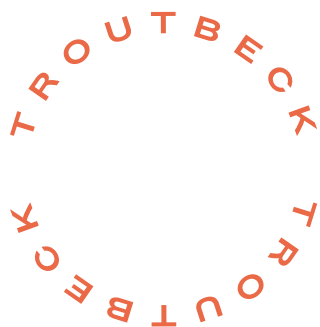




Dinner

September

Whole Wheat Olive Oil Bread, Raw Honey Aleppo Butter	5
Smoked Trout Dip, Trout Roe, Creme Fraiche, Dill, BulBul	20
Hudson Valley Foie Gras Torchon, Strawberry, Marigold, Milk Bread	36
Pink Moon Oysters, Tomato Water, Basil	24
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 Pepper, Cilantro, Lime	30
Young Lettuces, Radish, Clothbound Cheddar, Lemon Koji Vinaigrette, Crispy Quinoa	22
Castlefranco Raddichio, Embered Koginut Vinaigrette, Apples, Spiced Pepitas	24
Badger Flame Beet, Husk Cherry, Smoked Marcona Almond, Bronze Fennel	24
Hudson Valley Steelhead Trout, Grilled Cucumber, Labneh, Garleek	42
Tilefish, Smoked Tomato, Corn, Jimmy Nardello Pepper	44
Spelt Ricotta Cavatelli, Local Mushrooms, Smoked Yolk, Black Summer Truffle	36
Raven & Boar Italian Sausage, Nduja, Cranberry Beans, Aji Dulce, Okra, Baby Kale	46
Hudson Valley Duck Breast, Grilled Peaches, Hakurei Turnip, Honey Miso, Garlic Scapes	48
Grass Fed Beef Striploin, Summer Squash, Tropea Onion, Chermoula, Salsa Rossa	56
<i>Whole Roasted La Belle Farm Chicken</i>	100
Chicken Consomme, Black Emmer Spaghetti Alla Chitarra, Local Mushrooms	
La Ratte Fingerling Potatoes, Black Garlic Vinaigrette	
Young Lettuces, Herb Buttermilk, Radish, Puffed Wild Rice	

FEATURED FARMS

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