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
anchoise, 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
anchovies, 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

- 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 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 Mi 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 runny brook 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
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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

Catamo 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, nettles 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

Bánh 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 gélee, 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 crémeux, almond brittle, bergamot

Lemon Diplomat
candied black olive, toasted meringue, basil

Housemade Ice Cream and Sorbets
market flavors