

SOUPS

FISHERMAN'S STEW 17.

atlantic halibut/scallops/charred tomato broth

ROASTED BEET & PARSNIP SOUP 12.

goats' cheese/white truffle oil

SALADS

12 INGREDIENT CHOPPED SALAD 12.

FROMER GARDENS MESCLUN GREENS 8.

shallot vinaigrette/herbs

ENDIVE & PINK GRAPEFRUIT 12.

blue cheese crumble/pinenut brittle

ROASTED BEET 'TARTARE' 12.

caperberries/micro-arugula/white truffle oil

STARTERS

HOUSEMADE CHARCUTERIE 22.

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

RICOTTA GNUDI 13. APP / 26. MAIN

fresh tomato puree/pinenuts/parmesan

WOOD GRILLED OCTOPUS 16.

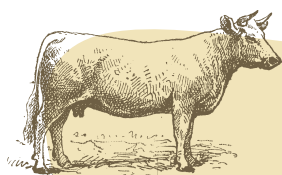
almond romesco/watercress/housemade chorizo

CHAMOMILE CURED ARCTIC CHAR 13.

*cherrywood smoked rillettes/
peasant toast/chive cream*

WILD MUSHROOM RISOTTO 14. / 28.

pecorino romano/truffle oil



SPECIALTIES

CATSKILLS FARMERS' VEGETABLE & GRAIN PLATE 22.

carrot/celeriac/squash/kale/beets/quinoa/wheatberries/curried apple jus

HOUSEMADE RIGATONI BOLOGNESE 24.

braised beef/tomato puree/parmesan

PAN SEARED BEAVERKILL HATCHERY RAINBOW TROUT 26.

celery root puree/asparagus/pickled red onion/mushroom fumet

ROAST ATLANTIC HALIBUT 34.

beluga lentils/fennel confit/crispy sunchokes/tomato broth

OVEN ROASTED SNOWDANCE FARM CHICKEN 26.

spaghetti squash/cipollini onions/cardamom jus

WOOD GRILLED SIRLOIN STEAK 36.

grilled radicchio/sauteed broccolini/veal demi

SLOW BRAISED BEEF SHORT RIBS 35.

roasted parsnips/plum tomato confit/truffled bordelaise



SIDES

FRENCH FRIES | ROASTED TURNIPS WITH TURNIP GREENS

ROASTED ASPARAGUS | SAUTEED LACINATO KALE

All sides \$7