

# SUPPER

*COUNTRY BREADS BASKET \$14*

*CHEESE AND HOUSE MADE PICKLE BOARD \$25*

## *CHILLED CUCUMBER AND BUTTERMILK SOUP*

*pickled cucumber, fresh dill, marigold \$15*

## *ARUGULA SALAD*

*shaved pecorino, lemon vinaigrette \$16*

## *SHORTRIB & POTATO CROQUETTE*

*fresh sauerkraut, shaved horseradish, whole grain mustard sauce \$14*

## *MARINATED BEAN SALAD*

*bacon lardon, charred shishito remoulade, mustard vin \$15*

## *CHILLED BLACK HORSE FARM ASPARAGUS SALAD*

*grilled asparagus, jammy egg, truffle, lemon-tarragon vinaigrette \$16*

## *ASSORTED GEM LETTUCES*

*assorted local greens, shaved fennel, spiced pecan, kombucha vinaigrette \$14*

## *SMOKED TROUT ON RYE*

*shoots & greens, heirloom tomato... \$17*

## *FLATIRON STEAK*

*local asparagus, lemon oil, feta, romesco sauce, demi \$45*

## *PAN ROASTED HALIBUT*

*ramp butter, lacinato kale, thumbelina carrot, lovage, carrot puree, \$45*

## *HERB ROASTED VERITAS FARM HALF CHICKEN*

*broccolini, parsnip-rosemary puree, chicken jus \$40*

## *MARSH HEN HILLS POLENTA*

*green olive & fava bean tapenade, roasted porcini, farmer's cheese \$28*



*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.*

*OUR DISHES MAY CONTAIN COMMON ALLERGENS, AND CROSS CONTACT IS POSSIBLE.*



IMBIBEMENTS

**COCKTAILS**

Vicar's Kiss \$19

mezcal, grapefruit, lime, lambrusco float

Mildred's Remedy \$19

vodka, morello cherry liqueur, blackberries, lemon, honey

Southern Maid \$19

Bourbon, lime, sugar, cucumber, mint

The Sixth Bell \$20

cognac, lemon, sugar, prosecco

The Botanist's Gimlet \$17

gin, lime, lavender infused sugar

Seasonal Spritz \$20

a rotating selection of local vermut or aperitif, topped with prosecco and sparkling water - enjoy the surprise!

**SOFT DRINKS** \$5

Ginger Beer

Coke

Diet Coke

**BEERS**

Kold One - Kolsch

Mill House \$10

Kaaterskill - Hazy IPA

Westkill Brewing \$12

Catch & Release - Shandy

Westkill Brewing \$12

Night Shine - Black Lager

Catskill Brewery \$11

Forbidden Fruit - Sour

Catskill Brewery \$11

Safety Glasses - N/A

Industrial Arts \$9

**MOCKTAILS** \$8

Strawberry Fauxito

strawberry syrup, muddled mint, lime

Queen Bee

lemon, honey, ginger

Rhubarb Lemonade

rhubarb syrup, lemon, sugar

**ADD A STINGER?** \$10





DESSERT

*\$14*

*DUTCH CHOCOLATE CAKE*

Sweetened Whipped Cream

*CAMPARI ROASTED STRAWBERRY*

*GALETTE*

Dutch pastry cream & meyer lemon ice cream

*ICE CREAM*

vanilla with rhubarb caramel

seasonal sorbet



THE  
FEATHERS  
TAVERN