

SOUP

- Baked French Onion Soup** 10
- Bowl of Today's Soup** | *daily inspiration* 8
- Spring Pea Soup** 8
old chatham hudson valley sheep's milk yogurt | fresh mint

SMALL PLATES

- Ice Berg Lettuce** 10
bacon | roasted tomatoes | blue cheese dressing
- Jansal Valley Farms Arugula** 10
red onion | coach farms goat cheese | walnuts
- Salumeria Biellese '8th Avenue' Charcuterie Plate** 12
culattelo | sec toulouse | speck
- Sesame Crusted Tuna Carpaccio** 15
fig balsamic vinaigrette | wasabi oil
- Cornmeal Crusted Calamari** 14
smoked tomato sauce
- Crudit  of Fresh and House Pickled Vegetables** 10
green goddess dip

SALADS

- Kitano Seafood Salad** 24
shrimp | scallops | calamari | lemon vinaigrette
- Grilled Chicken Caesar Salad** 17
free range chicken breast | sourdough croutons
- Cobb Salad** 17
blue cheese dressing
- Southeast Asian Steak Salad** 24
romaine | rice noodles | bean sprouts | cilantro | chili-garlic sauce
- Grilled Tuna Steak Salad 'Nioise Style'** 24
green beans | hard-boiled egg | nioise olives | anchovy



When you have the best and tastiest ingredients, you can cook very simply and that food will be extraordinary because it taste like what it is. Food tastes naturally delicious when it is grown with care, harvested at the right moment, and brought to us immediately, direct from the producer.

Eat seasonally. The seasons' inspire all of our menus, providing a sense of time and place rewarding you with the most flavorful food. Good food can only come from good ingredients. Its proper price includes the cost of preserving the environment.

Green Market Special | Two Course Lunch
\$21

Appetizer	Main Course
<p>Cup of Today's Soup</p> <p>Crudit� of Fresh and House Pickled Vegetables <i>green goddess dip</i></p> <p>Tomato & Fresh Mozzarella <i>basil & extra virgin olive oil</i></p> <p>Salad of 20 Herbs & Lettuces <i>red wine vinaigrette</i></p>	<p>Free Range Chicken Paillard <i>rosemary-meyer lemon pan sauce</i></p> <p>Veal Milanese <i>crispy vegetable slaw</i></p> <p>Swordfish Brochette <i>orange-chipotle glaze herbed couscous</i></p> <p>Penne Primavera <i>jansal valley farms spring vegetables</i></p>

SANDWICHES

- Grilled Tuna Steak** 17
bacon | roasted tomatoes | blue cheese dressing
- Kitano Turkey Club** 10
house made warm garlic-herbed potato chips
- Char Grilled Hamburger** 14
sea-salted fries

FISH

- Salmon au Poivre** 26
preserved lemon vinaigrette
- Pan Seared Sea Bass** 27
sak  braised shiitake | soy-tomato-basil butter
- Grilled Swordfish** 27
saut  greens | ma tre d'hotel butter

MEAT

- Pancetta Wrapped Free Range Chicken Breast** 24
salumeria biellese pancetta | radicchio | endive
- Steak Frites** 27
watercress | b arnaise sauce | sea-salted fries
- Veal Piccata** 26
white wine | capers | meyer lemon | flat leaf parsley

PASTA

- Squid Ink Fettuccine** 24
shrimp | scallops | calamari | spicy tomato sauce
- Penne** 22
roasted eggplant | tomatoes | basil | ricotta salata

GARDEN CAF 
MODERN AMERICAN CUISINE



BOTTLED BEER & CIDER | Micro Brewed in New York State

- Toasted Lager – Blue Point** | Patchogue, Long Island 7
- Pale Ale – Southern Tier Brewing Co.** | Lakewood, NY 7
- Local One – Brooklyn Brewery** | Brooklyn, NY 750 ml 17
- Spring Fling – Blue Point** | Patchogue, Long Island 7
- Hard Apple Cider – Doc's Draft** | Warwick, NY 8
- Hard Pear Cider – Doc's Draft** | Warwick, NY 8



Artisan Farms & Purveyors

Old Chatham Shepherding Co., Old Chatham NY... Lioni Latticini, Union, NJ... Salumeria Biellese, NY, NY... Jansal Valley Farms, New Bedford, MA... Coach Farms, Pine Plains, NY... Beekman 1802 Farm, Sharon Springs, NY... Fishkill Farms, Hopewell JCT, NY... Migliorelli Farm, Tivoli, NY... Red Jacket Orchards, Geneva, NY... Hudson Bread, North Bergen, NJ... Van Leeuwen Artisan Ice Cream, Brooklyn, NY

WINE BY THE GLASS | Grown in New York State

- Blanc de Blanc '04 – Bedell 'April Gornik'** | North Fork 18
- Chardonnay '07 – Dr. Konstantin Frank** | Finger Lakes 11
- First Crush White '07 – Bedell Cellars** | North Fork 12
- Riesling '07 – Peconic Bay Winery 'Estate'** | North Fork 14
- Cabernet Sauvignon '06 – Duck Walk Vineyards** | Long Island 12
- Merlot '07 – Pellegrini 'East End Select'** | Long Island 10
- Cabernet Franc '07 – Heron Hill 'Ingle'** | Keuka Lake 14