

PURVEYORS

It is a joy to be surrounded by a wealth of farms, artisans, and local purveyors in this region with whom we've established great friendships and generous partnerships. While our menus change seasonally, our commitment to quality, flavor, and community stays the same. These are just some of the businesses that supply the ingredients for our food & beverage offerings:

- 2 QUEENS COFFEE | NARROWSBURG, NY | Loose Leaf Tea**
Sustainability and traceability ethics guide owners, Martin & Charles, in the sourcing of organic, fair-trade coffee beans and pollinator-friendly ingredients found in their teas.
- BEAVERKILL HATCHERY | LIVINGSTON MANOR, NY | Trout**
Perhaps the oldest and largest private trout hatchery in New York state, proudly owned and operated by the Shaver family for five generations.
- SPROUTING DREAMS FARM | LIBERTY, NY | Veggies & Sprouts**
Produce that is beyond organic that satisfies your taste buds and nourishes your body. Grown with love in the Catskills region of NYS on 12 acres of land
- HORAK FARM | LIVINGSTON MANOR, NY | Smoking Wood**
Linda & Heidi Horak grow and forage local, heirloom, and wild varieties of vegetables, berries, and fruit, in addition to providing beautifully seasoned fruit woods to fuel our smoker.
- CATSKILL PROVISIONS DISTILLERY | CALLICOON, NY | Truffles, Gin, Vodka & Whiskey**
100% woman-owned by beekeeper and co-founder Claire Marin, this Callicoon-based, award-winning distillery is focused on sustainable practices, supporting the local economy, and most importantly, saving the bees.
- CATSKILL BREWERY | LIVINGSTON MANOR, NY | Beer**
"Honest Hardworking Beer" made using only the finest, local ingredients combined with pure Catskill Mountain water and heavy attention to sustainable practices.
- UPWARD BREWING CO | LIVINGSTON MANOR, NY | Beer**
Born from the natural springs at the base of their 120-acre preserve, Beer Mountain™ Upward create clean, crisp, highly drinkable beers.
- AGRARIAN FEAST | LIVINGSTON MANOR, NY | Microgreens**
Small organic, forest farm grown- cut and packed by hand.
- EARTHGIRL FLOWERS | CALLICOON CENTER, NY | Florals**
Jill prioritizes locally sourced flower and sustainable practices in making her creative and unique arrangements.

APPETIZERS

- FRIED CHEESE CURDS 9**
CHILI LIME RANCH
- WHOLE WINGS (5) 14**
CHOOSE:
GARLIC PARM | Served with Caesar dipping sauce
SPICY LAVENDAR HONEY | Served with blue cheese dressing
- FLATBREADS 9**
CHOOSE:
GOAT CHEESE| Goat cheese, fig, olive, onion puree
PEA | Pea puree, pea shoots, roasted spring onion, bacon
- FRITTERS 9**
CHICKPEAS, POTATO, CORRIANDER, SERVED WITH ROASTED TOMATO DIPPING SAUCE
- BURRATA 13**
PEA PUREE, BAKED FIGS, MINT TARRAGON PESTO, SERVED WITH SOURDOUGH
- QUAIL 14**
PAN ROASTED, COUSCOUS SALAD, ROASTED PEPPERS, ONIONS, RAMP CHIMICHURRI & FETA
- PORK BELLY 15**
BRAISED, PEAS PUREE, SPRING PEAS & SOFT BOILED EGG



SALADS

- SPRING PANZANELLA** 12
CUCUMBER, SNAP PEAS, ASPARAGUS, TOASTED SOURDOUGH CHUNKS, TOSSED IN BUTTERMILK DRESSING
- MICRO GREEN CHOPPED** 13
CUCUMBERS, AVOCADO, SCALLIONS, RADISHES, HOUSE ITALIAN DRESSING
- ASPARAGUS SALAD** 13
SHEEPS MILK YOGURT, EGG, TOMATO, HERB VINAIGRETTE

ADD CHICKEN (FRIED OR GRILLED) – \$6

SAMMIES

CHOICE OF GREEN SALAD OR FRIES

GF BREAD AVAILABLE

- "HILLS" BURGER** 16
AMERICAN CHEESE, CARAMELIZED ONIONS, LETTUCE, TOMATO, BURGER SAUCE
- PORK BELLY BAHN MI** 17
GREEN PAPAYA SLAW, SPICY MAYO ON A HOAGIE
- GRILLED CHICKEN SANDWICH**16
AVOCADO, SPROUTS, TOMATO, SHARP WHITE CHEDDAR, SPECIAL SAUCE
- CHICKPEA SALAD SANDWICH** 15
CHICKPEAS, RED ONION, CELERY, LETTUCE, VEGAN MAYO

MAINS

- CHICKEN** 26
ROASTED CHICKEN BREAST, MASHED POTATOES, SAUTEED ASPARAGUS, LEMON BROWN BUTTER, CAPER SAUCE
- STEAK** 30
COFFEE RUBBED HANGER STEAK, CHIMICHURRI, HERB & PARMESAN FINGERLING POTATOES
- GNOCCHI (choice of)**
 - GLAZED ARTICHOKES, CARROTS & SPRING PEAS 23
 - SIX-HOUR BRAISED RABBIT RAGOUT 26
- ROASTED BOWL** 22
FARRO, ROASTED ASPARAGUS, SWEET POTATO, CHICKPEAS, BELL PEPPERS, CAULIFLOWER, ARUGULA, CILANTRO LIME PESTO
- MUSSELS** 22
APPLE CIDER, SPRING ONION, CREAM & SOURDOUGH TOAST

SIDES

- CRISPY FINGERLINGS** 6
HERBS & PARMESAN
- CREAMY MASHED POTATOES** 5
- HERBED HAND CUT FRIES** 5
- GREEN PAPAYA SLAW** 5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS