

Supper

STARTERS

COUNTRY BREADS BASKET

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

PICKLED & PRESERVED

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

CORN FRITTERS

fried sage, malt mayo *\$16*

DEVILED EGGS

dill and paprika* *\$5* per or *\$14* for 3

ARUGULA SALAD

chopped egg, red onion,
tomato sherry vinaigrette *\$16*

CHILLED CORN SOUP

yukon potato, basil oil,
whipped corn pudding *\$12*

ENTRÉES

FLATIRON STEAK

8oz steak with shallot roasted
potatoes, maitake mushrooms and
smoky eggplant demi *\$52*

ROASTED HALF CHICKEN

jus, spring vegetables and
tarragon oil *\$36*

HAKE BASTED WITH HERBS

caraflex cabbage and shaved kohlrabi,
caper sauce *\$36*

COUNTRY POT PIE

broccoli, mushrooms, sherry béchamel

confit chicken *\$36*

or

vegetable *\$32*



SIDES TO SHARE

Fried Green Tomatoes,
buttermilk dressing

\$10

3 Bean Succotash
with corn, cherry tomato

\$12

Thumbelina Carrots
with rosemary salt

\$10

Smoked Trout Spread
toasted rye bread, cornichon
and pickled pearl onion

\$12

SWEETS

Dutch Chocolate Cake
Stewed Rhubarb & Pluots with cream

Peach Upside Down Cake
sumac yogurt

\$12





WINES BY THE GLASS

SPARKLING

Etienne Calsac, L'échappée Belle, Champagne, Blanc De Blancs, N.V. \$18

Cleto Chiarli, Lambrusco, Modena Grasparossa N.V. \$15

Victorine De Chastenay, Crémant De Bourgogne, Brut Rosé N.V. \$17

WHITE

Mantlerhof, Gruner Veltliner, Weigtgasse Gedersdorf 2023 \$15

Raimbault Noell et Jean-Luc, Sancerre 2024 \$18

Jordan, Chardonnay, Russian River Valley 2022 \$17

ROSÉ & ORANGE

Château De Berne, Ultimate Rose, Provence 2024 \$17

Vignoble Du Rêveur, Artisan, Gewurztraminer, Pinot Gris 2022 \$15

RED

Judith Beck, Blaufrankisch, Wagram 2023 \$16

Shea, Willamette Valley, Pinot Noir 2021 \$19

Benoit ROSEAU, Syrah De Rosette 2021 \$18



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Drinks

COCKTAILS

New York 76 \$17

Gin, Lemon Juice, Simple, NY dry
cider

Golden Slipper \$18

Vodka or gin, Honey, Lemon Juice,
Ginger

Satan's Whisper \$20

Bourbon, Amaro and bitters on
the rocks with Luxardo cherries

Spread Eagle \$18

Whiskey, Drambuie

Porch Swing \$19

Bourbon, Spearmint, Berries ,
Simple Syrup, Ice, Water

Bell Ringer \$20

Gin or Vodka, Sparkling water,
Lime, Seasonal Fruits/berries,
Fruit Syrup

MOCKTAILS

Strawberry & Rhubarb Soda

\$10

Sparkling Honey Ginger
Soda

\$8

BEERS

Kaaterskill 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

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MOCKTAILS

BLACKBERRRY LEMONADE SMASH \$10

STRAWBERRY RUBARB FAUXITO \$10

HONEY GINGER SODA \$10

CHERRY SODA \$8

SWEET TEA \$4

HOMEMADE LEMONADE \$4

STRAWBERRY LEMONADE \$6

ARNOLD PALMER \$6

Brunch

Petite Family Style

\$32/person

CHEDDAR EGGS

creme fraiche, scallion

BUTTERMILK PANCAKES

whipped maple butter, pecans

SMOKED BERKSHIRE HAM

Garden Beans, fresh herbs

BUTTERMILK BISCUITS

ORANGE CARDAMOM SCONES

salted butter, local jams

\$13

MIMOSA \$11

BELLINI \$11

BLOODY MARY \$13

OJ \$5

Brunch

Big Family Style

\$52/person

CHEDDAR EGGS

creme fraiche, scallion

SMOKED

BERKSHIRE HAM

Garden Beans, fresh herbs

BUTTERMILK

PANCAKES

whipped maple butter, pecans

MIXED

VEGETABLE HASH

seasonal market vegetables

SMOKED HUDSON

VALLEY TROUT

pickled beet salad, corn

BUTTERMILK BISCUITS

ORANGE CARDAMOM SCONES

salted butter, local jams

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