

INN MENU

SOURDOUGH BREAD

HOUSE MADE BUTTER, BLACK OLIVE

8

LOCAL HEN EGGS

MAYONNAISE, CHIVE, SMOKED TROUT ROE

10

POACHED CAROLINA SHRIMP

BUTTERMILK, HORSERADISH, SEA GREENS AND DILL

15

BRAISED WHITE ASPARAGUS

MAYONNAISE AND LEMON

15

FRIED CHICKEN

SESAME CHILI AIOLI, SCALLIONS

14

AIOLI COMPLET

SPRING VEGETABLES AND GREEN GARLIC AIOLI

24

DMI CHEESEBURGER

CARAMELIZED ONIONS, MUENSTER CHEESE

SPECIAL SAUCE ON TOASTED BRIOCHE

18

SMOKED PORK LOIN

CHARRED SPRING ONIONS, SHERRY JUS

28

CATSKILL TROUT ALMONDINE

GREEN ALMONDS, TROUT LILLY, SORREL, BROWN BUTTER

26

TRUMPET PASTA

MOREL MUSHROOMS, RAMPS, BUTTER, PARMESAN

24



CHARCUTERIE

– BOAR CACCIATORE –
SALMUERIA BIELLESE, NJ

– ROSETTE DE LYON –
SALMUERIA BIELLESE, NJ

– SWEET COPPA –
SALMUERIA BIELLESE, NJ

14

CHEESE BOARD

– BONNE BOUCHE –
VERMONT CREAMERY

– KINDERHOOK CREEK –
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.