

INN

MENU

SOURDOUGH BREAD

CONFIT GARLIC, CULTURED BUTTER, DRY OLIVE

8

LOCAL HEN EGGS

MAYONNAISE, CHIVE, SCALLOP BOTTARGA

8

EMPRESS CRAB CLAWS

DIJON-MAYONNAISE AND COCKTAIL SAUCE

15

PICKLED VEGETABLE PLATE

PLATED PICKLES

12

FRIED CHICKEN

SESAME CHILI AIOLI, SCALLIONS

14

LEEK VINAIGRETTE

WHOLE GRAIN MUSTARD AND TARRAGON

12

WINTER SALAD

LEMON VINAIGRETTE, HAZELNUTS

APPLES AND GRANA

14

DMI CHEESEBURGER

CARAMELIZED ONIONS, MUENSTER CHEESE

SPECIAL SAUCE ON TOASTED BRIOCHE

18

BEET RISOTTO

CHIOGGA BEETS, WATERCRESS, RED WINE

21

PORK SCHNITZEL

NEW POTATO SALAD, MISO MUSTARD AND CAPERS

20

RAINBOW TROUT A LA PLANCHA

LENTILS, APPLE CELERY SLAW

24



CHARCUTERIE

– BOAR CACCIATORE –
SALMUERIA BIELLESE, NJ

– ROSETTE DE LYON –
SALMUERIA BIELLESE, NJ

– HOT COPPA –
SALMUERIA BIELLESE, NJ

14

CHEESE BOARD

– AGED GOAT GOUDA –
NETHERLANDS

– EWE'S BLUE –
CHATHAM SHEEPHERDING, NY

– CHURCHTOWN BLOOMY –
CHURCHTOWN DAIRY, NY

15



WE USE THE FOLLOWING LOCAL FARMS

Old Chatham Shepherding Co., Old Chatham • Mead Orchards, Tivoli • Migliorelli Farm, Tivoli • Campenelli Farm, Kenoza Lake • Hawthorne Valley, Ghent •
AltoBelli Family Farm, Kinderhook • Blackhorse Farm, Athens • Bradley Farm, New Paltz • Berried Treasures Farm, Roscoe • Hepworth Farm, Milton •
La Belle Farm, Ferndale • Story Farm, Catskill • Yurchuk Farm, Goshen

An automatic 20% gratuity will be charged for Parties of 6 or more. Please inform your server of any food-related allergies before placing your order.