

SOUPS

FISHERMAN'S STEW 18.

*arctic char/grilled octopus/scallops
charred tomato/red pepper confit*

ROASTED BUTTERNUT SQUASH SOUP 12.

creme fraiche/aged balsamic

SALADS

12 INGREDIENT CHOPPED SALAD 12.

MESCLUN GREENS 8.

shallot vinaigrette/herbs

RADICCHIO, FENNEL AND FRISEE 14.

clementines/pumpkin seeds/dried cranberries

CARAMELIZED ONION TART 12.

farmstead chevre/puff pastry/thyme

STARTERS

HOUSEMADE CHARCUTERIE 22.

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

WARM HONEY GLAZED BEETS 13.

goat cheese/toasted walnuts

WOOD GRILLED OCTOPUS 16.

housemade chorizo/cipollinis/almond romesco

HOUSEMADE GNUDI 13. APP/ 26. MAIN

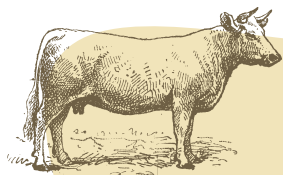
fresh tomato puree/parmesan/toasted pignoli

HUDSON VALLEY DUCK BREAST 15.

parsnip puree/mission fig/cider demi

PAN SEARED SCALLOPS 14.

*lentils/brussels sprout leaves/
honey raisin gastrique*



SPECIALTIES

CATSKILLS FARMERS' VEGETABLE & GRAIN PLATE 24.

spaghetti squash/maple-braised delicata squash/lacinata kale/beets/quinoa

HOUSEMADE CHITARRA 'BOLOGNESE' 25.

braised pork/roasted tomatoes/garlic/pecorino romano

WILD MUSHROOM RISOTTO 14. APP/28. MAIN

white truffle oil/pecorino romano

PAN SEARED BEAVERKILL HATCHERY RAINBOW TROUT 27.

celery root puree/spaghetti squash/roma tomato & saffron broth

PAN ROASTED ARCTIC CHAR 29.

beluga lentils/cipollini onions/fennel & curry

OVEN ROASTED SNOWDANCE FARM CHICKEN 27.

fennel/heirloom onions/soubise/cardamom jus

WOOD GRILLED SIRLOIN STEAK 35.

roasted fingerling potatoes/lacinata kale/smoked tomato butter

SLOW BRAISED BEEF SHORT RIBS 33.

roasted carrots/parsnip puree/truffled bordelaise



SIDES

MASHED POTATOES | FRENCH FRIES | BRUSSELS SPROUTS

FINGERLING POTATOES | SPAGHETTI SQUASH | KALE

All sides \$7