

SOUPS

FISHERMAN'S STEW 15.
*atlantic cod, tilefish,
bay scallops, charred tomato*

ROASTED BUTTERNUT SQUASH 11.
creme fraiche/aged balsamic

SALADS

12 INGREDIENT CHOPPED SALAD 12.

RSK FARM MESCLUN GREENS 8.
shallot viniagrette/herbs

KOHLRABI, CHEDDAR & FRISEE 13.
*candied walnuts/mesclun greens/
honeycrisp apples/dried cranberries*

STARTERS

HOUSEMADE CHARCUTERIE 20.
*chicken liver pate/garlic pork terrine/
grass-fed beef pastrami/ pickled red onions
caperberries/grilled housemade bread*

WILD MUSHROOM RISOTTO 12. / 24.
pecorino romano/truffle oil

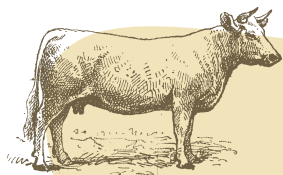
GNUDI 12. APPETIZER / 24. ENTREE
fresh tomato puree/pinenuts/parmesan

WOOD GRILLED OCTOPUS 15.
mole/chorizo/watercress/lemon

BRAISED PORK RIBS 13.
brown sugar/chile/honey

WARM HONEY ROASTED BEETS 11.
goat cheese crema/toasted pecans

LEEK FLAN 11.
bacon fondue/crispy sunchokes



SPECIALTIES

CATSKILLS FARMERS' VEGETABLE & GRAIN PLATE 22.
carrot/celeriac/squash/kale/wheatberries/curried apple jus

HOUSEMADE CHITTARA BOLOGNESE 24.
braised pork shoulder/tomato puree/parmesan

PAN SEARED BEAVERKILL HATCHERY RAINBOW TROUT 26.
celery root puree/braised red cabbage/cider butter

OVEN ROASTED TILEFISH 27.
organic french lentils/mustard beurre blanc

PAN ROASTED HUDSON VALLEY DUCK BREAST 30.
black barley/parsnip puree/mission fig & shallot demi

CIDER BRAISED PORK 27.
pan roasted brussels sprouts/buttermilk grits/sage & ancho chile

OVEN ROASTED SNOWDANCE FARM CHICKEN 25.
roasted tomato/fennel confit/cipollini onions/carrot puree/cardamom jus

WOOD GRILLED SIRLOIN STEAK 34.
lacinato kale/fingerling potatoes/bordelaise



SIDES

FRENCH FRIES | MASHED POTATOES
ROASTED CAROLA POTATOES | SAUTEED LACINATO KALE
BRAISED RED CABBAGE | PAN ROASTED BRUSSELS SPROUTS

All sides \$7