

Deer Mountain Inn

NEW YORK STATE CHEESE PLATE \$24
RED CURRANT MOSTARDA, RYE CRACKERS

SOURDOUGH FOCACCIA \$14
QUARK, FORAGED ZA'ATAR

SHISHITO PEPPERS \$12
LEMON, TAMARI, SUMAC

CHICKEN LIVER TOAST \$18
CHERRIES, PICKLED GARLIC, FENNEL SEED

NEW POTATO CHOWDER \$16
CHANTERELLES, CORN, HAZELNUT, ESPELETTE

MIXED GREENS & GARDEN LEAVES \$17
YUZU VINAIGRETTE, SUPERFOOD SPROUTS

HEIRLOOM TOMATO & SQUASH SALAD \$22
GOATS MILK RICOTTA, SMOKED NARDELLO, GARLIC SCAPE PISTOU

CAROLINA GRITS \$26
BRAISED GREENS, SQUASH, MAITAKE, STELLA VALLIS

STEELHEAD TROUT \$36
SUNFLOWER CURRY, BLACK RICE, SCALLION

BIGEYE TUNA \$38
PEPPERONATA, BROCCOLI RABE, OREGANO

PEPPA CHICKEN \$34
TANGY FRUIT & CHILI SAUCE, FRIES, AIOLI

HANGER STEAK \$36
HEIRLOOM TOMATOES, SALSA VERDE, BASIL

FALL BURGER \$20
APPLE KETCHUP, HARVEST MOON, CARAMELIZED ONION, FRIES



FOR A LIST OF OUR LOCAL
PRODUCERS & PARTNERS
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LOCAL PRODUCERS & PARTNERS

DEER MOUNTAIN INN IS COMMITTED TO SUPPORTING FARMERS, FISHERIES, AND ARTISAN PRODUCERS THAT FOLLOW ORGANIC PRACTICES AND WORK TOWARDS BUILDING REGENERATIVE FOOD SYSTEMS. UNDER THE LEADERSHIP OF CHEF CORWIN KAVE, OUR KITCHEN SUPPORTS SHORT SUPPLY CHAINS AND PARTNERS WITH PRODUCERS SITUATED PRIMARILY WITHIN AN HOUR RADIUS OF DEER MOUNTAIN INN. OUR MENU ROTATES REGULARLY DEPENDING ON WHAT IS IN SEASON, BRINGING OUR GUESTS A FRESH TAKE ON A CONTEMPORARY CATSKILLS DINING EXPERIENCE.

BIG WATER, MONTAUK, NY (HOOK & LINE FISH, INDEPENDENTLY OPERATED BOATS)

BLOOMING HILL FARM, MONROE, NY (ORGANIC VEGETABLES)

BROWNE TRADING, PORTLAND, ME (CERTIFIED MAINE FISH, CAVIAR)

CHASEHOLM FARM, PINE PLAINS, NY (SMALL BATCH CHEESES)

COWBELLA, JEFFERSON, NY (JERSEY COW, SWEET CREAM BUTTER)

DEER MOUNTAIN INN, TANNERSVILLE, NY (ORGANIC FRUITS, VEGETABLES, FORAGING)

FAMILY FARMSTEAD DAIRY, WORCESTER, NY (GRASS FED A₂ MILK, LOW TEMP PASTEURIZED)

FROMER MARKET GARDENS, TANNERSVILLE, NY (ORGANIC VEGETABLES, MUSHROOMS, FREE-RANGE EGGS)

HARDWICK BEEF, FARM COOPERATIVE, NY (100% GRASS FED, GRASS FINISHED BEEF)

HEPWORTH FARMS, MILTON, NY (ORGANIC VEGETABLES)

HUDSON VALLEY STEELHEAD TROUT, HUDSON, NY (ORGANIC, SUSTAINABLE, FARM-RAISED TROUT)

LA BOITE ESPICE, NEW YORK, NY (SINGLE ORIGIN SPICES, SPICE BLENDS)

MAPLE HILL CREAMERY, KINDERHOOK, NY (GRASS-FED, ORGANIC, YOGURT)

MAPLE LEAF SUGARING, GHENT, NY (WOOD-FIRED, ORGANIC MAPLE SYRUP)

NORWICH MEADOWS, NORWICH, NY (ORGANIC VEGETABLES)

RAM'S VALLEY, KINGSTON, NY (BARREL-FERMENTED LOCAL GINGER, GARLIC, CHILIES)

RAY TOUSEY, CLERMONT, NY (RAW HONEY)

SNOWDANCE FARMS, LIVINGSTON MANOR, NY (PASTURE-RAISED CHICKEN, PORK)

STONY BROOK WHOLEHEARTED FOODS, GENEVA, NY (ORGANIC SEEDS & NUTS)

TIVOLI MUSHROOMS, HUDSON, NY (MUSHROOMS, FORAGED PRODUCTS)

TONGORE BROOK FARM, STONE RIDGE, NY (GEO THERMAL, NET ZERO ENERGY, ORGANIC SOIL GROWN MICOGREENS)

WAN JA SHAN, MIDDLETOWN, NY (ORGANIC HUDSON VALLEY SOY SAUCE, MIRIN)

WESTMEADOW FARM & DAIRY, CANAJOHAIRE, NY (GOAT MILK)

WILD HIVE FARM, CLINTON CORNERS, NY (ORGANIC, MICRO GRAIN MILL)

