

SOUPS

ROASTED BUTTERNUT SQUASH 11.
creme fraiche/aged balsamic

VEGAN SPLIT PEA SOUP 10.
cherrywood smoked onions

FISHERMAN'S STEW 16.
monkfish, cod, bay scallops, charred tomato

SALADS

12 INGREDIENT CHOPPED SALAD 12.

RSK FARM MESCLUN GREENS 8.
shallot vinaigrette/herbs

ENDIVE, FRISSE, & BLEU CHEESE 12.
candied walnuts/honeycrisp apples/cranberries

WARM HONEY GLAZED BEETS 11.
pecans/goat cheese crema/micro-arugula

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.
truffle oil/parmesan

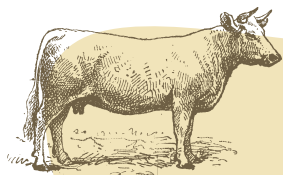
WOOD GRILLED OCTOPUS 15.
almond romesco/housemade chorizo

LEEK FLAN 13.
carola potato crisps/truffle oil/bacon fondue

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

BRAISED LEG OF LAMB 16.
za'tar/calamata olives/feta/grilled bread

LENTIL TORTELLINI 14.
braised bacon/brussels sprouts leaves



SPECIALTIES

CATSKILLS FARMERS' VEGETABLE & GRAIN PLATE 20.
carrot/celeriac/beets/squash/kale/lentils/curried apple jus

HOUSEMADE CHITTARA BOLOGNESE 24.
braised grass-fed beef/tomato puree/parmesan

OVEN ROASTED MONKFISH 28.
pan roasted brussels sprouts/rutabaga beurre fondue

PAN ROASTED BEAVERKILL HATCHERY RAINBOW TROUT 26.
celery root puree/savoy kraut/cider butter

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

CIDER BRAISED PORK 27.
creamy grits/romanesco cauliflower/rosemary

STOUT MARINATED, WOOD GRILLED HANGER STEAK 30.
buttery grilled leeks/carola potatoes/veal demi

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



SIDES

FRENCH FRIES | MASHED POTATOES
ROASTED CAROLA POTATOES | BRUSSELS SPROUTS WITH SOFFRITO
SAUTEED KALE

All sides \$7