

A NOTE ABOUT OUR MENUS

We offer several menus options. Please refer to the overview below for details. All menus are subject to change.

Dinner Menu

Served in the restaurant Wednesday to Saturday starting at 5pm

Tasting Menus

Served Wednesday through Saturdays starting at 5pm

Patio Grill

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

Saturday Lunch Prix Fixe

Served Saturdays between the hours of 11:30am and 3pm

Sunday Brunch

Served in the restaurant on Sundays between the hours of 11am and 3pm

Sunday Prix Fixe Brunch

Served in the restaurant on Sundays between the hours of 11am and 3pm

MANY WAYS TO EXPERIENCE THE RH

Numerous dining options make each visit to the Roundhouse unique.

Dinner

Whole farm cuisine, served in the restaurant Wednesday to Saturday starting at 5pm

Tasting Menus

Vegetarian, Nose to Tail and Chef's tasting menus available Wednesday to Saturday starting at 11:30am

Saturday Lunch Prix Fixe

Three, four or six course options, served Wednesday through Saturday between the hours of 11:30am and 3pm

Sunday Brunch

Served in the restaurant on Sundays between the hours of 11am and 3pm

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

“pear belle helene”, almond “coral” chocolate vinaigrette

Meiller’s Farm Beef Tartar 18

anchoide, pickled ramps, puffed grains

Grilled and Chilled “Caesar” Salad 16

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

Fluke Crudo 16

avocado, citrus-soy vinaigrette, jalapeño, sesame “snow”

NOSE TO TAIL

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

Nose to Tail Tasting Board for Two 28

select any 3 from above checked boxes, served with condiments

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

SEA, PASTURE AND GARDEN

Baked Hake 32

wrinkled potatoes, spring garlic, sauce mojo

Poached Black Sea Bass 36

grilled sunchoke, gem lettuce, grapes, verjus

Yellow Bells Farm Whey Poached Chicken Breast 33

Morels, asparagus, wild hive farm grain porridge

Sir William Farm Lamb Presse 36

potato gnocchi, crow garlic, nettle pesto, san marzano tomato marmalade

Cauliflower Steak 18

Cauliflower “tabbouleh,” vadouvan granola, raisins

Spring Vegetable Melody 21

daily preparations from our farm’s harvest

VEGETABLE TASTING MENU

\$85 per person, \$58 wine pairing

House-made Ronnybrook Farm Ricotta

roasted heirloom beets, leek ash, grilled sourdough

“French Onion Soup” Redo

paffenroth farms “black dirt”, onion broth, charred petals, pulled bread “crouton”

Honeycrisp Apple and Hawthorne Sharp Cheddar Salad

obercreek farm greens, black walnut dressing

Hepworth Farms Cauliflower Variations

cured yolk “bottarga,” parmesan, lemon, pistachio

“Pot Au Feu”

winter vegetables, grain “risotto,” umami consommé

Chatham Blue Cheese Textures

riesling “mirror”

Samascott Orchards Apple Confit

whey-caramel ice cream, oat-walnut tuile

CHEF’S TASTING MENU

\$95 per person, \$68 wine pairing

Fluke Crudo

avocado, citrus-soy vinaigrette, bergamot, jalapeño, sesame “snow”

Sauteed La Belle Farm Foie Gras

“pear belle helene,” almond “coral” chocolate vinaigrette

“Bacon and Eggs”

65.5° egg, potato “risotto”, pork jowl, trout roe, chive oil

New Bedford Diver Sea Scallops

potato fondant, trotter marinière, pickled onion

Hay and Vegetable Peel Smoked La Belle Farm Duck Breast

parsnip pain perdu, brussels sprouts, cocoa, orange

Chatham Blue Cheese Textures

riesling “mirror”

Chocolate Flavors and Textures

dark chocolate crémeux, milk chocolate, hazelnut tuile, chicory leaf

NOSE TO TAIL TASTING MENU

\$110 per person, \$80 wine pairing

Beef Heart Tartare

crispy haystack potatoes

Frisée Salad

gizzards, duck hearts, pig ear “croutons” bacon fat-mustard vinaigrette

Tongue Steamed Bun

chipotle aioli, pickles, lettuce

Calves Brains Agnolotti

sea buckthorn brown butter, capers

Maine Diver Sea Scallop

potato fondant, pickled cabbage, trotter marinière

Tripe Stew Gratinee

chorizo, tomato, onions, parmesan

Chicharones “Napoleon”

chocolate crémeux, bacon powder, chili

A NOTE TO OUR GUESTS

Tasting menus are served Wednesday through Saturdays starting at 5pm. A five day advance reservation for six to ten guests is required for the nose to tail menu. All guests at a table must participate.

PATIO GRILL MENU

APPETIZERS

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 Chiled "Caesar" Salad 16

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

Meiller's Farm Beef Tartar 18

anchoide, pickled ramps, puffed grains

Cucumber "Gazpacho" 16

peekytoe crab salad, dill ruelle, pickled stems

Fluke Crudo 16

avocado, citrus soy vinaigrette, jalapeño, sesame "snow"

NOSE TO TAIL

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Nose to Tail Board for Two 28

select any 3 from above checked boxes, served with condiments

BURGERS AND SANDWICHES

Roundhouse Burger 18

sugar hill farm grass-fed beef, caramelized onion special sauce, gruyère cheese, housemade sesame roll

Softshell Crab Bao 19

Cucumber, spicy mayo, lettuce

Nose to Tail Báhn Mì 16

shaved ham, pâté, crispy pig ears, jalapeno, 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

SEA, PASTURE AND GARDEN

Grilled Grass-Fed Beef Steak 34

crispy potatoes, bone marrow chimichurri

Vietnamese Rice Bowl 18

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

Nose to Tail Frisée Salad 18

frisée, poached hen egg, gizzard confit, calves tongue, pig ear "croutons," bacon-mustard vinaigrette

Baked Hake 32

wrinkled potatoes, spring garlic, sauce mojo

Grilled Market Fish P/A

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

Cauliflower Steak 18

cauliflower "tabbouleh," vadouvan granola, raisins

SATURDAY LUNCH PRIX FIXE

2 courses for 28 / 3 courses 32 / 5 courses 58

FIELDS AND WOODS

Housemade Ronnybrook Farm Ricotta

roasted heirloom beets, leek ash, grilled sourdough

“French Onion Soup” Redo

paffenroth farms “black dirt” onion broth, charred petals, pulled bread “crouton”

Terrine of Heritage Pork

pickled mustard seeds, celery root, watercress

Honeycrisp Apple and Hawthorne Valley Sharp Cheddar Salad

obercreek farm greens, black walnut vinaigrette

Fluke Crudo “Tostada”

citrus soy vinaigrette, jalapeño, sesame “snow”

FARMLAND

Wild Hive Farm Grain “Risotto”

kabocha squash, foraged mushrooms, swiss chard

Hepworth Farms Cauliflower Variations

cured yolk “bottarga,” parmesan, lemon, pistachio

Vegetable Pot Au Feu

winter vegetables, umami consommé

SEA AND PASTURE

Day Boat Skate

cauliflower variations, blood orange grenobloise, parsley, mint

Maine Diver Sea Scallops (\$8 supplement)

potato fondant, trotter marinière, mustard, pickled onion

La Belle Farm Hay Smoked Duck Breast

foie gras pain purdu, parsnip, cocoa, orange

Raven and Boar Berkshire Pork Presse

celery root and apple puree, kale, cider vinegar sauce

DESSERT

Wright Farm Apple Confit à la Mode

whey-caramel ice cream, oat-walnut tuile

Pineapple “Pappardelle”

coconut panna cotta, passion fruit, lime, cilantro

Lemon Diplomat Napoleon

candied black olive, toasted meringue, basil

Housemade Ice Cream And Sorbets

market flavors

A NOTE TO OUR GUESTS

This menu is available in the restaurant on Saturdays between 11:30am and 3pm. Choose two courses for \$28, three courses for \$32 or a five course tasting for \$58.

BRUNCH MENU

FIELDS AND WOODS

Vanilla Yogurt Panna Cotta 9

passion fruit-chia gelée, housemade almond granola

“French Onion Soup” Redo 12

paffenroth farms “black dirt” onion broth, charred petals, pulled bread “crouton”

Housemade Ronnybrook Farm Ricotta 14

roasted heirloom beets, leek ash, grilled sourdough

Wild Hive Farm Grain “Porridge” 13

65°c farm egg, pumpkin, foraged mushrooms, swiss chard, frico

Nose-to-Tail Frisée Salad 16

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

Honeycrisp Apple and Hawthorne Valley Cheddar Salad 12

obercreek farm greens, black walnut dressing

Potato Waffle 18

catsmo smoked salmon, crème fraîche, trout caviar

Fluke Crudo 16

avocado, citrus-soy vinaigrette, jalapeño, sesame “snow”

Berkshire Pork Pâté 14

pickled vegetables, purple mustard

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Nose to Tail Tasting Board for Two 28

select any 3 from above checked boxes, served with condiments

SEA AND PASTURE

Sprout Creek Farm Egg Omelet 16

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

Roundhouse Eggs Benedict 18

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

Eggs Cocotte Florentine 16

slow baked farm eggs, spinach mornay, mushrooms

La Belle Farm Duck Confit Hash 21

sweet potato, brussels sprouts, chipotle hollandaise

Brioche Apple French Toast Pain Perdu 15

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

Cavatelle Carbonara 16

cauliflower, heritage pork, hen egg, black pepper

Nose-to-Tail Berkshire Pork “Ramen” 18

6-minute farm egg, bok choy, scallions, chili oil

Sugar Hill Farm Ground Grass-Fed Burger 16

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

Croque Madame 16

ham, sprout creek farm cheese fondue, fried hen eggs

Day Boat Seafood P/A

inspired by the market

BRUNCH PRIX FIXE

3 courses for 28

FIRST

Vanilla Yogurt Panna Cotta

passion fruit-chia gelée, housemade almond granola

“French Onion Soup” Redo

paffenroth farms “black dirt” onion broth, charred petals, pulled bread “crouton”

Housemade Ronnybrook Farm Ricotta

roasted heirloom beets, leek ash, grilled sourdough

Wild Hive Farm Grain “Porridge”

65°c farm egg, pumpkin, foraged mushrooms, swiss chard

Honeycrisp Apple and Hawthorne Valley Cheddar Salad

obercreek farm greens, black walnut dressing

Berkshire Pork Pâté

pickled vegetables, purple mustard

SECOND

Brioche French Toast Pain Perdu

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

Eggs Cocotte Florentine

slow baked farm eggs, spinach mornay, mushrooms

Nose to Tail Berkshire Pork Ramen

6-minute hen egg, bok choy, scallions, chili oil

Cavatelle Carbonara

cauliflower, heritage pork, hen egg

Sugar Hill Farm Ground Grass-Fed Burger

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

Day Boat Seafood

inspired by the market

DESSERT

Chocolate Flavors and Textures

dark chocolate crémeux, chocolate sponge cake, chicory leaf, candied hazelnut tuile

Lemon Diplomat

candied black olive, toasted meringue, basil

Wright Farm Apple Confit à la Mode

whey-caramel ice cream, oat-walnut tuile

Housemade Ice Cream And Sorbets

market flavors