

# One-stop Gourmet, RiverMarket Bar and Kitchen

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Owning a first-class restaurant in the Hudson Valley for more than 30 years is a hard act to follow. But John Crabtree, of Crabtree's Kittle House in Chappaqua, has managed to outdo himself with his new Rivermarket Bar & Kitchen, an innovative, epicurean hub featuring a restaurant, bar, wood-fired pizzeria, wine and spirits store and farmers' market. This foodie's heaven on Tarrytown's riverfront is strategically centered in the Hudson Harbor luxury development and a stone's throw from the Metro North station. Rivermarket is slated to open mid-September.

Crabtree has expanded on his Kittle House farm-to-table menu. "We've always served local greens on our menu-- always had farmers knocking on our back door selling us their produce," Crabtree says. "The Rivermarket Bar & Kitchen will serve food grown locally, sustainably, humanely." Glenn Vogt, wine director at the Kittle House and managing partner of Rivermarket, says the sustainability credo "is not only reflected on the menu but is integral to the entire design." Working with designer Christian Arkay-Leliever, Vogt and Crabtree sought to use reclaimed hardwoods from the Hudson Valley. The herring bone patterned maple floor was found in a 200-year-old factory; the ceiling slats are from wood once used to grow mushrooms.

It took nine months for the raw, 6,000 square feet of gravel floors and cinder-block walls to transform into a warm, inviting interior. Just weeks from completion, Crabtree was breathing a sigh of relief. "As soon as we put down all the tables, I knew it was really a restaurant."

The bar, which seats about 30, boasts a large "H"-shaped copper beer and wine tap offering over a dozen beers and two wines. Crabtree says the shape stands for the Hudson River. Table seating will accommodate 150, including large communal tables. Up to 100 can dine on the outdoor terrace.

From the farmers' market to the new 1,200-square-foot kitchen, the entire vibe honors local artisans, whether their medium is wood, stone, cheese, pastry or wine. The projected locavore menu of Chef John Holzwarth will include Hudson Valley Duck Farm confit, wood-fired Sugar Hill Farm Berkshire pork shoulder, Stone Broke Farms



cheeseburger with 5 Spoke Creamery cheddar, Sprout Creek Farm pecorino and Hepworth Farm plum tomatoes.

Wine producers featured on the wine list and in the store span the globe: from Millbrook (Hudson Valley), Paumanok, Shinn (Long Island), Ravines, Boundary Breaks, Red Tail Ridge (Finger Lakes), to certified biodynamic wines from Alsace, Burgundy, the Rhone Valley, Loire Valley, Sonoma, Italy, Spain, Washington State and Oregon. Local beers on tap include brews from Captain Lawrence, Chatham Brewing, Keegan Ales and Brooklyn Brewery.

The Rivermarket Bar & Kitchen farmers' market will be open seven days. "We want to serve the people living here and those getting off the train," Vogt says. "Like a one-stop gourmet convenience store where you can pick up some cheese and a baguette, or stay for a meal or have a drink at the bar."

**RiverMarket Bar & Kitchen**, 127 West Main St., Tarrytown, open seven days.