

SOUPS

FISHERMAN'S STEW 16.
skate/scallop/mussels/charred tomato broth

TUSCAN KALE SOUP 12.
wheatberries/garlic sausage/tomatoes

ROASTED BUTTERNUT SQUASH 11.
cream fraiche/aged balsamic

SALADS

12 INGREDIENT CHOPPED SALAD 12.

FROMER GARDENS MESCLUN GREENS 8.
shallot viniagrette/herbs

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

CHILLED ASPARAGUS SALAD 9.
lemon sabayon

ROASTED BEET 'TARTARE' 12.
caperberries/micro-arugula/white truffle oil

STARTERS

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

PORK BELLY MEATBALLS 16.
savoy 'kraut'/fennel puree/chicharrone

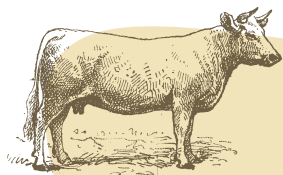
ASPARAGUS FLAN 12.
crispy sunchokes/veal demi/cardamom

CHERRY SMOKED ARCTIC CHAR 12.
*Fromer Gardens radishes/cream
cheese/housemade peasant bread*

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

RICOTTA GNUDI 12. APP / 24. MAIN
fresh tomato puree/pinenuts/parmesan

WOOD GRILLED OCTOPUS 15.
*almond romesco/housemade
chorizo/watercress/lemon*



SPECIALTIES

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

HOUSEMADE RIGATONI BOLOGNESE 24.
braised beef/tomato puree/parmesan

PAN SEARED BEAVERKILL HATCHERY RAINBOW TROUT 25.
asparagus/mushroom puree/pickled red onions

PAN SEARED SKATE 26.
beluga lentils/fennel/celeriac/roma tomato broth

BEER BATTERED COD FISH & CHIPS 22.
caperberry remoulade/watercress/lemon

OVEN ROASTED SNOWDANCE FARM CHICKEN 25.
Fromer Gardens turnips/cipollini onions/celery root puree/cardamom jus

WOOD GRILLED LEG OF LAMB 28.
fresh english peas/fennel puree/mint gremolata

GRILLED SIRLOIN STEAK 35.
roasted fingerling potatoes/kale/veal demi

SLOW BRAISED BEEF SHORT RIBS 32.
plum tomato confit/roasted salsify/truffled bordelaise



SIDES

FRENCH FRIES | MASHED POTATOES

SAUTEED LACINATO KALE

ROASTED WHITE ASPARAGUS WITH SOFRITO

All sides \$7