

MAY 13, 2024

SOUPS

ROAST BUTTERNUT SQUASH SOUP 13.
aged balsamic/creme fraiche

TUSCAN KALE SOUP 12.
cannellini beans/hearty chicken broth

SALADS

12 INGREDIENT CHOPPED SALAD 15.

MESCLUN GREENS 13.
shallot vinaigrette/fines herbs

ARUGULA SALAD 16.
*New York peaches/
goat cheese/candied walnuts/endive
dried cranberries*

STARTERS

HOUSEMADE CHARCUTERIE 28.
*grass-fed beef pastrami/
pork and garlic sausage/
mortadella/whole grain mustard*

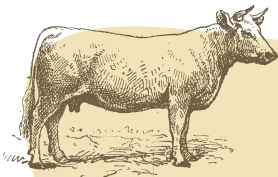
WARM CARAMELIZED ONION TART 16.
farmstead chevre/puff pastry/thyme

WOOD GRILLED OCTOPUS 19.
*kalamata olives/watercress/
fingerling potatoes/almond romesco*

ROASTED BEET 'TARTARE' 16.
worcestershire aioli/arugula/caperberries

CHICKEN LIVER PATE 17.
*grilled bread/pickled red onions
whole grain mustard*

HOUSEMADE STRACCIATELLA 16.
*pickled peaches/wood grilled asparagus/
crumbled pistachios*



SPECIALTIES

CATSKILLS VEGETABLE & GRAIN PLATE 29.
*beluga lentils/roast cauliflower/butternut squash/quinoa/
lacinato kale/fennel confit/roasted beet broth*

HOUSEMADE RIGATONI 'BOLOGNESE' 30.
braised pork/roasted tomatoes/pecorino romano

BROCCOLI RABE RISOTTO 17. APP/34. MAIN
housemade sweet italian sausage/pecorino

HOUSEMADE GNUDI 15. APP/30. MAIN
fresh tomato puree/pinenuts/parmesan

PAN ROASTED ARCTIC CHAR 38.
fiddleheads/chickpeas/grilled radicchio/fennel oil/lemon

ROAST SNOWDANCE FARM CHICKEN 37.
Black Horse Farm carrots/fennel puree/pearl onions/cardamom jus

WOOD GRILLED FILET MIGNON 56.
sauteed lacinata kale/roasted potatoes/smoked tomato butter



SIDES

All sides \$9.

**FRENCH FRIES | MASHED POTATOES | ROASTED LOCAL POTATOES
| BLACK HORSE FARM CARROTS | SAUTEED DINOSAUR KALE |
GRILLED ASPARAGUS**