



(V) VEGETARIAN FRIENDLY SELECTION  
(GF) GLUTEN FREE FRIENDLY SELECTION



## STARTERS

**FRENCH ONION SOUP | 10**  
SWISS CHEESE GRATIN

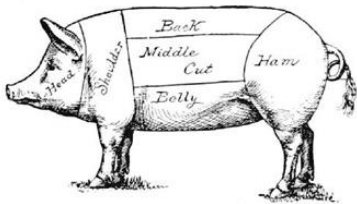
**BISQUE | 10**  
KABOCHA SQUASH (VEGAN)

**CRAB CAKES | 21**  
JICAMA SLAW, SPICY AIOLI

**BURRATA | 18**  
ROASTED CHIOGGIA BEETS, PISTACHIO  
EXTRA VIRGIN OLIVE OIL, FIG BALSAMIC  
CRUSTY BREAD (V)

**TEMPURA CAULIFLOWER | 11**  
SWEET AND SPICY CHILI SAUCE (VEGAN)

**CHICKEN WINGS | 14**  
BUFFALO OR MEMPHIS STYLE BBQ SAUCE

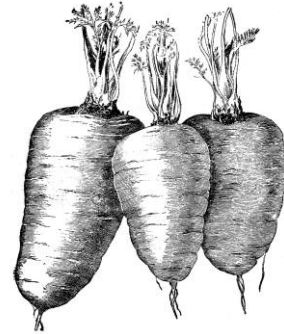


## SALADS

**BEET AND GOAT CHEESE | 14**  
ARUGULA AND LOLA ROSSA  
PICKLED STRAWBERRY, WALNUTS  
BALSAMIC VINAIGRETTE (V) (GF)

**CAESAR | 14**  
ROMAINE HEARTS, APPLEWOOD BACON  
CROUTONS, SHAVED REGGIANO CHEESE  
BASIL, ANCHOVY AND GARLIC EMULSION

**BRUSSELS SPROUTS | 14**  
SHAVED, LEMON, EXTRA VIRGIN OLIVE OIL  
PROSCIUTTO DI PARMA, PECORINO  
TOASTED PINE NUTS (GF)



## SOME OF OUR PARTNERS

WE ARE EXCITED TO WORK WITH THE FOLLOWING FARMS, LOCAL WINE MAKERS, BAKERIES & BREWERIES

OSCAR'S ADIRONDACK SMOKEHOUSE, WARRENSBURG, NY  
EDGWICK FARM, CORNWALL, NY  
ADIRONDACK BREWERY, LAKE GEORGE, NY  
CATSMO ARTISAN SMOKEHOUSE, WALLKILL, NY  
BEAR MOUNAIN BAKERY, HIGHLAND FALLS, NY

CROWN MAPLE ESTATE, DOVER PLAINS, NY  
TUTHILLTOWN SPIRITS, GARDINER, NY  
SATUR FARMS, CUTCHOGUE, NY  
BROTHERHOOD WINERY, WASHINGTONVILLE, NY

*DIETARY RESTRICTIONS?*  
PLEASE INFORM YOUR SERVER AND WE WILL BE HAPPY  
TO ACCOMMODATE ANY REQUEST YOU MAY HAVE.

## MAINS

**“FREE BIRD” CHICKEN | 31**  
HERB ROASTED HALF  
MASHED POTATOES  
ASPARAGUS, DARK CHICKEN JUS

**SALMON | 34**  
PAN ROASTED, MINNESOTA WILD RICE  
ASPARAGUS, LEMON HERB BUTTER (GF)

**SMOKED PORK CHOP | 33**  
GRILLED, MASHED POTATOES, ASPARAGUS  
MAPLE MUSTARD GLAZE (GF)

**SHORT RIB | 36**  
BONELESS BEEF, CABERNET BRAISED  
MASHED POTATOES, ASPARAGUS  
WILD MUSHROOMS  
BACON, PEARL ONIONS

**THE THAYER BURGER | 18**  
GRILLED 8OZ. HOUSE BLEND BURGER  
GREEN LEAF LETTUCE  
TOMATO, ONION, BRIOCHE BUN

**LO MEIN | 20**  
SEASONAL VEGGIES, VEGAN NOODLES  
TOFU, ASIAN SAUCE (VEGAN)

## DESSERTS

**HUDSON VALLEY APPLE TART | 13**  
SERVED WARM, CARAMEL SAUCE  
VANILLA ICE CREAM

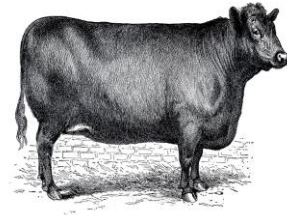
**FLOURLESS CHOCOLATE TORTE | 12**  
VANILLA ICE CREAM (GF)

**NEW YORK STYLE CHEESECAKE | 10**  
RASPBERRY COULIS

**CHOCOLATE PEANUT BUTTER  
EXPLOSION | 14**  
FUDGE BROWNIE, PEANUT BUTTER MOUSSE  
WHIPPED CREAM, RASPBERRY COULIS

## STEAKS & SIDES

ALL OF OUR STEAKS ARE HAND-CUT IN  
HOUSE ASSURING THE HIGHEST QUALITY  
STANDARDS ARE IN PLACE.  
THIS RESULTS IN A TENDER, FLAVORFUL  
DINNER CHOICE FOR OUR GUESTS.



## STEAKS

ALL STEAKS ARE FINISHED  
WITH THAYER HOTEL BUTTER AND  
RED WINE REDUCTION

**8 OZ FILET MIGNON | 45**  
**12 OZ. PRIME NY STRIP | 49**  
**14 OZ. RIBEYE | 49**

## SIDES

CREAMED SPINACH | 7  
CHARRED ASPARAGUS (VEGAN) (GF) | 8  
TRUFFLE MAC AND CHEESE | 9  
MASHED POTATOES (GF) | 7  
BAKED POTATO (VEGAN) (GF) | 6  
SWEET POTATO FRIES (V) | 8  
MINNESOTA WILD RICE (GF) | 7  
HOUSE SALAD (V) (GF) | 10  
BEER BATTERED ONION RINGS | 11

CHRIS HETTINGER, EXECUTIVE CHEF  
ANDREW JOHNSON, SOUS CHEF

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