



## SALADS

<b>SHAVED GREEN MARKET SALAD</b>	12
kale, beets, carrots, apples, sunflower seeds, radishes, herb vinaigrette	
<b>ARUGULA &amp; RADICCHIO</b>	10
heirloom cherry tomatoes, parmesan, parsley, lemon	
<b>ROASTED RED BEETS</b>	12
watercress, pistachios, warm blue cheese croutons, yellow beet vinaigrette	
<b>SUMMER CHOPPED SALAD</b>	10
heirloom tomatoes, charred corn, celery, ricotta salata, bacon, cucumber-coriander dressing	

At Thistle Hill Tavern we use as much local and sustainable produce, dairy, seafood and meat as possible. Ask your server about this week's featured farms.

A 20% gratuity will be added to parties of six or more.

We accept American Express, Visa and Mastercard

## LUNCH - BRUNCH

<b>TOASTED HAM &amp; GRUYERE</b>	9
dijon mustard, spicy pickles, multi-grain pullman	
<b>ROASTED CHICKEN BREAST</b>	11
apples, watercress, gorgonzola, grilled ciabatta	
<b>GRILLED LAMB SANDWICH</b>	14
charred eggplant, feta, tomato, red onion, arugula	
<b>GRILLED MUSHROOM PANINO</b>	9
baby spinach, torn basil, goat cheese, ciabatta	
<b>B. L. T.</b>	8
avocado mayonnaise, multi-grain pullman	
<b>VEGAN BURGER</b>	13
house-made pickles & ketchup, potato roll	
<b>BURGER</b>	15
house-ground, grass-fed beef, potato roll add cheese and/or bacon: \$1	
<b>**all sandwiches served w/ salt &amp; pepper french fries or a side salad**</b>	
<b>GRILLED LOCAL TROUT</b>	14
shaved fennel, asparagus, pickled cucumbers, dill, dijon-creme fraiche	
<b>SEVEN STARS ORGANIC YOGURT</b>	10
house-made granola, market fruit	
<b>WARM FRITTATA</b>	12
daily market ingredients	
<b>BREAKFAST</b>	12
house-made sausage, pancake, farm fresh egg, peppered maple syrup	
<b>FRENCH TOAST</b>	10
maple-rhubarb syrup	

## SIDES

<b>1 FARM FRESH EGG</b>	2
<b>BACON</b>	3
<b>HOUSE-MADE SAUSAGE</b>	6
<b>SALT &amp; PEPPER FRENCH FRIES</b>	4
<b>ROSEMARY FINGERLING POTATOES</b>	4
<b>GRILLED ASPARAGUS</b>	
mustard herb aioli	
<b>OLIVES</b>	6
<b>HOUSE MADE PICKLED VEGETABLES</b>	
regular or spicy!	
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## CHEESE

<b>PRAIRIOL-</b> cow, France
<b>VENTO D'ESTATE-</b> cow, Italy
<b>PARMIGGIANO REGGIANO-</b> cow, Italy
<b>VALDEON-</b> blue, cow, Spain
<b>EWE'S BLUE-</b> sheep, NY
<b>ABBAYE DE BELLOC-</b> sheep, France
<b>HUDSON VALLEY CAMEMBERT-</b> sheep, NY
<b>GARROTXA-</b> aged goat, Spain
<b>HAYSTACK RED CLOUD-</b> goat, CO
<b>ROCHETTA-</b> cow, sheep, goat, Italy
<b>KUNICK-</b> goat, cow, NY

**1PC \$5 3PC \$13 5PC \$17**