

INN

MENU

SOURDOUGH BREAD

CONFIT GARLIC, CULTURED BUTTER, DRY OLIVE

8

LOCAL HEN EGGS

MAYONNAISE, CHIVE, SCALLOP BOTTARGA

8

SHRIMP COCKTAIL

COCKTAIL SAUCE

15

“FONDUE” TO SHARE

BAKED HARBISON, RUSSET APPLES, SOURDOUGH
GRAPES, PICKLES

45

FRIED CHICKEN

SESAME CHILI AIOLI, SCALLIONS

14

GRILLED ENDIVE

PERSIMMON, STRACCIATELLA, FENNEL OIL, GOLDEN RASIN

16

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, 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

– ST. STEPHEN –
FOUR FAT FOWL CREAMERY, 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.