



## SUPPER

### STARTERS

#### COUNTRY BREADS BASKET

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

#### PICKLED & PRESERVED

assorted pickles, olives, rye bread, house butter \$14

#### CORN FRITTERS

fried sage, malt mayo \$16

#### TOMATO SALAD

farmers cheese, basil, tomato sherry  
vinaigrette \$16

#### LOCAL ROMAINE SALAD

pea shoots, carrot, spelt berry, shaved  
pecorino, marjoram-pecorino vinaigrette \$16

#### CORN & POTATO CHOWDER

poached shrimp, corn, potato, basil oil \$14



### ENTRÉES

#### FLATIRON STEAK

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

#### ROASTED HALF CHICKEN

roasted chicken jus, spring vegetables \$38

#### HAKE BASTED WITH HERBS

caraflex cabbage, kohlrabi, caper sauce \$36

#### TOMATO PIE

artichoke, spinach, small salad \$24

### SIDES TO SHARE

#### Fried Green Tomatoes

buttermilk dressing

\$10

#### Leek & Spinach Gratin

marjoram, creme fraiche

\$12

#### Creamed Sweet Corn

thyme, aleppo pepper

\$12

#### Smoked Trout Spread

toasted rye bread, heirloom tomato,  
red onion, cornichon

\$15

### DESSERT

#### Dutch Chocolate Cake

whipped cream

\$14

#### Lemon Curd Tart

raspberry gelee mint anglaise

\$14

#### Peach Upside Down Cake

vanilla bean yogurt

\$14

# Drinks

## COCKTAILS

New York 76 *\$17*  
Gin, Lemon Juice, NY Dry Cider

Golden Slipper *\$18*  
Vodka or gin, Honey, Lemon Juice,  
Ginger

Satan's Whisper *\$20*  
Bourbon, Amaro & Bitters on the  
rocks with Luxardo cherries

Spread Eagle *\$18*  
Whiskey, Drambuie

Porch Swing *\$19*  
Bourbon, Spearmint, Berries,  
Simple Syrup

Bell Ringer *\$20*  
Gin or Vodka, Sparkling water, Lime,  
Seasonal Berries, Fruit Syrup

## MOCKTAILS

Strawberry Soda *\$10*

Sparkling Honey  
Ginger Soda *\$8*

## BEERS

Caterskill IPA *\$7*  
Westkill Brewing Company

Mother's Milk *\$9*  
Keegan Ales

Golden Ale *\$8*  
Keegan Ales

Ball Lightning Pilsner *\$7*  
Catskill Brewing

Bad Seed Cider *\$7*  
Bad Seed Brewery

## CRAFT SODAS

Cane Cola  
Birch Beer  
Ginger Ale  
Orange  
*\$7*





# Wine

## WINES BY THE GLASS

### SPARKLING

Gérard Bertrand, Cremant de Limoux, N.V. *\$15*  
Cleto Chiarli, Lambrusco, Modena Grasparossa N.V. *\$18*  
Bott Frères, Blanc de Noirs N.V. *\$16*

### WHITE

Jurtschitsch, Urgestein Grüner Veltliner, 2023 *\$15*  
Roland Tissier et Fils, Sancerre *\$18*  
Jordan, Chardonnay, Russian River Valley 2022 *\$17*

### ROSÉ & ORANGE

Château De Berne, Ultimate Rose, Provence 2024 *\$17*  
Austria, Christina, Orange 2023 *\$17*

### RED

Belle Pente, Pinot Noir, 2022 *\$19*  
Pfalz, Dr. Bürklin-Wolf, Cuvee Rouge *\$18*  
Domainier Vallot, Côtes du Rhône 2021 *\$18*



# BRUNCH

LEMON-BLUEBERRY BUTTERMILK PANCAKES  
Stack of 3 for  
\$24

BAKED FRENCH TOAST  
dried cherry compote, whipped cream  
\$22

TWO FARM EGGS, SMOKED BACON, POTATO HASH  
\$23

SOFT SCRAMBLED EGGS  
Vermont sharp cheddar, chives  
\$22

BACON FRIED CORNMEAL MUSH  
seasoned crispy potato, bacon jam  
\$18

TOASTED RYE WITH SMOKED TROUT SPREAD  
heirloom tomato, red onion, lemon, herbs  
\$16



## SIDES

APPLE WOOD SMOKED BACON  
3 pieces for  
\$14

BREAKFAST POTATO HASH  
potato, celery root, herbs  
\$10

ORANGE CARDAMOM SCONES  
&  
BUTTERMILK BISCUITS  
with house made jam  
\$12

HOUSE MADE GRANOLA  
Ronnybrook yogurt, fruit, nuts  
\$14

ASSORTED LOCAL GREENS  
lemon- olive oil, shaved pecorino  
\$14

## BEVERAGES

MIMOSA  
\$11

BELLINI  
\$11

BLOODY MARY  
\$13

ORANGE JUICE  
\$5

