



Dinner

MAY

Creature Bread, Whipped Citrus Butter & Common Hands Field Salt	12
Tinned Fish du Jour, House Rye, Pickled Egg, Butter & Radishes	26
House Potato Chips & Botarga Aioli	14
Six Boomamoto Oysters & Prosecco Mignonette	27
Whipped Farmer's Cheese, Roasted Fennel, Rosemary Oil & House Ciabatta	16
Chicken Liver Pate, Pickled Peppers, Crispy Leeks & Crostini	18
Spring Salad, Roasted Garlic Vinaigrette, Shiitakes, Pickled Shallots & Ricotta Salata	18
Kohlrabi Caesar Salad, Celery Root, Boquerones & Piparra	18
Red Beets, Grapefruit, Pistachio, Tahini & Orange-Fennel Vinaigrette	18
Spiced Carrots, Labneh & Chili Oil	18
Pork Belly, Snap Dragon Apple Broth & Fennel	20
Tagliatelle Verde, Local Mushroom Ragout, Pecorino & Gremolata	38
Steelhead Trout, Navy Beans, Spring Herb Brodo, Yogurt & Sizzled Coriander Oil	44
Brick Chicken, Green Lentils, Roasted Leeks, Colatura Vinaigrette & Picholine Olives	48
Braised Pork Shoulder, Root Vegetable Puree & Burnt Orange Slaw	42
Sirloin, Pine Nut Cream, Fingerling Potatoes & Madeira Demi	52

FEATURED FARMS

Grimaldi, Maitri, Hudson Valley Fisheries, Herondale,
MX Morningstar, Ironwood, Kitchen Garden, Chaseholm, Common Hands, North Plain Farm

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