

MARCH 17, 2018

SOUP

FISHERMAN'S STEW 16.

*halibut/bay scallops/new zealand mussels
charred tomato broth*

ROASTED BUTTERNUT SQUASH 11.

creme 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*

WARM HONEY ROASTED BEETS 12.

goat cheese crema/toasted pecans

STARTERS

HOUSEMADE CHARCUTERIE 20.

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

SAVORY LEEK FLAN 12.

crispy sunchokes/veal demi/cardamom

RICOTTA GNUDI 12. APP / 24. MAIN

fresh tomato puree/pinenuts/parmesan

WOOD GRILLED OCTOPUS 15.

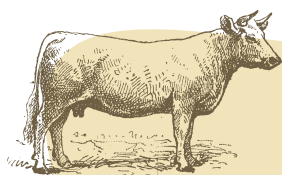
almond romesco/chorizo/watercress/lemon

WILD MUSHROOM RISOTTO 12. / 24.

pecorino romano/truffle oil

PORK BELLY MEATBALLS 16.

savoy 'kraut'/chicharrone



SPECIALTIES

CATSKILLS FARMERS' VEGETABLE & GRAIN PLATE 22.

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

HOUSEMADE CHITTARA BOLOGNESE 24.

braised beef/tomato puree/parmesan

PAN SEARED BEAVERKILL HATCHERY RAINBOW TROUT 25.

braised red cabbage/celery root puree/cider butter

OVEN ROASTED ATLANTIC HALIBUT 32.

beluga lentils/fennel/celeriac/roma tomato broth

HOUSE CURED CORNED BEEF 23.

savoy kraut/pan roasted brussels sprouts/fingerling potatoes

OVEN ROASTED SNOWDANCE FARM CHICKEN 25.

romanesco cauliflower/cipollini onions/carrot puree/cardamom jus

WOOD GRILLED SIRLOIN STEAK 35.

lacinato kale/fingerling potatoes/veal demi

SLOW BRAISED BEEF SHORT RIBS 32.

plum tomato confit/roasted salsify/truffled bordelaise



SIDES

FRENCH FRIES | MASHED POTATOES

ROASTED CAROLA POTATOES | BRAISED RED CABBAGE

SAUTEED LACINATO KALE | ROASTED BRUSSELS SPROUTS

All sides \$7