

Afternoon Ala Carte Menu

Served 3pm-5pm Menu items are subject to an ala carte charge beyond the meal plan.

NIBBLES & NOSHES

SRIRACHA & HONEY FRIED CHICKPEAS (veg) (gf) (df), \$8

DARK CHOCOLATE / WHOLE ALMONDS / DRIED CHERRIES (gf) (n) (df), \$10

HOP & SPICY CHEESE CURDS & CRISP FINGERLING POTATO (gf), \$12

PROTEIN SMOOTHIE (qf) (df) (s), \$15

Berries, Mango, Oat Milk, Dates, Plant Based Protein

HOUSE MADE ENERGY BITES (veg) (gf) (n) (df) (s), \$12

Mixed Nuts / Peanuts Butter / Dates / Honey / Dried Cherries / Plant Based Protein

FRESH BERRIES, \$10

MADE TO ORDER

MARGHERITA FLATBREAD, \$18

Fresh Mozzarella / Ripe Tomato / Basil / Aged Balsamic / Extra Virgin Olive Oil / Cracked Pepper / Sea Salt

TURKEY CLUB (df) (s), \$20

Boars Head Honey Maple Turkey / Hickory Smoked Bacon / Ripe Tomato / Mixed Greens / Aioli / Multi Grain Bread

CHAR-BROILED GRASS FED BLACK ANGUS 60Z BURGER* (s), \$22

Tomato / Blackmore Farm Mixed Greens / Calkins Cheddar Cheese / Sweet Chili Aioli / Kaiser Roll / Served with Terra Chips

CHICKPEA & ROASTED GARLIC HUMMUS (v) (se), \$15

Garden Fresh Vegetables / Everything Flatbread Crackers

BLACKMORE FARM MIXED GREENS SALAD (v) (gf) (df) (s), \$15

Tomatoes / Cucumbers / Carrots / Chickpeas / Sunflower Seeds / Roasted Cauliflower / Blueberries / House Balsamic Vinaigrette

We are proud of sourcing only sustainable seafood, local produce, our own Blackmore Farm herbs and vegetables, hormone-free beef, and free-range poultry. Locally sourced farms include: Willow Wisp / Calkin's Creamery / Mountain View Mushrooms / Harvest Moon Microgreens / Quails R' Us / Lukan's Farm Resort / Blackmore Farm / Lato Sud Farm / Hudson Valley Fish Farms / Subarashii Kudamono