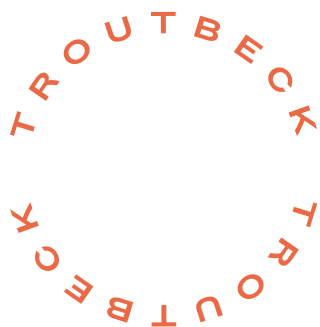




Dinner

August

Whole Wheat Olive Oil Bread, Raw Honey Aleppo Butter	5
Pink Moon Oysters, Tomato Water, Basil Oil	24
Hudson Valley Foie Gras Torchon, Strawberry, Marigold, Milk Bread	36
Cauliflower, Celery, Verjus Raisins, Pistachio, Calabrian Chili, Colatura	26
Thistle Pass Farm Eggplant, Tahini, Heirloom Tomato, Cucumber, Lemon	26
Peekytoe Crab Cocktail, Corn, Aji Amarillo, Corno Di Torno, Cilantro, Lime	30
Young Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Harlem Valley Homestead Arugula, Goose Berry, Smoked Marcona Almonds, Moscatel Vinaigrette	22
Black Bass, Aguachile, Cucumber, Avocado, Delfino Cilantro, Jalapeno	28
Hudson Valley Steelhead Trout, Grilled Cucumber, Labneh, Garleek	42
Tilefish, Coconut Broth, Bok Choy, Jimmy Nardello, Mussels, Lemongrass	44
Spelt Ricotta Cavatelli, Bi Color Corn, Cherry Tomato, Black Truffle	46
Raven & Boar Farm Pork Coppa, Grilled Peaches, Hakurei Turnip, Honey Miso, Garlic Scapes	44
Hudson Valley Duck Breast, Asparagus, Chanterelles, Celtuce	48
Grass Fed Beef Striploin, Summer Squash, Tropea Onion, Chermoula, Salsa Rossa	56

FEATURED FARMS

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

We're glad you're here