



the  
falcon bar

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# LADLE | GREENS

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**SOUP DU JOUR 9**

ASK ABOUT CHEFS DAILY CREATION

**BABY GREENS (V,GF) 13**

TOMATO, CUCUMBER, RED ONION, FETA, CITRUS VINAIGRETTE

*\*\*ADD CHICKEN (\$7), SALMON (\$10), WAGYU BURGER (\$18),  
TUNA (\$14), OR STEAK (\$16)\*\**

**HEIRLOOM TOMATO CARPACCIO (V) 16**

MAPLEBROOK FARMS BURRATA, BALSAMIC, KALE PESTO, PICKLED  
ONION, OLIVE OIL

**SMOKED SALMON & FETA (DF) 19**

HOUSE SMOKED, CUCUMBER, SUNDRIED TOMATO, FOCACCIA

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# SMALL PLATES

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**BREAD SERVICE FOR TABLE (V) 5**

LOCAL ARTISAN MADE BREAD, MAPLE BUTTER, BALSAMIC OIL,  
TAPENADE

**GOAT CHEESE NAPOLEON 17**

SOUR CHERRIES, DRIED APRICOTS, SPICED CASHEWS, BAGUETTE

**LEMONGRASS POACHED SHRIMP 20**

THAI CHILI, TAMARI, CUCUMBER, CRUSHED PEANUT

**CRISPY PORK BELLY 19**

SMOKED, BRAISED, FRIED, MAPLE-SRIRACHA, APPLE DAIKON SALAD

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# LARGE PLATES

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**BLACK ANGUS RIBEYE 43**

BLUE CHEESE BUTTER, CHARRED GREENS, LOCAL MUSHROOMS,  
CRISPY POTATO

**TAGLIATELLE CARBONARA 29**

PANCETTA, DUCK EGG, AGED PARMESAN, BLACK PEPPER

**BUTTERMILK FRIED CHICKEN 32**

THREE PIECE, PICKLE BRINE, WHIPPED POTATOES, GREEN BEANS,  
GRAVY

**OLIVE OIL POACHED SALMON 38**

CHARRED TOMATO COUS COUS, SPAGHETTI SQUASH, PICKLED  
PEPPERS, SALSA VERDE

**BATTENKILL BURGER 20**

BACON JAM, PIMENTO CHEESE, LTO, BRIOCHE, FRIES

## SWEETS

**COFFEE & DONUTS 12**

APPLE CIDER DONUTS, MAPLE-ESPRESSO POT DU  
CREME

**S'MORES BREAD PUDDING 12**

TOASTED MARSHMALLOW, CHOCOLATE CHUNKS,  
GRAHAM CRACKER ICE CREAM