

STARTERS

SOURDOUGH FOCACCIA

GOAT'S MILK RICOTTA, FORAGED ZA'ATAR
\$14

CREAM OF MUSHROOM SOUP

MORELS, HAZELNUT, SUMMER TRUFFLE
\$28

RADISH SALAD

FENNEL, ENDIVE, SORREL, TOMA CELENA
\$19

FRITTO MISTO

SQUID, ROCK SHRIMP, LEMON AIOLI, TROUT ROE
\$44

MAINS

BUCATINI

MUSHROOM RAGU, GREMOLATA, STELLA VALLIS
\$32

STEELHEAD TROUT

SUNFLOWER CURRY, BLACK RICE
\$36

SMOKED HALF CHICKEN

MASHED POTATO, CREAMED SPINACH & JUS
\$34

60 DAY DRY-AGED COTE DE BOEUF

TOMATO SALAD 'SAN SEBASTIAN'
\$160

SIDES

GARLIC FRIES

\$10

CREAMED SPINACH

\$14

MASHED POTATOES

\$12

CHILLED ASPARAGUS

BOTTARGA GRIBICHE
\$16

STANDARD FARE

NEW YORK CHEESE PLATE

\$24

CRUDITÉS

\$16

CHICKEN LIVER PATE

\$17

CAESAR SALAD

\$19

TROUT & CORN FRITTERS

\$14

CRISPY CHICKEN SANDWICH

\$22

CLUB SANDWICH

\$26

DRY-AGED CHEESEBURGER

\$28

STEAK FRITES

\$42



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)

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

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

D.P.N.B. PASTA AND PROVISIONS, NYACK, NY (FRESH PASTA)

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

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

KILCOYNE FARMS, HUDSON FALLS, NY (100% GRASS FED BEEF)

HAWTHORNE VALLEY FARM BAKERY, GHENT, NY (SOURDOUGH BREAD)

HEPWORTH FARMS, MILTON, NY (ORGANIC VEGETABLES)

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

HUMMINGBIRD, EUGENE, OR (ORGANIC SEEDS, NUTS, GRAINS, DRIED FRUITS)

JUNIPER HILL FARM, WADHAMS, NY (ORGANIC VEGETABLES & FRUITS)

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

LIVELY RUN GOAT DAIRY, INTERLAKEN, NY (GOATS CHEESES)

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

NORWICH MEADOWS, NORWICH, NY (ORGANIC VEGETABLES)

RADICLE FARMS, UTICA, NY (ORGANIC SALAD GREENS & HERBS)

RAY TOUSEY, CLERMONT, NY (RAW HONEY)

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

SUNSPROUT FARMS, CHESTER, NY (ORGANIC VEGETABLES)

SYRACUSE SALT COMPANY, SYRACUSE, NY (FLAKE SALT FROM UNDERGROUND BRINE WELLS)

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

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

WESTMEADOW CREAMERY, JOHNSTOWN, NY (GOATS MILK)

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