



Dinner

August

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| Whole Wheat Olive Oil Bread, Anchovy Butter | 6 |
| Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, Toasted Bulbul Bread | 20 |
| Stonewood Farm Shishito Peppers, Lemon Aioli, Shiso | 16 |
| Hudson Valley Foie Gras Torchon, Currant Gelee, Milk Bread | 36 |
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| Chilled Melon Gazpacho, Cucumber, Pole Beans, Buena Mulata, Makrut Lime | 22 |
| Local Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa | 22 |
| Heirloom Cucumbers, Arethusa Yogurt, Chili Crisp, Agretti, Mint | 22 |
| Sugar Snap Peas, Churchtown Wendell, Pea Shoots, Lemon | 24 |
| Peekytoe Crab, Apricot, Summer Squash, Hyssop, Aji Dulce | 28 |
| Cauliflower, Sunflower Butter, Toasted Seeds, Urfa Chili | 24 |
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| Steelhead Trout, Corn, Grey Morels, Summer Truffle | 48 |
| Spelt Ricotta Cavatelli, Garleek, Sungold Tomato, Spigarello | 36 |
| Grass Fed Beef Striploin, Summer Squash, Jimmy Nardello Pepper, Salsa Rossa | 58 |
| Pastured Chicken, Chanterelles, English Peas, Fiddleheads, Spinach | 46 |
| Berkshire Pork Rack, Hakurei Turnip, Grilled Peach, Garlic Scape, Miso, Honey | 48 |

FEATURED FARMS

Veritas, Hudson Valley Fisheries, Wild Hive, Harlem Valley Homestead, Norwich Meadows,
Yundwell, Home Farm, Thistle Pass, Stonewood

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