



The BIRD & BOTTLE Inn

Hudson Valley Restaurant Week \$44.95

FIRST COURSE (CHOOSE 1)

Shishito Peppers (V)
Butter Bean Hummus / Salsa Verde / Grilled Bread

Crispy Polenta Bites (V, GF)
Truffle Oil / Parmigiano / Herbs

Autumn Salad (V, CBGF)
Shaved Brussels / Romaine / Yam / Cranberries / Quince Vinaigrette / Spiced Nuts

Mushroom Toast (V)
Robiola Cheese / Herbs / Sherry / Grilled Semolina

Burrata (CBV, CBGF)
Delicata Squash / Pistachios / Balsamic Glaze / Crostini

ENTREE (CHOOSE 1)

Butterfly Pea Flower Risotto (V, CBVG, GF)
Favas / Asparagus / Leek Puree / Pecorino / Herbs

Branzino (GF)
Piquillo Pepper Saffron Sauce / Heirloom Bruschetta / Feta

Goffle Road Farms Chicken Breast
Fregola Pilaf / Preserved Tomato Cream / Crispy Pancetta

Steak Frites (CBGF)
Guajillo Marinated Grass Fed Flank / Sidewinder Fries / Malt Vinegar Aioli

Scallops (GF)
Beluga Lentils / Bacon / Snap Peas / Apple & Celery Root Slaw / Crispy Shallots

DESSERT (CHOOSE 1)

Apple Crostata (V)
Vanilla Ice Cream

Pistachio Creme Brulee (V, CBGF)
Kataifi Crumble / Pistachio / Honey

Lemon Poppy Shortcake (GF, VG)
Vegan Whipped Cream / Macerated Strawberries

Ice Cream or Sorbet
Seasonal Flavors

*Restaurant Week price of \$44.95 does not include tax, gratuity or beverages

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.



Over 260 Years of American History

The Bird & Bottle Inn sits on the ancestral lands of the **Munsee Lenape**, the Indigenous people who lived throughout the Highlands region and along the waterways that feed into what is now known as the Hudson River.

Built in 1761, the original structure is a classic example of **Dutch Colonial** architecture, with roots that reach back to before the American Revolution.

Known for many years as **Warren's Tavern**, the property was a vital stagecoach stop along the **Old Albany Post Road**, serving travelers journeying between New York City and Albany.

During the **Revolutionary War**, the inn housed **George Washington's Continental troops** thanks to its strategic location—between the Fishkill Military Supply Depot, the Garrison Redoubts, **West Point**, and the Beverly Robinson House, headquarters to generals like Benedict Arnold.

Historical figures such as **George Washington, Alexander Hamilton, and the Marquis de Lafayette** likely passed through, stopping to water their horses and grab a pint at this well-traveled waypoint.

In 1832, the site operated as a **farm, gristmill, and sawmill** under the ownership of **Justus Nelson and his son James Nelson**.

The property was once the Warren family home and is the ancestral home of **Emily Warren Roebling**—the pioneering woman who served as chief engineer and construction supervisor for the **Brooklyn Bridge** in the 1870s.

In 1916, the inn was purchased by **New York City police commissioner Rhinelandter Waldo**, but it fell into disuse and was later abandoned.

In 1940, after an extensive restoration by locals **Charles and Constance Stearns**, the inn reopened to the public as The Bird & Bottle Inn. It quickly gained fame as a culinary destination and countryside escape for New York City's elite, including **Hollywood icons like Joan Crawford and Veronica Lake**.

That same year, **Lena Richard** became The Bird & Bottle Inn's first Executive Chef. A trailblazing Black chef from Louisiana, Richard brought her signature Creole flavors to the Hudson Valley. At a time when segregation laws still ruled much of the South, she broke barriers with her own catering business, published cookbook, and televised cooking show. Her recipes defined the early culinary identity of The Bird & Bottle Inn, with her influence lasting well into the 1950s.

Around the time Lena Richard moved on, rising New York City culinary figure **James Beard** was brought in as a consultant.

In the late 1960s, **The Tonight Show bandleader Skitch Henderson** purchased the inn, ushering in a new era of music, food, and celebration.

Over the decades, **The Bird & Bottle Inn continued to welcome guests for memorable meals, weddings, and celebrations**—under the care of many stewards: Charles & Constance Stearns (1940s–50s), Skitch Henderson (1960s), the Noonan family (1970s), Ira Boyer and family (1980s–90s), and Elaine & Mike Margolies (2000s).

In 2020, Hudson Valley locals Marjorie Tarter and Brendan McAlpine acquired and lovingly restored the inn. After a careful renovation, **The Bird & Bottle Inn reopened in April 2022**, with Executive Chef Kristian Meixner leading the kitchen into a new chapter.