HUDSON VALLEY RESTAURANT WEEK

SAM'S OF GEDNEY WAY

November 2-16, 2026

Lunch

$29.95

Monday – Friday 12pm-3pm

First Course

Butternut Squash Soup (GF)

Roasted Honeycrisp Apple
Toasted Pumpkin Seed | Pecorino Romano

Market Beet + Cara Cara Orange (GF)

Arugula | Goat Cheese | Local Apple
Citrus Maple Vinaigrette

Crispy Brussels Sprouts (GF)

Bacon Lardons | Honey Crisp Apple | Pecorino
Fig Balsamic Reduction | Pumpkin Seed

Entrée

GF Bun Available + $2

Classic BLT Club

Applewood Smoked Bacon | Vine Ripened Tomato
Local Arugula | Black Pepper Mayo | Seven Grain Bread
Sweet Potato Fries

Avocado + Free-Range Egg Toast

Feta | Aleppo Pepper | Preserved Lemon
Sourdough Boule

Crispy Chicken Milanese Sandwich

Brie Cheese | Fig Jam | Balsamic
Baby Arugula | Ciabatta

Dessert

Pumpkin Panna Cotta (GF)

Apple-Cranberry Compote | Tangerine

Mexican Chocolate Bread Pudding

Reposado Tequila + Orange Caramel | Cinnamon Crema

Breakfast For Dessert

French Toast Doughnut | Toasted Almond
Maple Crème Anglaise

Dinner

$44.95

Monday – Friday 5pm – 8pm | Sunday 4pm - 7pm
**Excluding Nov 4th*

First Course

Warm Tomato Soup

NY Cheddar Cheese Croutons | Gouda | Fontina

EverCrisp Apple + Spinach Salad (GF)

Roquefort Cheese | Blistered Grapes | Hazelnut
Chardonnay Honey Vinaigrette

Angry Little Neck Clams + Pemaquid Mussels

Sesame Chili Crunch | Tomato-Clam Broth
Grilled Ciabatta

Entrée

Burrata Chicken Parmesan

Rigatoni | Jersey Marinara | Basil

Porcini-Crusted Petit Beef Tenderloin + $6 (GF)

Leek Risotto | Haricot Verts

1932 Shrimp Scampi (GF)

Jumbo Gulf Shrimp | White Wine | Garlic
Spinach | Lemon | Grape Tomato | Lemon Rice Pilaf

Dessert

Pumpkin Panna Cotta (GF)

Apple-Cranberry Compote | Tangerine

Mexican Chocolate Bread Pudding

Reposado Tequila + Orange Caramel | Cinnamon Crema

Breakfast For Dessert

French Toast Doughnut | Toasted Almond
Maple Crème Anglaise

Follow us on Instagram! @samsgedneyway