

The BIRD & BOTTLE Inn

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BEGINNINGS

Burrata Crostini (V)

Chopped Burrata / Brown Butter Crostini / Roasted Peppers
Olive Oil Marinated Green Tomato / Basil
18

Gem Salad (GF, CBV, CBVG)

Baby Gem Lettuce / Asparagus / Snap Peas / Radish
Mimolette / Avocado Ranch / Candied Bacon
18

Avocado Toast (V, CBVG, CBGF)

Crushed Avocado / Feta / Cherry Tomatoes / Seed Dust
Radish / Sunny Side Egg
14

BBI Caesar (CBGF)

Romaine / Anchovy Lemon Dressing / Shaved Parm
Rustic Crouton / Crispy Capers
15

(add chicken +8, add salmon +12)

Spring Salad (GF, VG)

Arugula / Frisee / Hazelnuts / Mint / Basil / Strawberries / Pickled Shallot / Crispy Onions
Feta Cheese / Hudson Valley Cold Pressed Sunflower Oil Vinaigrette
18

(add chicken +8, add salmon +12)

Crispy Polenta Bites (GF, V)

Truffle / Parmigiano / Parsley
12

Crispy Heritage Pork Belly (GF)

Burnt Onion Sauce / Pickled Shallots / Herbs
17

MAINS

Brioche French Toast (V)

Strawberry Rhubarb Compote / Whipped Cream / Granola Crumble
22

Eggs Benedict

English Muffin / Canadian Bacon / Poached Eggs / Hollandaise / Greens
22 (smoked salmon +6)

Smoked Salmon Flatbread (CBGF)

Robiola / Smoked Salmon / Everything Spice / Pickled Shallots / Arugula
22

Spring Flatbread (CBGF, CBV)

Ricotta / Pesto / Chorizo / Broccoli Rabe / Arugula / Shaved Parmesan
21 (add egg +2)

Shortrib Hash & Eggs (CBGF)

Tender Beef / Potatoes / Peppers / Onion / Sunny Side Eggs
Toasted Focaccia
23

Brunchy Bucatini Carbonara

Sunny Side Egg / Neuski's Bacon / Maple / Pecorino / Herbs / Butter
24

Huevos Rancheros (GF)

Crispy Tortilla / Refried Black Beans w Pork / Tomatillo Salsa
Over Easy Eggs / Greens
20

Fried Chicken & Waffle

Buttermilk-brined Chicken Thigh / Liege Waffle / Maple Butter
Togarashi Chili Oil / Pickled Shallots / Fennel
22

Frittata (V, GF)

Market Vegetables / Cheddar / Herbs / Side Salad
20

Shirred Eggs (V, CBGF)

Sauteed Greens / Scallions / Mushrooms / Parm / Peppers
20

SIDES

Applewood Smoked Bacon OR Breakfast Sausage

10

V = vegetarian | VG = vegan | GF = gluten free* | CBV = can be made vegetarian | CBVG = can be made vegan | CBGF = can be made GF

Please alert your server to any food restrictions or allergies.

*While we take steps to limit the risk of allergen cross-contamination, there is a risk of trace allergen contamination.

Consumption of certain raw or uncooked foods may increase the risk of food borne illness.



The BIRD & BOTTLE Inn

Over 260 Years of American History

The Bird & Bottle Inn is situated on the ancestral lands of the **Munsee Lenape** - indigenous peoples who lived in the Highlands region and all along the tributaries leading to what we now call the Hudson River.

Built in 1761, The Bird is an example of the traditional **Dutch Colonial** style home, with a history predating the American Revolution.

Known for years as **Warren's Tavern**, the property was an important **stagecoach stop** along the **Old Albany Post Road** in Garrison, NY and catered to those journeying between NYC & Albany.

The Bird once housed **George Washington's Continental troops** as it was perfectly placed between The Fishkill Military Supply Depot, the Garrison Redoubts, West Point, and The Beverly Robinson House where Generals like Benedict Arnold were stationed during the war.

George Washington, Alexander Hamilton and The Marquis de Lafayette likely passed through The Bird on their travels up and down the Hudson Valley as the property was a centrally located stop for watering horses and grabbing a pint.

In 1832 the property served as a **farm, gristmill and sawmill** under the ownership of the **Nelson family** (Justus and his son James Nelson).

Once the Warren family home and ancestral home of the great **Emily Warren Roebling** -- chief engineer and construction supervisor of the landmark **Brooklyn Bridge** project. A woman far ahead of her time in the 1870s.

Purchased by NYC police commissioner **Rhinelandor Waldo** in 1916 but later abandoned until 1940.

1940 – opens to the public as The Bird & Bottle Inn after a complete restoration led by locals Charles & Constance Stearns. The Bird quickly established a reputation as a culinary destination and getaway for NYC's celebs and foodies. Hollywood starlets like **Joan Crawford and Veronica Lake** were known to hang out at the inn.

Famed African American chef **Lena Richard** is the Bird & Bottle Inn's very first Executive Chef, taking the helm in 1940 and bringing her unique Louisiana Creole flavors to the New York set. A woman ahead of her time, Lena was a celebrity chef who smashed barriers in the Jim Crow south with her own business, published cookbook, and television show. **Lena Richard's recipes put the Bird & Bottle Inn on the map** and her Creole influence remained here through at least the late 1950s.

Around the time Lena Richard left, up-and-coming NYC caterer **James Beard** was brought in as a consultant for The Bird.

In the late 1960's, **The Tonight Show** bandleader **Skitch Henderson** took ownership of the inn.

The property **operated as The Bird & Bottle Inn for many memorable years** and hosted countless meals and special celebrations through the 40s & 50s (Charles & Constance Stearns), 60s (Skitch Henderson), 70s (Noonan family), 80s, 90s (Ira Boyer and family) and 2000s (Elaine & Mike Margolies).

2020 - Hudson Valley locals Marjorie Tarter and Brendan McAlpine bought and restored The Bird & Bottle Inn, reopening its doors in April of 2022 with Executive Chef Kristian Meixner.