

A NOTE ABOUT OUR MENUS

We offer several menu options. Please refer to the overview below for details. All menus are subject to change based on our farms' harvests.

Dinner Menu

Served in the restaurant Wednesday to Saturday starting at 5pm

Early Dinner Prix Fixe Menu

Served in the restaurant Wednesday to Friday between 5 and 6pm | 3 courses for 42 per person

Tasting Menus

Served Wednesday through Saturday starting at 5pm | 85 per person for Vegetarian Tasting | 95 per person for Chef's Tasting

Patio Grill Menus

Served between 3pm to close Monday and Tuesday, and 11:30am to close Wednesday to Sunday, weather depending

Sunday Brunch Menu

Served in the restaurant on Sunday between 11am and 3pm

Sunday Prix Fixe Brunch Menu

Served in the restaurant on Sunday between 11am and 3pm | 3 courses for 28 per person

DINNER MENU

FIELDS AND WOODS

Black Dirt Slow Baked Beet Root 16

housemade ronnybrook farm ricotta, leek ash, arugula, black walnuts

Cucumber "Gazpacho" 16

peekytoe crab salad, dill tuile, pickled stems

Octopus a la Plancha 18

twice cooked potatoes, "chorizo" aioli and crumb

Meiller's Farm Beef Tartar 18

anchoide, pickled ramps, puffed grains

Daily Foraged Mushrooms 16

65.5°C hen egg, asparagus, crispy pig ears

Grilled and Chilled "Caesar" Salad 16

gem lettuce, wild greens, parmesan-garlic dressing, boquerones

Fluke Crudo 16

avocado, citrus-soy vinaigrette, jalepeño, sesame "snow"

NOSE TO TAIL

- Pig Ears 12 Head Cheese 15 Tripe 16 Hearts 12
 Salumi 15 Pig Trotters 16 Tongue 13 "Faux Gras" 16
 Rillettes 12 Country Pâte 15 Tails 14 Bone Marrow 15

Nose to Tail Tasting Board for Two 28

select any 3 from the above checked boxes, served with condiments

PASTA

Trofie al Pesto 18

wild onions, black dirt potatoes, nettle pesto, san marzano tomato marmalade

Dashing Star Farm Lamb Bolognese 24

Tagliatelle, goat cheese feta, castevetrano olives, parsley pistou

Lobster Risotto 32

acquerello aged rice, spring vegetables, jus presse

SEA, PASTURE AND GARDEN

Baked Hake 32

wrinkled potatoes, spring garlic, sauce mojo

Day Boat Halibut "en Croute" 36

sugar snap peas, spring onions, rhubarb vinaigrette, pea tendrils

Yellow Bell Farm Whey Poached Chicken Breast 33

morels, asparagus, wild hive farm grain porridge

Waldbridge Farm Grass-Fed Beef 34

daily selection from the whole animal, crispy potatoes, bone marrow chimichurri

Cauliflower Steak 18

cauliflower "tabbouleh," vadouvan granola, raisins

Composed Spring Vegetables 21

green garlic pain perdu, lemon parmesan emulsion

VEGETARIAN TASTING MENU

85 per person, 65 per person wine pairing

Black Dirt Slow Baked Beet Root

housemade ronnybrook farm ricotta, leek ash, arugula, black walnuts

Asparagus

lemon-parmesan textures, egg yolk "bottarga"

Daily Foraged Mushrooms

65.5°C hen egg, cattail

Trofie al Pesto

wild onions, black dirt potatoes, nettle pesto

Cauliflower Steak

cauliflower "tabbouleh," vadouvan granola, raisins

Chatham Blue Cheese Textures

riesling "mirror"

Wright Farm Apple Confit à la Mode

whey-caramel ice cream, oat-walnut tuile

CHEF'S TASTING MENU

95 per person, 65 per person wine pairing

Cucumber "Gazpacho"

peekytoe crab salad, dill tuile, pickled stems

Octopus a la Plancha

twice cooked potatoes, "chorizo" aioli and crumb

Lobster Risotto

acquerello aged rice, foraged spring vegetables, jus presse

Grilled Wild King Salmon

sugar snap peas, spring onions, rhubarb vinaigrette, pea tendrils

Yellow Bell Farm Whey Poached Chicken Breast

morels, asparagus, wild hive farm grain porridge

Chatham Blue Cheese Textures

riesling "mirror"

Strawberry Pavlova

organic strawberries, lemon verbena diplomat, balsamic strawberry coulis

EARLY DINNER PRIX FIXE

3 courses for 42 per person | Served Wednesday to Friday between 5 and 6pm

FIRST

Cucumber “Gazpacho”

peekytoe crab salad, dill tuile, pickled stems

Black Dirt Slow Baked Beet Root Ricotta

housemade ronnybrook farm ricotta, leek ash, arugula, black walnuts

Heritage Pork Tasting

rillettes, pâté, ears, pickled turnips, purple mustard

SECOND

Housemade Tagliatelle

local morels, asparagus, ramps, egg yolk “bottarga”

Baked Hake

wrinkled potatoes, spring garlic, salsa verde

Vietnamese Rice Bowl

yellow bell farm chicken thigh, shiitake, bok choy, chilies, cilantro, thai basil

DESSERT

Strawberry “Pavlova”

organic strawberries, lemon verbena diplomat, balsamic strawberry coulis

Wright Farm Apple Confit à la Mode

whey-caramel ice cream, oat-walnut tuile

Lemon Diplomat

candied black olive, toasted meringue, basil

PATIO GRILL MENU

APPETIZERS

Mediterranean Spreads 15

fava bean hummus, baba ganoush, htipiti, za'atar flat bread

Octopus a la Plancha 18

twice cooked potatoes, "chorizo" aioli and crumb

Black Dirt Slow Baked Beet Root 16

housemade ronnybrook farm ricotta, leek ash, arugula, black walnuts

Grilled and Chilled "Caesar" Salad 16

gem lettuce, wild greens, parmesan-garlic dressing, boquerones

Meiller's Farm Beef Tartar 18

anchoide, pickled ramps, puffed grains

Cucumber "Gazpacho"

peekytoe crab salad, dill ruille, pickled stems

Fluke Crudo 16

avocado, citrus-soy vinaigrette, jalepeño, sesame "snow"

NOSE TO TAIL

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|---|---|------------------------------------|--|
| <input checked="" type="checkbox"/> Pig Ears 12 | <input type="checkbox"/> Head Cheese 15 | <input type="checkbox"/> Tripe 16 | <input type="checkbox"/> Hearts 12 |
| <input type="checkbox"/> Salumi 15 | <input type="checkbox"/> Pig Trotters 16 | <input type="checkbox"/> Tongue 13 | <input checked="" type="checkbox"/> "Faux Gras" 16 |
| <input type="checkbox"/> Rillettes 12 | <input checked="" type="checkbox"/> Country Pâte 15 | <input type="checkbox"/> Tails 14 | <input checked="" type="checkbox"/> Bone Marrow 15 |

Nose to Tail Board for Two 28

Select any 3 from the above checked boxes, serving with condiments

BURGERS AND SANDWICHES

Roundhouse Burger 18

sugar hill farm grass-fed beef, gruyere cheese, housemade sesame roll, TB umami bomb sauce

Softshell Crab Bao 19

cucumber, spicy mayo, lettuce

Nose to Tail Bánh Mì 16

shaved ham, pate, crispy pig ears, jalapeño, pickled veg, cilantro

PASTA

Trofie al Pesto 18

wild onions, black dirt potatoes, nettle pesto, san marzano tomato marmalade

Housemade Tagliatelle 23

local morels, asparagus, ramps, egg yolk "bottarga"

Lobster Risotto 32

acquerello aged rice, foraged spring vegetables, jus presse

GRILLS, SALADS AND ENTRÉES

Yellow Bell Farm Chicken "Tonnato" 24

panzanella salad, tuna sauce, olives

Wild King Salmon Poke 26

steamed rice, seaweed salad, chilies, sesame, trout caviar

Grilled Grass Fed Beef Steak 34

crispy potatoes, bone marrow chimichurri

Vietnamese Rice Bowl 18

yellow bell farm chicken thigh, shitake, bok choy, chilies, cilantro, thai basil

Grilled Market Fish P/A

daily selections, fregola sarda salad, lemon-olive oil, romesco

Cauliflower Steak 18

cauliflower "tabbouleh," vadouvan granola, raisins

PATIO GRILL DESSERT MENU

DESSERT JARS

Chocolate Flavors and Textures 9

dulcey sponge cake, chicory leaf crèmeux, almond brittle, bergamot

Strawberry Pavlova 9

organic strawberries, lemon verbena diplomat, balsamic strawberry coulis

ICE CREAM SANDWICHES

Chocolate and Strawberry 7

chocolate macaron, strawberry ice cream

Macadamia and Caramel 6

macadamia nut macaron, whey-caramel ice cream

ICE CREAM AND POPSICLES

Valrhona Chocolate Fudgesicle 7

almond crunch

Housemade Ice Pops 6

market flavors

Seasonal Ice Cream 8

market flavors

DESSERT WINES

Orchard Hill Ten66 16

Hudson Valley

Eve's Cidery Essence Ice Cider 15

Finger Lakes

Standing Stone Riesling Ice Wine 15

Finger Lakes

Bricco del Sole Moscato d'Asti 11

Piedmont, Italy, 2015

Marco de Bartoli Marsala Oro 5 Yr 14

Sicily, Italy

Château Loupiac-Gaudiet 14

Bordeaux, France, 2010

Quinta do Infantado LBV 10

Portugal, 2011

Churchill's Tawny Port 20 Yr 15

Portugal

Niepoort Colheita Port 14

Portugal, 2005

Graham's Vintage Port 24

Portugal, 2011

Pérez Barquero, Montilla-Moriles 14

Montilla-Moriles, Spain, NV

CASSIS

Clinton Vineyards 16

Hudson Valley, NY

Tousey Vineyards 15

Portugal, 2011

Tuthilltown 14

Gardiner, NY

BRUNCH MENU

FIELDS AND WOODS

Vanilla Yogurt Panna Cotta 9

passion fruit-chia gelée, housemade almond granola

Cucumber “Gazpacho” 16

peekytoe crab salad, dill tuile, pickled stems

Black Dirt Slow Baked Beet Root 16

housemade ronnybrook farm ricotta, leek ash, arugula, black walnuts

“Sausage and Eggs” 10

65.5°C hen egg, housemade chorizo, torn bread croutons, parsley pistou

Nose to Tail Frisée Salad 16

poached hen egg, gizzard confit, tongue, pig ear “croutons,” mustard vinaigrette

Grilled and Chilled “Caesar” Salad 16

gem lettuce, wild greens, parmesan-garlic dressing, boquerones

Gougères 9

warm cheese pastries

Octopus a la Plancha 20

fingerling potatoes, “chorizo” aioli

NOSE TO TAIL

- | | | | |
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Nose to Tail Board for Two 28

Select any 3 from the above checked boxes, serving with condiments

SEA AND PASTURE

Sprout Creek Farm Egg Omelet 16

piperade, olives, goat cheese, county fried potatoes, field greens

Roundhouse Eggs Benedict 18

berkshire pork belly, grilled sourdough, chive hollandaise | with smoked salmon 21

Catsmo Farm Smoked Salmon and Potato Waffle 18

sunny side up eggs, dill-maple syrup butter

Brioche French Toast Pain Perdu 15

roasted honeycrisp apples, crown maple farm organic syrup, crème fraîche

Trofie al Pesto 18

wild onions, black dirt potatoes, nettle pesto, san marzano tomato marmalade

Wild Hive Grain “Porridge” 16

morels, ramps, asparagus

Sugar Hill Farm House Ground Grass-Fed Burger 18

caramelized onion special sauce, gruyère cheese, housemade sesame roll, frites

Farm Egg Salad Tartine 14

7 grain organic bread, boquerones, radishes, obercreek farm field greens

Báhn Mi 16

pâte, sliced ham, pig ears, pickled vegetables, jalapeño aioli, cilantro

Grilled Wild King Salmon 34

fregola sarda salad, lemon-olive oil, romesco

BRUNCH PRIX FIXE

3 courses for 28 per person

FIRST

Vanilla Yogurt Panna Cotta

strawberry-chia gelée, housemade almond granola

Cucumber “Gazpacho”

peekytoe crab salad, dill tuile, pickled stems

Black Dirt Slow Baked Beet Root Ricotta

housemade ronnybrook farm ricotta, leek ash, arugula, black walnuts

“Sausage and Eggs”

65.5°C hen egg, housemade chorizo, torn bread toast, parsley pistou

Grilled and Chilled “Caesar” Salad

gem lettuce, wild greens, parmesan-garlic dressing, boquerones

SECOND

Brioche French Toast Pain Perdu

roasted honeycrisp apples, crown maple farm organic syrup, crème fraîche

Roundhouse Eggs Benedict

berkshire pork belly, grilled sourdough, chive hollandaise

Wild Hive Grain “Porridge”

morels, ramps, asparagus

Trofie al Pesto

wild onions, black dirt potatoes, nettle pesto, san marzano tomato marmalade

Sugar Hill Farm House Ground Grass-Fed Burger

caramelized onion special sauce, gruyère cheese, housemade sesame roll, frites

Grilled Wild King Salmon

fregola sarda salad, lemon-olive oil, romesco

DESSERT

Fishkill Farm Apple Gateau

whey-caramel ice cream, walnut crumble

Chocolate Flavors and Textures

dulcey sponge cake, chicory leaf crèmeux, almond brittle, bergamot

Lemon Diplomat

candied black olive, toasted meringue, basil

Housemade Ice Cream and Sorbets

market flavors