



*From the Kitchen*

S W E E T

|                                                              |    |
|--------------------------------------------------------------|----|
| Pastry of the Day, Lemon Pound Cake Muffin, Lemon Icing      | 6  |
| Seeded Granola, Thomcord Grape Jam, Arethusa Yogurt          | 14 |
| Challah French Toast, Banana, Brandy, Vanilla Cream          | 22 |
| Wild Hive Black Emmer Pancakes with Laurel + Ash Maple Syrup | 18 |

S A V O R Y

|                                                                |    |
|----------------------------------------------------------------|----|
| Badger Flame Beets, Great Hill Blue Mousse, Smoked Almonds     | 20 |
| Young Lettuces, Herb Buttermilk, Puffed Wild Rice, Radish      | 18 |
| House Cured Ham Omelette, Broccolini, Goliath                  | 24 |
| Eggs Benedict, Canadian Bacon, Hollandaise                     | 24 |
| Shakshuka, Mascarpone, Pita, Cilantro, Poached Egg             | 26 |
| Everything Bagel, Hudson Valley Steelhead Trout Gravlax        | 26 |
| Spelt Cassarecce, Short Rib Ragu, Parmesan                     | 28 |
| HV Steelhead Trout, Koginut Squash, Toasted Seeds, Urfa Chili  | 36 |
| Yundwell Farm Fried Chicken, Caraflex Slaw, Hot Honey, Biscuit | 38 |
| Grimaldi Smash Burger, Cheddar, Lettuce, Troutbeck Sauce       | 24 |

A L O N G   W I T H

|                        |   |                 |   |         |   |
|------------------------|---|-----------------|---|---------|---|
| Toast                  | 3 | Bacon           | 7 | Sausage | 7 |
| Peter Wilcox Hashbrown | 5 | Soft Boiled Egg | 4 | Fruit   | 5 |

Consuming raw or uncooked meats, poultry, 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



*From the Bar*

SPARKLING BY THE GLASS

|                                                           |        |
|-----------------------------------------------------------|--------|
| Champagne   Paul Laurent   Cuvee du Fondateur   Brut   FR | 27/108 |
| Prosecco   Sorelle Bronco   NV   Veneto   IT              | 15/60  |
| Lyre's Non-Alcoholic Prosecco                             | 14     |

BRUNCH SPECIALTIES

|                                                               |    |
|---------------------------------------------------------------|----|
| Bloody Mary   Vodka, House Bloody Mix, Olives                 | 18 |
| Passionfruit Mimosa   Passionfruit Liqueur, Orange, Prosecco  | 18 |
| Herbal Essence   N/A Agave Spirit, Citrus, Cilantro, Jalapeno | 14 |
| Honey Crisp   Seedlip, Honey, Lemon, Cider, Cinnamon          | 14 |
| Lyre's Non-Alcoholic Almafí Spritz                            | 14 |

JUICES

House Pressed Juice of the Day 9

Grapefruit Juice 6 Orange Juice 6 Fuji Apple Juice 6

TEA

COFFEE

|                       |   |              |       |
|-----------------------|---|--------------|-------|
| Matcha/Chai           | 8 | French Press | 10/15 |
| Breakfast / Black     | 5 | Decaf        | 5     |
| Earl Grey / Black     | 5 | Espresso     | 6     |
| Genmaicha / Green     | 5 | Cappuccino   | 8     |
| Jasmine / Green       | 5 | Latte        | 8     |
| Mint / Herbal         | 5 | Iced Coffee  | 5     |
| Chamomille / Herbal   | 5 |              |       |
| Rooibos / Herbal      | 5 |              |       |
| Golden Glow / Herbal  | 5 |              |       |
| Scarlet Glow / Herbal | 5 |              |       |
| Lemon Ginger / Herbal | 5 |              |       |

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