



All-Day

T O E A T

Roasted Shishito Peppers with Lemon & Sea Salt	8
Lemon Pecorino Arancini with Castlevetrano Olive	10
Charcuterie, Grilled Bread, House Pickles	25
Hudson Valley Cheeses, Raw Honey, Grilled Bread	25
Chilled Asparagus Soup with Stonewood Asparagus & Chervil	20
Three Cheese Grilled Cheese	12
Young Lettuces with Radishes & Lemon Vinaigrette	22
Baby Kale Salad with Smoked Ricotta, Pistachio & Balsamic	18
Branzino with Norwich Meadows Cucumbers, Aguachile & Serrano	34
Hanger Steak, Smoked Roasted Eggplant, Stonewood Tomatoes	36
Cheeseburger with Bayley Hazen Blue, Red Onion Brûlée, Pickles	25
Smoked Fried Chicken with Wild Hive Biscuit, Cabbage & Honey Butter	24
Fries	8

T O T R E A T

Salted Chocolate Chip Cookies	10
Brownie Sundae	15

T O D R I N K

White

Prosecco Sorelle Bronco NV Veneto, IT (Bubbles)	14/54
Cortese Produttori del Gavi Il Fortel 2020 IT	12/46
Viognier Anne Pichon 2021 Vaucluse, FR	14/70
Chardonnay McFadden Blue Quail 2020 Potter Valley, CA	11/55
Rose Gris de Gris Domaine Fonsainte 2021 Corbieres, FR	15/60

Red

Pinot Noir Nevermore Gothic 2019 Willamette Valley, OR	20/78
Chateau Moulin De Tricot Haut Medoc 2018 Bordeaux, FR	16/64
Valipolicella Ripasso Solane 2017 Cariano, IT	16/64
Cabernet Sauvignon Unshackled 2019 Napa, CA	18/72
Malbec Tahuan 2019 Mendoza, AR	13/52

Please inform your server of any allergies or dietary restrictions.
We are more than happy to accommodate your needs.

@troutbeck.ny