

A NOTE ABOUT OUR MENUS

We offer several menu options. Please refer to the overview below for details. All menus are subject to change based on our farms' harvests.

Dinner Menu

Served in the restaurant Wednesday to Saturday starting at 5pm

Early Dinner Prix Fixe Menu

Served in the restaurant Wednesday to Friday between 5 and 6pm | 3 courses for 42 per person

Patio Grill Menus

Served between 3pm to close Monday and Tuesday, and 11:30am to close Wednesday to Sunday, weather depending

Sunday Brunch Menu

Served in the restaurant on Sunday between 11am and 3pm

Sunday Prix Fixe Brunch Menu

Served in the restaurant on Sunday between 11am and 3pm | 3 courses for 28 per person

DINNER

APPETIZERS

Slow Baked Baby Beets 15

housemade ricotta, leek ash, arugula, black walnuts

Cucumber “Gazpacho” 16

peekytoe crab salad, dill tuile, pickled stems

Octopus a la Plancha 20

twice cooked potatoes, “chorizo” aioli, crumb

Mediterranean Spreads 14

fava bean hummus, baba ganoush, htipiti, za’ataar flat bread

Grilled and Chilled “Caesar” Salad 16

gem lettuce, wild greens, parmesan-garlic dressing, boquerones

Fluke Crudo 16

avocado, citrus-soy vinaigrette, jalepeño, sesame “snow”

NOSE TO TAIL

- Pig Ears 12 Head Cheese 15 Tripe 16 Hearts 12
 Salumi 15 Pig Trotters 16 Tongue 13 ■ “Faux Gras” 16
■ Rillettes 12 ■ Country Pâte 15 Tails 14 ■ Bone Marrow 15

Nose to Tail Tasting Board for Two 28

select any 3 from the above checked boxes, served with condiments

PASTA

Trofie al Pesto 18

leeks, black dirt potatoes, nettle pesto, san marzano tomato marmalade

Dashing Star Farm Lamb Bolognese 24

tagliatelle, goat cheese feta, casttevetrano olives, parsley pistou

Lobster Risotto 32

acquerello aged rice, spring vegetables, jus presse

ENTRÉES

Wild King Salmon 29

wrinkled potatoes, baby fennel, salsa verde

Day Boat Halibut “en Croute” 29

sugar snap peas, spring onions, rhubarb vinaigrette

Vietnamese Rice Bowl 18

yellow bell farm chicken thigh, shiitake, bok choy, chilies, cilantro, thai basil

Grass-Fed Petite Sirloin 28

crispy potatoes, bone marrow chimichurri

Cauliflower Steak 18

cauliflower “tabbouleh,” vadouvan granola, raisins

Composed Spring Vegetables 21

asparagus and pea pain perdu, lemon parmesan emulsion

EARLY DINNER PRIX FIXE

3 courses for 42 per person | Served Wednesday to Friday between 5 and 6pm

FIRST

Cucumber “Gazpacho”

peekytoe crab salad, dill tuile, pickled stems

Black Dirt Slow Baked Beet Root Ricotta

housemade ronnybrook farm ricotta, leek ash, arugula, black walnuts

Heritage Pork Tasting

rillettes, pâté, ears, pickled turnips, purple mustard

SECOND

Dashing Star Farm Lamb Bolognese

tagliatelle, goat cheese feta, castevetrano olives, parsley pistou

Baked Wild Hake

wrinkled potatoes, spring garlic, salsa verde

Vietnamese Rice Bowl

yellow bell farm chicken thigh, shiitake, bok choy, chilies, cilantro, thai basil

DESSERT

Strawberry “Pavlova”

organic strawberries, lemon verbena diplomat, balsamic strawberry coulis

Wright Farm Apple Confit à la Mode

whey-caramel ice cream, oat-walnut crumble

Lemon Diplomat

candied black olive, toasted meringue, basil

DESSERT

DESSERTS

Wright Farm Apple Confit à la Mode 10
Whey-caramel ice cream, oat-walnut crumble

Chocolate Flavors and Textures 12
dulcey sponge cake, chicory leaf cremeux, almond brittle, bergamot

Lemon Diplomat 10
candied black olive, toasted meringue, basil

Rhubarb “Crisp” 11
samascott farm rhubarb, ricotta mousse, liner, honey ice cream

Strawberry Pavlova 11
wright farm strawberries, lemon verbena diplomat, strawberry coulis, balsamic “pudding”

Macarons 9
samascott farm rhubarb, ricotta mousse, liner, honey ice cream

DESSERT WINES

Orchard Hill Ten66 16
Hudson Valley

Eve’s Cidery Essence Ice Cider 15
Finger Lakes

Standing Stone Riesling Ice Wine 15
Finger Lakes

Bricco del Sole Moscato d’Asti 11
Piedmont, Italy, 2015

Marco de Bartoli Marsala Oro 5 Yr 14
Sicily, Italy

Château Loupiac-Gaudiet 14
Bordeaux, France, 2010

Quinta do Infantado LBV 10
Portugal, 2011

Churchill’s Tawny Port 20 Yr 15
Portugal

Niepoort Colheita Port 14
Portugal, 2005

Graham’s Vintage Port 24
Portugal, 2011

CASSIS

Clinton Vineyards 16
Hudson Valley, NY

Tousey Vineyards 15
Portugal, 2011

Tuthilltown 14
Gardiner, NY

PATIO GRILL

APPETIZERS

Mediterranean Spreads 14

fava bean hummus, baba ganoush, htipiti, za'atar flat bread

Cucumber "Gazpacho" 13

peekytoe crab salad, dill ruille, pickled stems

Octopus a la Plancha 20

twice cooked potatoes, "chorizo" aioli and crumb

Watermelon and Heirloom Tomato Salad 18

burrata, tapenade vinaigrette

Slow Baked Beets 15

housemade ricotta, leek ash, arugula, black walnut vinaigrette

Grilled and Chilled "Caesar" Salad 14

gem lettuce, parmesan-garlic dressing, boquerones

Fluke Crudo 16

avocado, citrus-soy vinaigrette, jalepeño, sesame "snow"

Housemade Charcuterie Board 16

pickled veg, gooseberry mustardo

BURGERS AND SANDWICHES

Roundhouse Burger 18

custom blend grass-fed beef, onion-mushroom marmalade, crisp onions, hawthorne valley havarti, housemade sesame roll, tb umami sauce

Classic Burger 16

lettuce, tomato, red onion, tb sauce, havarti, housemade sesame bun

Lobster Roll 26

butter-poached, lemon-tarragon mayo, sea salt-vinegar chips

Chicken BLT 14

hay smoked chicken breast, bacon, avocado, aioli, ciabatta roll

PASTA

Penne al Pesto 18

potatoes, heirloom beans, pesto, tomato confit

Lamb Bolognese 24

tagliatelle, goat cheese feta, casttevetrano olives, parsley pistou

Lobster "Mac and Cheese" 28

trofie pasta, leeks, foraged mushrooms, jus presse

GRILLS AND ENTRÉES

Steak Frites 28

french fries, bone marrow chimichurri

Vietnamese Rice Bowl 20

yellow bell farm chicken thigh, shiitake, bok choy, chilies, cilantro, thai basil (vegetarian option upon request)

La Belle Farm Duck Breast 36

local sweet and sour cherries, turnips, cocoa sauce

Skate Wing Milanese 25

panzanella salad, tomato vinaigrette

Wild King Salmon 29

cauliflower variations, vadouvan granola, raisins

Salmon Poke 21

steamed rice, seaweed salad, sesame, trout caviar

PATIO GRILL DESSERT

DESSERT JARS

Chocolate Flavors and Textures 9

dulcey sponge cake, chicory leaf crèmeux, almond brittle, bergamot

Strawberry Pavlova 8

wright farm strawberries, lemon verbena diplomat, strawberry coulis, balsamic “pudding”

ICE CREAM SANDWICHES

Chocolate and Strawberry 6

flourless chocolate cookie, strawberry-mint ice cream

Macadamia and Caramel 8

macadamia nut macaron, whey-caramel ice cream

ICE CREAM AND ICE POPS

Valrhona Chocolate Fudgesicle 7

almond crunch

Housemade Ice Pops 5

market flavors

Seasonal Ice Cream 6

market flavors

DESSERT WINES

Orchard Hill Ten66 16

Hudson Valley

Eve’s Cidery Essence Ice Cider 15

Finger Lakes

Standing Stone Riesling Ice Wine 15

Finger Lakes

Bricco del Sole Moscato d’Asti 11

Piedmont, Italy, 2015

Marco de Bartoli Marsala Oro 5 Yr 14

Sicily, Italy

Château Loupiac-Gaudiet 14

Bordeaux, France, 2010

Quinta do Infantado LBV 10

Portugal, 2011

Churchill’s Tawny Port 20 Yr 15

Portugal

Niepoort Colheita Port 14

Portugal, 2005

Graham’s Vintage Port 24

Portugal, 2011

Pérez Barquero, Montilla-Moriles 14

Montilla-Moriles, Spain, NV

CASSIS

Clinton Vineyards 16

Hudson Valley, NY

Tousey Vineyards 15

Portugal, 2011

Tuthilltown 14

Gardiner, NY

PATIO GRILL COCKTAILS & SNACKS

SIGNATURE COCKTAILS

Beaconcrest 13

maid of the meadow vodka, warwick sour cherry cordial, lemon juice, chili honey syrup

Stuart's Landing 14

bootlegger gin, crème de violette, lemon juice, maraschino cherry liqueur

Aperol Spritz 12

prosecco, soda, aperol, candied orange peel

Breakneck Burro 14

halfmoon gin, lime juice, clinton cassis, ginger beer

Beacon Bourbon Manhattan 14

beacon bourbon, sweet vermouth, whiskey barrel aged bitters

The Secret Garden 14

hendricks gin, cucumber, fresh spruce, lemon

John Daly 12

coconut black tea, lemonade, maid of the meadow vodka, chili honey syrup

CELEBRATION OF LOCAL BERRIES

Beacon Spritzer 14

blanc lime, strawberries, soda

The Renegade 12

house infused strawberry vodka, mint syrup, lime, sparkling wine

Beacon Run 14

beacon whiskey, montenegro, mint simple syrup, bitter lemon soda, fishkill farms blueberries

NON-ALCOHOLIC BEVERAGES

Tide Turner 5

pineapple juice, grenadine, lime juice, egg white

Life with Lucy 6

carrot, lemon, honey chili syrup

Blueberry Mint Tea 4

Darjeeling Iced Tea 4

Coconut Black Tea 4

Fresh Housemade Lemonade 3

Lavender Lemonade 4

Arnold Palmer 4

Irving Farm House Brewed Cold Brew Coffee 5

PATIO GRILL COCKTAILS & SNACKS

SNACKS

Marinated Olives & Marcona Almonds 9

Yellow Bell Farm Deviled Eggs (3) 6
sriracha duck cracklings

“Chips & Dip” 7
housemade pimento dip mousse, rice chips

Chickpea Fries 8
harissa aioli

Crispy Potatoes 6
spicy mayo

Farmstead Cheese Plate 16
chaesholm farm: stella vallis, numbus triple cream, moonlight goat

Mediterranean Spreads 14
fava bean hummus, baba ganoush, htipiti, za'taar flat bread

“Faux Gras” 12
rhubarb gelée

Heritage Pork Rillettes 12
grilled sourdough, pickled veg

BRUNCH

FIELDS AND WOODS

Vanilla Yogurt Panna Cotta 9

passion fruit-chia gelée, housemade almond granola

Cucumber “Gazpacho” 14

peekytoe crab salad, dill tuile, pickled stems

Black Dirt Slow Baked Beet Root 16

housemade ronnybrook farm ricotta, leek ash, arugula, black walnuts

“Sausage and Eggs” 10

65.5°C hen egg, housemade chorizo, torn bread croutons

Softshell Crab Bao 19

cucumber, spicy mayo, lettuce

Grilled and Chilled “Caesar” Salad 14

gem lettuce, wild greens, parmesan-garlic dressing, boquerones

Local Asparagus 12

sauce gribiche, pea tendrils salad

Octopus a la Plancha 18

twice cooked potatoes, “chorizo” aioli and crumb

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 Rillettes 12 Country Pâte 15 Tails 14 Bone Marrow 15

Nose to Tail Board for Two 28

Select any 3 from the above checked boxes, serving with condiments

SEA AND PASTURE

Sprout Creek Farm Egg Omelet 16

piperade, olives, goat cheese, county fried potatoes, field greens

Roundhouse Eggs Benedict 18

berkshire pork belly, grilled sourdough, chive hollandaise

Catsmo Farm Smoked Salmon and Potato Waffle 21

sunny side up eggs, dill-maple syrup butter

Brioche French Toast Pain Perdu 15

roasted honeycrisp apples, crown maple farm organic syrup, crème fraîche

Baked Hake 32

wrinkled potatoes, spring garlic salsa verde

Vietnamese Rice Bowl 18

chicken, shitake, kimchi, ramps, chilies, thai basil

Trofie al Pesto 18

wild onions, black dirt potatoes, nettle pesto, tomato marmalade

Wild Hive Farm Grain “Porridge” 16

sugar snap peas, asparagus

Bánh Mi 16

pâte, sliced ham, pig ears, pickled vegetables, jalapeño aioli, cilantro

Sugar Hill Farm House Ground Grass-Fed Burger 18

gruyère, housemade sesame roll, special sauce, frites

BRUNCH PRIX FIXE

3 courses for 28 per person

FIRST

Vanilla Yogurt Parfait

fresh strawberries, housemade almond granola

Cucumber “Gazpacho”

peekytoe crab salad, dill tuile, pickled stems

Black Dirt Slow Baked Beet Root Ricotta

housemade ronnybrook farm ricotta, leek ash, arugula, black walnuts

“Sausage and Eggs”

65.5°C hen egg, housemade chorizo, torn bread toast

Sugar Snap Pea and Radish Salad

buttermilk-wild mint dressing, puffed wild hive grains

SECOND

Brioche French Toast Pain Perdu

roasted honeycrisp apples, crown maple farm organic syrup, crème fraîche

Roundhouse Eggs Benedict

berkshire pork belly, grilled sourdough, chive hollandaise

Vietnamese Rice Bowl

yellow bell farm chicken thighs, shiitake, bok choy, chilies, cilantro, thai basil (vegetarian upon request)

Grilled Market Fish

daily selections, fregula sarda salad, lemon-olive oil, romesco

Roundhouse Burger

custom blend grass-fed beef, onion-mushroom marmalade, crisp onions, hawthorne valley havarti, housemade sesame roll, tb umami sauce

DESSERT

Chocolate Flavors and Textures

dulcey sponge cake, chicory leaf crèmeux, almond brittle, bergamot

Lemon Diplomat

candied black olive, toasted meringue, basil

Fishkill Farms Apple Gateau

whey-caramel ice cream, walnut crumble

Housemade Ice Cream and Sorbets

market flavors