





STARTERS

- Chicken Wings 10
choice of
*teriyaki, bbq, buffalo, balsamic hot
cherry pepper*
- Blue Point Ale Chili 18
Corn Bread, Pico de Gallo, Guacamole
- Chicken Quesadilla 17
Cheddar, Mozzarella, Guacamole, Salsa
- Lump Crab Cakes 20
chipotle aioli
- Flatbread 11 VGT
Tomato, Basil & Goat Cheese
- Tossed Organic Field Greens 10 GF 
- Tuna Tartare 21 GF
avocado, charred rooftop garden
spring onion, roasted red pepper
ginger coulis
- Lemon and Olive Oil Hummus 15 
pine nuts, baby spring vegetables, pita
- House Made Guacamole and Tortilla 9 
- Deviled Organic Eggs 8 GF

MEAT & CHEESE CHARCUTERIE

- Choice of 3 Cheeses served with Chef's
Selection of Charcuterie 24
- Adirondack Black Wax Cheddar
Barneveld, New York
- Old Chatham Farms Ewes Blue
Old Chatham, New York
- Sprout Creek Farm Bogart
Poughkeepsie, New York
- Coach Farms Green Peppercorn Goat
Pine Plain, New York

SIDES




- Sauteed Garlic Spinach 8 GF 
- Mac & Cheese 10
- Smashed Potatoes 8 GF
- French Fries 8
- Caramelized Brussel Sprouts and
Applewood smoked bacon 8 GF



LARGE SALADS & SOUPS

- Kale Caesar Salad 14 
add grilled free range organic chicken +6
- Cobb Salad 19 GF 
*grilled chicken, avocado, hardboiled egg, tomatoes, bacon,
crumbled blue cheese, buttermilk dressing*
- Baby Spinach Salad 15 GF 
*Pancetta, Cinnamon Burgundy Vinaigrette, Pickled Apple,
Old Chatham Ewe's Blue Cheese*
- French Onion Soup 11
caramelized onions, baguette crouton, gruyere, swiss cheese gratin
- Manhattan Clam Chowder 12 GF
*local clams, fresh bay leafs, garlic crostini
add bacon +2.50*

SANDWICHES

- served with house salad or fries*
- NY STATE CHEDDAR GRILLED CHEESE 13
*griddled sourdough bread, applewood smoked bacon, tomato, NY State Cheddar
and swiss*
- Chicken Caesar PLT 15
Pancetta, Romaine on Focaccia
- Classic Tuna Salad 13 
white albacore tuna, celery and mayonnaise, toasted 7 grain bread
- LCL LaFrieda Burger 21
swiss, cheddar, blue cheese, or american
- Turkey Burger 17 
swiss, cheddar, blue cheese, or american
- add avocado +3 *
add bacon +2.50

ENTREES

- Cavatappi Pasta with Turkey Bolognese 18 
shaved parmesan cheese
- Garden Vegetable Ravioli 22 GF/VEG
Ramesco & Broccoli Rabe*
- Classic Chicken Pot Pie 24
Fresh Thyme and a touch of Cream
- Lemon Rosemary Chicken Paillard 21 GF
Your Choice of Organic Field Greens or Shoestring Fries
- Roasted "Free Bird" Chicken 25 GF
seasonal vegetables or hand cut fries
- Roasted Salmon 28 
stir fried vegetables, chia seeds, Thai chili sauce
- Flat Iron Steak 32 GF
Hudson Valley potatoes, mushrooms, garden herb chimichurri

Consuming raw or undercooked meat, seafood and eggs may increase your risk of food borne illness

Locally sourced market fresh, fair trade and good earth practices whenever possible

20% service charge is included for parties of 6 or more and is distributed to your service team

 = Westin Superfoods GF = Gluten Free VEG = Vegan VGT = Vegetarian

TAP BEER

Sixpoint Bengali , IPA 10
Narragansett Lager 8
Ommegang Witte 9
Blue Point Toasted Lager 10
Greenport Harbor Leaf Pile Ale 10

BOTTLED BEER

Allagash White 12
Amstel Light 8
Angry Orchard Hard Cider 9
Blue Moon 9
Budweiser/ Bud Light 8
Coors Light 8
Corona/Corona Light 9
Guinness 9
Heineken/Heineken Light 9
Miller Lite 8
Southern Tier IPA 12
Stella Artois 9

BEER CANS

Bronx Brewery American Pale Ale 10
Captain Lawrence 6th Borough Pilsner 8
Montauk Brewing Co. Sessions IPA 10
Six Point Crisp 12



CHAMPAGNE & SPARKLING

Champagne, Veuve Clicquot
"Yellow Label", France 25/115
Champagne, Veuve Clicquot
"Yellow Label", France 375ml 60
Champagne Rose, Moet Imperial Brut
France 25/115
Champagne Rose, Moet Imperial Brut
France 375ml 60
Prosecco, Ruffino
Veneto, Italy 15/58
Sparkling Domaine Chandon
California 18/66

WHITE

Chardonnay, Cakebread
Napa, California 28/106
Chardonnay, Sonoma Cutrer
Napa, California 17/64
Chardonnay, Chateau Ste. Michelle
Columbia Valley, Washington 16/60

Pinot Grigio, Bollini
Trentino, Italy 15/58
Pinot Grigio, Stellina Di Notte
Friuli-Venezia Giulia Italy 15/58
Pinot Gris, Anthony Road
Finger Lakes, New York 15/58

Riesling, Anew
Columbia Valley, Washington 16/60

Riesling, Eroica
Columbia Valley, Washington 15/58

Sauvignon Blanc, Kim Crawford
Marlborough, New Zealand 17/64

Sauvignon Blanc, Chateau Ste. Michelle
Columbia Valley, Washington 16/60

Sauvignon Blanc, Echo Bay
Marlborough, New Zealand 15/58

ROSÉ

Arinzano Rosado Hacienda
Navarra, Spain 15/58

Banfi Centine
Toscana, Italy 15/58

Minuty
Côtes de Provence, France 16/60

Whispering Angel
Côtes de Provence, France 16/60

RED

Cabernet, Stags Leap
Napa, California 28/106

Cabernet Sauvignon, Justin
Paso Robles, California 17/64

Cabernet Sauvignon, Chateau St. Jean
California 18/66

Malbec, Almos
Uco Valley, Argentina 15/58

Merlot, Glass Mountain
California 15/58

Merlot, Wild Horse
Paso Robles, California 15/58

Pinot Noir, MacMurray Ranch
Sonoma Coast, California 20/74

Pinot Noir, DeLoach
California 18/66

Pinot Noir, Mark West
California 16/60
