



Dinner

FOR THE TABLE

Sea Kist Oysters with Ramp Mignonette	4.5ea
Lemon Pecorino Arancini with Castlevetrano Olive	10
Wild Hive Brioche with Cowbella Butter & Honeycomb	16
Japanese Yams with Meyer Lemon Mayonaisse, Shiso & Pickled Peppers	20

I.

Hiramasa Crudo with Cherries, Shiso & Sugar Kelp Shoyu	32
Chilled Asparagus Soup with Jonah Crab & Garden Herbs	36
Bangs Island Mussels with Pickles, Herbs & Toasted Miche	28
Badger Flame Beets with Hazelnut - Koji Butter, Bronze Fennel, Nuts & Seeds	26
Stonewood Heirloom Tomatoes with All the Basils, Stonefruit & Stracciatella	30
Sugar Snap Peas with Lemon, Peashoots, Herbs & Pecorino	24
Broadfork Lettuces with Radishes & Shio Miso Vinaigrette	22
Charred Carrots with Smoked Sheeps Yogurt & Seed Crackers	26

II.

Ricotta Cavatelli with Morels, Garlic Scapes, Peas & Smoked Yolk	40
Roasted Maitake Mushrooms with Einkorn, Arugula & a Puree of Green Things	36
Scallops with an Aromatic Vegetable Broth, Spinach & Brown Butter	56
CT Branzino with Littleneck Clams, Nettles, Fava Beans & Asparagus	48
Freedom Ranger Chicken with Wild Hive Polenta, Chanterelles, Garleek, Peas & Mint	48
Beef Sirloin with Sungolds, Summer Squash, Salsa Verde & Urfa Pepper	60

Please inform your server of any allergies or dietary restrictions.
We are more than happy to accommodate your needs.

@troutbeck.ny

We're glad you're here