



Dinner



In Residence

EARLY MARCH

Six Boomamoto Oysters + Prosecco Mignonette	27
Six Broiled Moonstone Oysters + Fermented Chili Butter	27
House Potato Chips + Botarga Aioli	14
Whipped Ricotta + Cippolini Onions, Rosemary Oil	16
Tinned Fish du Jour + House Rye, Butter, Radishes	24
Chicken Liver Pate + Pickled Peppers, Crispy Leeks, Crostini	18
Creature Bread + Whipped Citrus Butter, Common Hands Field Salt	12

Celery Root + Kohlrabi Salad, Caesar, Boquerones, Piparra	18
Winter Lettuces + King Trumpet Mushrooms, Sherry-Date Vinaigrette, Parmesan	18
Golden Beets + Winter Citrus, Pistachio, Tahini-Creme Fraiche, Verjus	18
Winter Squash in Agrodolce + Labneh	18
Sunchoke Caramelle + Calabrian Chilies, Ricotta Salata	28

Ricotta Gnocchi + Oyster Mushrooms, Brown Butter, Hazelnut Gremolata	36
Beef Sirloin + Pine Nut Cream, Peter Wilcox Potato, Maderia Demi	52
Pork Belly + Squash Puree, Blistered Turnips, Wholeseed Chermoula	38
Chicken Confit + Green Lentils, Tardivo, Colatura Vinaigrette, Picholine Olives	48
MA Hake + Lobster Brodo, Wild Hive Navy Beans, Saffron Rouille, Breadcrumbs	44

FEATURED FARMS

Grimaldi, Maitri, Hudson Valley Fisheries, Q Farms, 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

@westerlycanteen

We're glad you're here