

TUESDAY TO FRIDAY AT THE BAR

326

HAPPY HOUR

- ALL DRAFT BEER 5
HAYES RANCH CABERNET SAUVIGNON 6
HAYES RANCH CHARDONNAY 6
GINGER ORANGE MIMOSA 6
ALL LATHAM HOUSE COCKTAILS 9

FIRST & SHARE

- MARKET SOUP
vegetarian, always 7
CRISPY FRIED CALAMARI
roasted chiles, spicy tomato-Serrano dip 12
HUMMUS
olives, smoked paprika, pomegranate molasses, carrots, warm naan 11
HANDMADE BURRATA
arugula, pesto, tomato, toasts 14

SALAD

- ASIAN CHICKEN SALAD
*greens, cabbage, scallion, almonds, sesame seeds, crispy wonton
rice noodles, sesame-ginger dressing* 15
GRILLED SALMON, GRAINS & GREENS
quinoa, bulgur, farro, arugula, pistachio, avocado, orange-basil vinaigrette 18
GET YOUR GREEK ON
available with grilled breast of chicken 18
*atop warm flat bread, romaine, kale, tomato, feta, cucumber
Kalamata olives, pickled onions, garlic-lemon dressing* 13

SANDWICHES

- fries, salad, lettuce, tomato & pickled onion*
SHORT RIB
braised low & slow, manchego, pickled onion 17
CLASSIC HICKORY BACON BURGER
our custom Black Angus brisket and chuck blend, Upstate NY cheddar 15
CUBAN REUBEN
house smoked corned beef, manchego, mustard-mayo, pickles, red cabbage slaw 17
CRISPY CHICKEN
herb aioli, sliced tomato, pickled onion, red cabbage slaw 13
BLACK BEAN BURGER
spicy chick peas, onion, peppers and quinoa, gruyere, yogurt-cucumber sauce 13

MAINS

- CHICKEN POT PIE
breast of chicken, vegetables, herb cream gravy, scallion-cheddar biscuit crust 18
CAST IRON MAC & CHEESE
3 upstate cheeses, golden cauliflower, crispy panko top, salad 14



Parties of 5 or more guests, we will add a 20% gratuity, thank you • Please, no more than 3 cards per table