



DINNER MENU

APPETIZERS

Butternut Squash Mushroom Flatbread | 18

mozzarella cheese, butternut squash, mushroom
**Vegetarian*

Duck Drumettes | 17

Joe Jurgielewicz and Son's Farm duck drumettes with sweet sticky glaze, twice cooked
**Gluten Free upon request*

Short Rib Flatbread | 18

coffee wine braised short rib flatbread with manchego cheese aged 1 year, organic poached pear, organic baby spinach

Grilled Cheese Rolls | 9

tomato dipping sauce
**Gluten Free upon request*

Roasted Brussel Sprouts | 12

Urban Root's fried brussel sprouts, feta crumble, crispy bacon, balsamic glaze
**Gluten Free, Dairy Free, Vegan if feta cheese and bacon are removed*

Spinach Dip | 12

organic spinach dip with artichoke, cream cheese, organic spinach and sourdough
**Gluten Free upon request*

SOUP & SALAD

Kale Salad | 16

candied walnut, apple, feta, maple vinaigrette
**Dairy Free & Gluten Free if feta cheese is removed*

Beet Salad | 15

goat cheese, toasted almond slices, burrata

Chicken Marsala Gnocchi Soup | 12

chicken marsala gnocchi soup topped with parmesan flakes
**Dairy Free if parmesan flakes are removed*

Butternut Squash Soup | 12

creamy butternut squash soup topped with hominy
**Dairy Free, Gluten Free, Vegan*

MAINS

Apple Cider Braised Airline Chicken | 30

Labelle Farms air-chilled chicken, mashed puree, apples, tri-carrots, apple butter glaze
**Can substitute Sweet Potatoes *Gluten Free, Dairy Free*

Wagyu Beef Burger | 27

pesto mayo, manchego, crispy shallots, tomato, house made brioche, fries
**Gluten Free upon request*

Venison Burger | 23

Halloran Farm's local venison, smoked gouda, caramelized onion, mushroom jam, mayo, house made jalapeno cheddar brioche, fries
**Gluten Free upon request*

Wild Boar Ragu | 31

red wine braised wild boar, pappardelle, side of rosemary challah bread, smokey goat cheese crumble
**Gluten Free upon request*

Katsu Club | 25

katsu chicken, lemon herb aioli, spicy aioli, cabbage, bacon, sourdough, fingerling potatoes, pickle wedge on the side

Venison Hunter Pie | 30

mashed puree, cotija cheese
**Gluten Free, Dairy Free if mashed puree is substituted with roasted potatoes*

Butternut Squash Ravioli | 30

cream cheese sauce, parmesan, topped with red bell pepper, paired with an apple smoked tofu steak side salad
**Gluten Free, Dairy Free, Vegan*

Flat Iron Steak | 32

herb butter sauce, broccoli rabe, rosemary potatoes
**Gluten Free, Dairy Free*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

We support local farmers, fishers, and gatherers to offer the freshest products to you daily. From time to time, items may be substituted based on availability or seasonality. Menus and pricing subject to change.

Parties of 5 or more subject to 20% auto-gratuity. Credit cards subject to 3% service fee



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.

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. The following 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 & 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.

Earthgirl Flowers | Callicoon Center, NY | Florals

Jill prioritizes locally sourced flower and sustainable practices in making her creative and unique arrangements.

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 packaged by hand.