



Dinner

April

Whole Wheat Olive Oil Bread, Q Farms Honey Butter, Aleppo Chili	6
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Bulbul Bread	20
Wild Goose Oyster Escabeche, Labneh Agua Chile, Habanero	24
Marinated PEI Mussels, House Chips, Garlic Aioli	22
Scallop, Beet Aquachile, Serrano, Delfino Cilantro	32
Sugar Snap Pea Salad, Stella Vallis, Pea Shoots, Lemon	24
Deep Roots Farm Sweet Potatoes, Labneh, Chili Crisp, Thai Herbs	24
Young Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Chilled Asparagus Soup, Green Garlic, English Peas	24
Hudson Valley Steelhead Trout, Little Neck Clam, Potato Espuma, Fava Beans	44
Raven & Boar Farm Pork Coppa, Wild Hive Polenta, Ramps	44
Spelt Ricotta Cavatelli, Shiitake, Broccoli Di Ciccio	36
Et Cetra Farm Brown Rice, Peas, Ramps, Churchtown Wendell	34
Pastured Chicken, Asparagus, Morels, Vin Jaune	44
Rack of Lamb, Merguez Sausage, Wild Hive Navy Beans, Salsa Verde	58

FEATURED FARMS

Q Farm, Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows,
Yundwell, Home Farm, Thistle Pass, Raven & Boar, Veritas, Deep Roots, La Belle

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 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