



# The BIRD & BOTTLE Inn

## BEGINNINGS

### **Local Charcuterie (CBGF)**

Local & House Made Charcuterie / Grilled Bread / Pickled Things / Whole Grain Mustard  
20

### **Local Cheese (V, CBGF)**

Selection of Local Cheeses / Grilled Bread / Fig Jam / Marcona Almonds / Honey  
20

### **Dry Rubbed Chicken Wings (GF)**

Black Lime Seasoning / House Smokey Ranch / Smoked Paprika Flakes  
18

### **Spring Flatbread (CBGF, CBV)**

Ricotta / Pesto / Chorizo / Broccoli Rabe / Arugula / Shaved Parmesan  
21

### **Burrata Crostini (V)**

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

### **Tuna Tartare (CBGF)**

Yellowfin Tuna / Avocado / Yuzu Soy / Crispy Wontons / Radish / Chili Oil  
22

### **Crispy Polenta Bites (GF, V)**

Truffle / Parmigiano / Parsley  
12

### **Crispy Heritage Pork Belly (GF)**

Burnt Onion Sauce / Pickled Shallots / Herbs  
17

## GREENS

### **BBI Caesar (CBGF)**

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

### **Gem Salad (GF, CBV, CBVG)**

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

### **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 to any salad)

## SIDES

### **Truffle Fries (V, CBVG, CBGF)**

Malt Vinegar Aioli & Herbs  
10

### **Garlic Miso Mushrooms (V, VG, GF)**

Mixed Roasted Mushrooms / Garlic Miso Butter / Scallion  
10

### **Spaetzle (V)**

Herbs / Cheese / Brown Butter Pretzel Crumbs  
10

### **Grilled Asparagus (V, CBVG, GF)**

Lemon Oil / Pecorino  
10

### **Roasted Market Vegetables (GF, CBV, CBVG)**

Vegetable of the Day / Moscato Gastrique / Seed Dust  
10

## MAIN COURSE

### **Goffle Farms ½ Brined Chicken (GF)**

Baby Bok Choy / King Trumpet Mushroom / Yuzu Ginger Beurre Blanc / Black Garlic Molasses  
32

### **Faroe Island Salmon**

Pea Puree / Quinoa / Snap Peas / Asparagus / Peppers / Lemon Emulsion  
38

### **Scallops (GF)**

Green Garlic Puree / Charred Broccoli Rabe / Bomba Calabrese / Preserved Lemon  
42

### **Steak Frites (CBGF)**

Guajillo Marinated 12-14 oz Wagyu Bavette / Sidewinder Fries / Malt Vinegar Aioli  
48

### **16oz Bone- In Berkshire Pork Chop**

Brown Butter Spaetzle / Braised Red Cabbage / Pan Jus  
44

### **Risotto (GF, CBV, CBVG)**

Wild Ramp Pesto / Preserved Tomato / Shrimp / Shaved Parm / Herbs / Butter  
38 (with shrimp) or 32 (V or VN)

### **Duck Pappardelle**

Braised Duck Ragu / House Made Pappardelle / Bitter Chocolate / Orange Dust / Soft Herbs / Pecorino  
32

### **Pan Fried Gnocchi (V)**

Pecorino Butter / Green Garlic Puree / Market Vegetables  
32

### **Bird & Bottle Burger (CBGF)**

Caramelized Onion Mostarda / Bacon / 5 Spoke Cheddar / Garlic Aioli / Toasted Brioche Bun  
24

### **Veggie Farm Burger (V)**

Veggie Burger / Avocado Puree / 5 Spoke Cheddar / Aioli / Fennel Pickles / English Muffin  
22

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 **Rhinelander 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 here.

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.