple cider, highland, ny
6

beck’s n/a, germany 6

APPETIZERS & SOUPS

- stracciatella soup, chicken broth, kale, eggs, parmesan cheese 10
- baked marinated olives, chunks of parmesan, aged balsamic 9
- grass fed beef meatballs, tomato sauce, parmesan polenta 12
- crispy squid, arrabbiata sauce or herb cornichon aioli 14
- eggplant parmigiana, tomato sauce, basil 13

SALADS

- local Sky Farms baby greens, sherry shallot vinaigrette 11
- endive, apple, pear, toasted walnuts, blue cheese, balsamic 14
- caesar BLT, anchovy dressing, bacon, olives, tomato, croutons 14
- organic lacinato kale salad, tuscan pecorino, currants, pine nuts 14
- burrata, roasted beets, arugula, pistachio gremolata 14
- mozzarella, avocado, prosciutto, baby greens 14

PIZZA

gluten free available +3

- margherita: mozzarella, tomato, oregano, basil 16
- caprina: fig-rosemary jam, goat cheese, mozzarella, pear, arugula,
truffle oil 17
- cipolla: natural bacon, red onion, olives, tomato, mozzarella 17
- panouzzo: sausage, tomato, hot pepper, mozzarella 17

PASTA

gluten free available +3

- penne puttanesca, olives, capers, garlic, parsley, spicy tomato 19
- rigatoni, sausage, peas, cream, spicy tomato 21
- spinach ricotta ravioli, seasonal mushrooms 20
- fusilli bolognese, ricotta, olive oil 19
- linguine, wild gulf shrimp, garlic, jalapeno, tomato sauce 22
- risotto, preparation changes daily P/A

MAIN DISHES

- slow roasted salmon, potato puree, shaved Brussels sprouts,
black truffle vinaigrette 29
- classic chicken parm, linguine, tomato sauce 27
- pan roasted pork chop (12 oz), parmesan polenta,
broccoli rabe, honey crisp apple 28
- grass fed aged rib eye steak (14 oz), rosemary fries,
herb-cornichon aioli 36
- quinoa bowl, seasonal vegetables, tahini dressing 19
- add chicken 7 salmon 11 wild gulf shrimp 9

SIDES 8

- rosemary fries, herb aioli
- roasted seasonal vegetables
- broccoli rabe, garlic, chili flake