

## 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.

### HORAK FARM | LIVINGSTON MANOR, NY | Produce & 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

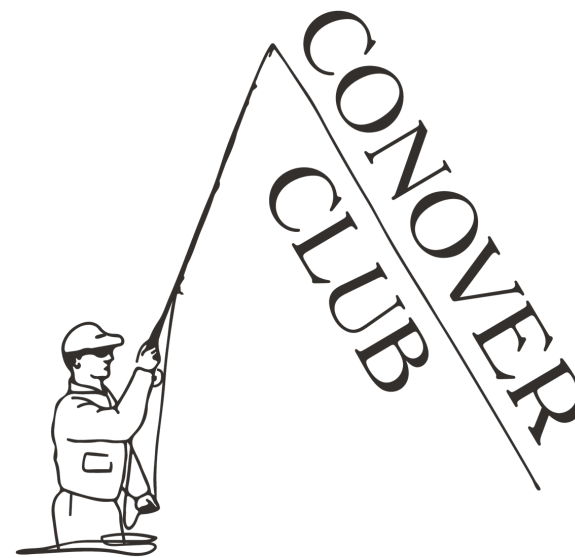
Born from the natural springs at the base of their 120-acre preserve, Beer Mountain™ Upward create clean, crisp, highly drinkable beers.

### 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.



## MENU

# A FRIENDLY PLACE FOR NICE PEOPLE.

To our knowledge, Callicoon Hills resort may very well be as old as the town itself, and one day, like the town's famous bandstand, it will truly become a landmark.

Our humble beginning as a boarding house & gristmill built by the Wentzel family c. 1905 started the story. We transitioned to a vacation resort after acquisition in the 1940's by the Hill family, who stewarded the resort through the Borscht Belt era of the '60's, where the Hills solidified its reputation as "A Friendly Place for Nice People".

As chance would have it, a young family visited Hill's Resort in 1973 and decided to purchase the resort after Bruno (who joined as a chef before marrying Marie Hill) told them, "if you like it so much, why don't you buy it!" Hill's then passed to Walter, Anna, and Ela Ambrozewicz, the aforementioned young family, who promised to continue the tradition of warm & personable hospitality.

Today, Callicoon Hills is deeply inspired by the past lives of the property. Conover Club is our vision of a place to visit daily during your stay – where mealtimes lead to quick friendships and jovial humor.

# CALLICOON HILLS, NEW YORK

## APPETIZERS

|   |    |
|---|----|
| FRIED CHEESE CURDS.....   | 10 |
| CHIPOTLE LIME AIOLI   |    |
| OAK SMOKED WINGS.....   | 17 |
| SMOKED WINGS SERVED WITH AN ALABAMA WHITE DIPPING SAUCE                           |    |
| SWEET POTATO ROUNDS.....  | 9  |
| SWEET POTATO, CRANBERRY CHUTNEY, SPICED GOAT CHEESE                               |    |
| SQUASH TOAST.....   | 12 |
| LEMON RICOTTA, ROASTED DELICATA, SAGE, SPICED MAPLE                               |    |
| AUTUMN FLATBREAD.....   | 12 |
| PROSCIUTTO, APPLE, BRIE, CARAMELIZED ONION, BABY KALE                             |    |
| JALAPEÑO POPPERS.....   | 9  |
| JALAPEÑO PEPPERS STUFFED WITH A HOUSE SMOKED CHEESE BLEND, CAROLINA DIPPING SAUCE |    |

## SOUP & SALAD

|   |    |
|---|----|
| LEMON CHICKEN ORZO SOUP .....   | 12 |
| ORZO, CARROTS, CELERY, ONION, CHICKEN   |    |
| CURRIED FALL SQUASH SOUP.....   | 11 |
| CREME FRAICHE, ROASTED PUMPKIN SEEDS  |    |
| MICRO GREEN SALAD .....   | 14 |
| DRY CRANBERRIES, CANDIED WALNUTS, WHIPPED GOAT CHEESE, APPLE CIDER VINAIGRETTE              |    |
| MEDITERRANEAN SQUASH SALAD .....  | 12 |
| ROASTED BUTTERNUT SQUASH, BULGUR WHEAT, PICKLED SHALLOTS, PUMPKIN SEEDS, TAHINI VINAIGRETTE |    |

**ADD GRILLED or FRIED CHICKEN – \$6**

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

## MAINS & SAMMIES

|   |    |
|---|----|
| CHICKEN POT PIE .....   | 26 |
| CARROTS, CELERY, ONION. CHICKEN   |    |
| STEAK .....   | 37 |
| PAN ROASTED FLAT IRON, ROASTED BRUSSELS, HERB FINGERLINGS, CREAMY MUSHROOM  |    |
| VEGGIE TACOS.....   | 26 |
| ROASTED SQUASH, CORN, BRUSSELS SPROUTS, AND MUSHROOMS. COTIJA CHEESE, PICKLED ONION, ROASTED PEPPER , ON CORN TORTILLAS     |    |
| GNOCCHI .....   | 24 |
| KALE, BUTTERNUT SQUASH, GUANCIALE, LEMON & SAGE BROWN BUTTER SAUCE  |    |
| "HILLS" BURGER .....  | 18 |
| CARAMELIZED ONION, PICKLES, ARUGULA, AMERICAN CHEESE, TOMATO, BURGER SAUCE, ON A BRIOCHE BUN, WITH CHOICE OF FRIES OR SALAD |    |
| ROASTED PORK BELLY.....   | 26 |
| FENNEL PUREE, FALL VEGGIES, GLAZED APPLE, MUSTARD SAGE CRUMB  |    |

## SIDES \$5

GARLIC HERB FINGERLINGS  
HAND CUT FRIES  
ROASTED BRUSSELS SPROUTS

