



8 * North * Broadway

HUDSON VALLEY RESTAURANT WEEK * MAR 16 - 29 * 3 COURSES (APPETIZER / ENTREE / DESSERT) * \$22.95 LUNCH * \$32.95 DINNER

Appetizers -14-

Mezze Of Pita & Dips

Cucumber Tzatziki | Tahini Hummus | Melted Eggplant
Whipped Feta | Taramosalata

8nb Mini Raw Bar on Ice

Oyster | Shrimp | Tuna Crudo | Octopus Ceviche
(\$5 additional on prix fixe)

Crunchy Escarole Salad

Cucumber | Dill | Walnuts | Yogurt Vinaigrette

Shaved Kale Cesar Salad

Red Onion | Olives | Pecorino Vinaigrette

White Spanish Anchovies

Dolma Grape Leaf | Pickled Onion | Parsley

Hot Potato & Feta Croquettes

Smoked Harissa Aioli

Hot Soup of the Season

Olive Oil Crostini | Sea Salt

Hemlock Hill Farm Meatballs

Mint Yogurt

Entrees -29-

Sizzling Spanish Octopus

Israeli Couscous Tabbouleh

Grilled Shrimp Santorini

Orzo Salad | Feta | Olives

Fish Of The Moment

Braised Bitter Greens | Lemon Potatoes

Free Range Roasted Chicken

Farm Vegetables | Lemon Potatoes

Mediterranean Vegetable Melange

9 grains and veggies picked by our chef

Hand-Rolled Goat Milk Feta Ravioli

Butternut Squash | Pumpkin Seed | Sage

Mini Beef Gyros (2)

Tzatziki | Cucumber | Red Onion | Arugula Salad

Grass Fed 8 Ounce NY Strip Steak

Lemon Soaked Yuca | Mystery Sauce

(\$10 additional on prix fixe)

Dessert -10-

Chocolate and Halvah Fondue

Coconut Biscotti (contains nuts)

Clover Honey Soaked Baklava

Whipped Cream | Mixed Berries

Scoops of Organic Gelato (or sorbet)

Additions

-5-

- Roasted Lemon Potatoes
- Sautéed Bitter Greens
- Hand Cut French Fries
- Lemon Soaked Yuca
- Vegetable of the Day

Kiddos

-10-

- Chicken Fingers and Fries
- Pita Grilled Cheese
- Pasta with Butter & Parm



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W i n e o N T a p

-12-

Italian Albana

Central Coast Summer Water Rose

Biodynamic Oregon Pinot Noir

C r a f t B e e r

-8-

Sloop's Juice Bomb Ipa

Blue Point Toasted Lager

Defiant Fake News Ipa

Allagash White

Six Point Sweet Action Lager

Bronx Summer Ale

B e e r * B o t t l e

-8-

Amstel Light

Modelo

Heineken

Lagunitas IPA

Greek Mythos Lager

B u b b l e s

Sparkling Cava Bubbly

Catayun | Penedes, Sp - nv

-15-

W h i t e

-12 | 36-

Greek Island Robola

Robola Cooperative | Cephalonia, Gr '17

Albariño

Legado Del Conde | Rias Baixas, Spain '17

Sauvignon Blanc

Touraine | Vieilles Vignes, Fr '17

R e d

-13 | 35-

Spanish Tempranillo

Thomas Goss | Rioja, Sp '16

Malbec

Kipu | Mendoza Arg'17

French Cotes Du Rhone

Cercius | Rhone, France '16

Italian Super Tuscan

Ceralti "Scire" Doc | Toscana, It'16

Cabernet Sauvignon

Vina Cobos | Felino, Arg '17

8 n b C o c k t a i l s

Mediterranean Detox - Elderflower | Cucumber Water | Local Gin

The Copper Mule - Ginger Beer | Lime | Bourbon or Vodka

Manhattan In The Hudson- Amarena Cherries | Orange | Bourbon

Spiked Hudson Valley Cider - Montauk Rum | Sumac | Lime

If you have a food allergy (or aversion) please speak to the manager. We are here to help! * Eat and Be Well * Constantine Kalandranis



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