

## SOUPS

**FISHERMAN'S STEW** 18.

*pan seared bay scallops/golden snapper/  
charred tomato broth/red pepper confit*

**ROASTED SUNSHINE SQUASH SOUP** 12.

*creme fraiche/aged balsamic*

## SALADS

**12 INGREDIENT CHOPPED SALAD** 12.

**MESCLUN GREENS** 8.

*shallot vinaigrette/herbs*

**KALE & CANDIED WALNUT SALAD** 13.

*roasted tomatoes/cheddar/  
honeycrisp apples/poppyseed vinaigrette*

**ROASTED BEET 'TARTARE'** 13.

*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*

**HOUSE-SMOKED RAINBOW TROUT** 13.

*creme/pickled fennel/grilled peasant bread*

**WILD MUSHROOM RISOTTO** 14. / 28.

*pecorino romano/white truffle oil*

**RICOTTA GNUDI** 13. APP / 26. ENTREE

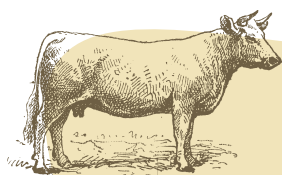
*fresh tomato puree/toasted pignoli/parmesan*

**WOOD GRILLED OCTOPUS** 16.

*housemade chorizo/almond romesco*

**PINE SMOKED GREEN-LIP MUSSELS** 14.

*tarragon & mustard creme*



## SPECIALTIES

**CATSKILLS FARMERS' VEGETABLE & GRAIN PLATE** 24.

*roasted carrots/spaghetti squash/cannellini beans/kale/couscous/beets/quinoa*

**HOUSEMADE RIGATONI 'BOLOGNESE'** 26.

*braised beef short rib/garlic/roasted tomatoes/parmesan*

**PAN SEARED BEAVERKILL HATCHERY RAINBOW TROUT** 27.

*spaghetti squash/cipollini onions/roasted plum tomato broth*

**PAN ROASTED ATLANTIC GOLDEN SNAPPER** 29.

*roasted butternut squash/apple fennel curry beurre fondue*

**OVEN ROASTED SNOWDANCE FARM CHICKEN** 27.

*fennel confit/cipollini onions/soubise/cardamom jus*

**WOOD GRILLED SIRLOIN STEAK** 36.

*roasted fingerling potatoes/fresh peas/smoked tomato butter*

**SLOW BRAISED BEEF SHORT RIBS** 35.

*roasted celery root puree/roasted beets/bordelaise/white truffle oil*



## SIDES

MASHED POTATOES | FRENCH FRIES | FRESH PEAS  
FINGERLING POTATOES | SAUTEED KALE | SPAGHETTI SQUASH

All sides \$7