

Deer Mountain Inn

STARTERS

SOURDOUGH

CURED CHILLIES, GOAT'S MILK RICOTTA
\$14

BEETS & CAVIAR

FORAGED ZA'ATAR, FENNEL, PRESERVED LEMON, PEPITA
\$29

MIXED GREENS

PEAR, MAGGIE'S ROUND, SAVORY GRANOLA, MUSTARD VIN
\$21

CHICKEN LIVER PATE

GRAPE GASTRIQUE, PICKLED GARLIC, SOURDOUGH
\$17

MAINS

STEELHEAD TROUT

SUNFLOWER CURRY, RED RICE, LEEKS
\$36

BRAISED LAMB SHANK

BRUSSELS SPROUTS, HORSERADISH, CRISPY SHALLOTS
\$46

SIDES

ROASTED SQUASH

QUARK, YEAST BUTTER, JIMMY NARDELLO
\$12

ROASTED BROCCOLINI

PEANUT SAUCE, WHEY, ALMOND, CHIVE, LARDO
\$14

CREAMED SPINACH

BECHAMEL, SHALLOTS
\$14

STANDARD FARE

NEW YORK CHEESE PLATE

\$32

CRUDITÉS

\$16

KALE CAESAR

\$19

CLUB SANDWICH

\$26

HOUSE BLEND CHEESEBURGER

\$28

STEAK FRITES

\$44



FOR A LIST OF OUR LOCAL
PRODUCERS & PARTNERS
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