



Dinner



In Residence

MID JANUARY

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

Celery Root + Kohlrabi Salad, Ceasar, Boquerones, Piparra	18
Winter Lettuces + King Trumpet Mushrooms, Sherry-Date Vinaigrette, Parmesan	18
Golden Beets + Winter Citrus, Tahini-Creme Fraiche, Verjus	18
Winter Squash in Agrodolce + Labneh	18
Charred Cabbage + Orange-Fennel Vinaigrette, Pepitas, Bayley Hazen Blue	18
Japanese Sweet Potato + Chili Oil, Puffed Einkorn	18

Sunchoke Caramelle + Calabrian Chiles, Ricotta Salata	34
Ricotta Gnocchi + Oyster Mushrooms, Brown Butter, Hazelnut Gremolata	36
HV Trout Bouillabaisse + Littleneck Clams, Gulf Prawns, Lobster Broth, Saffron Rouille	42
Chicken Confit + Beluga Lentils, Tardivo, Colatura Vinaigrette, Picholine Olives	48
Slow Roasted Pork Leg + Squash Puree, Blistered Turnips, Wholeseed Chermoua	38
NY Strip Au Poivre + Shoe Strings	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