



SUPPER

STARTERS

COUNTRY BREADS BASKET

cheddar rosemary biscuits, parker house rolls, currant brown bread, salted butter *\$14*

SMOKED TROUT SPREAD

sundried tomato, toasted rye bread, red onion, cornichons *\$16*

LACINATO KALE SALAD

local pears, toasted chestnuts, spiced pecans, basil-champagne vinaigrette *\$15*

LOCAL MEAT & CHEESE

crackers, pickles, mustard *\$35*

HONEY NUT SQUASH SOUP

lemon whipped ricotta, lovage oil *\$15*

LOLO ROSA SALAD

slow roasted delicata squash, poached fig, fresh mint, pear-balsamic vinaigrette *\$16*



ENTRÉES

FLATIRON STEAK

8oz steak with roasted shallot potatoes, maitake mushrooms & a smoked eggplant demiglaze *\$52*

ROASTED PORK CHOP

10oz local pork chop, Pickled mustard seed spatzel, caraway sauerkraut *\$38*

HUDSON VALLEY FISHERIES ROASTED TROUT

pan roasted trout, warm potato salad, smoked bacon, red and green mustard greens *\$45*

CRISPY DUCK BREAST

seared duck rillette, golden potatoes, watercress, endive, duck jus *\$48*

POT PIE

foraged mushrooms, root vegetables, carrot, fennel

BRAISED CHICKEN *\$35*

VEGETABLE *\$30*

SIDES TO SHARE

PARSNIP FRITTERS

smoked paprika & thyme aioli

\$16

MAPLE ROASTED FUTSU SQUASH

toasted walnuts, spiced apple butter, endive, cinnamon-apple cider vinaigrette

\$16

POTATO CROQUETTE

cured egg yolk, caramelized onion, ricotta spread

\$14

CREAMED SWISS CHARD

sweet onions, cream, white wine, fresh herbs

\$15

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

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



COCKTAILS

New York 76 **\$17**

Gin, Lemon Juice, NY Dry Cider

Rye Hot Toddy **\$18**

Rye, Spices, Lemon

Satan's Whisper **\$20**

Bourbon, Amaro, Bitters,
Luxardo Cherries

Foxy VS **\$20**

Concord Grape Syrup, Sparkling Water,
Lime Juice, Vodka

Bell Ringer **\$20**

Gin or Vodka, Sparkling water, Lime,
Seasonal Berries, Fruit Syrup

Pumpkin Spice
Espresso Martini **\$20**

Vodka, Pumpkin Spice, Espresso, Simple

BEER & CIDER

Kaaterskill IPA

West Kill Brewing **\$8**

Mother's Milk

Keegan Ales **\$10**

Golden Ale

Keegan Ales **\$8**

Brookie Light Lager

West Kill Brewing **\$7**

Bad Seed Cider

Bad Seed Brewery **\$7**

Safety Glasses n/a

Industrial Arts **\$10**

Burnished Amber

Return Brewing **\$7**

Super Cheers Oktoberfest

Return Brewing **\$7**

WINE

SPARKLING

Gaston Chiquet,

Cru Tradition Premier Brut

France, 2025 **\$17**

Cuvée della Contessa 1925, Prosecco,
Italy **\$16**

Vino Dell'Emilia Vino Frizzante Secco,
Lambrusco

Italy **\$18**

WHITE

Cirelli la Collina Biologica,

Vino Blanco, Pianella

Italy 2024 **\$16**

Domaine Noel et Jean-Luc Raimbault,
Sancerre

Loire Valley, France 2024 **\$18**

Meinklang, Burgenlandwhite,

Austria 2024 **\$16**

Am Berg, Niederösterreich,

Grüner Veltliner

Austria 2024 **\$14**

SKIN CONTACT

Vignoble Du Reveur, 'Artisan' Orange

France, 2023 **\$20**

RED

Shea Wine, Pinot Noir

Willamette Valley, Oregon, 2021 **\$19**

Gabrielskloof, "Whole Bunch", Syrah

South Africa, 2023 **\$19**

Judeth Beck, Zweigelt

Austria, 2021 **\$19**

MOCKTAILS

Strawberry Soda **\$8**

Sparkling Honey Ginger Soda **\$8**

Concord Grape Soda **\$8**