

## STARTERS

### SOURDOUGH

CURED CHILLIES, GOAT'S MILK RICOTTA  
\$14

### KABOCHA SQUASH SOUP

PECAN, MAITAKE, CARAMELIZED COCONUT  
\$22

### 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

### FRITTO MISTO

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

## MAINS

### SARDI

BLACK KALE, GARLIC CONFIT, PRESERVED LEMON, RICOTTA  
\$32

### SMOKED CHICKEN

NORTHERN BEAN, KALE, SALSIFY, LARDON, PICKLED MUSTARD GREENS  
\$32

### STEELHEAD TROUT

SUNFLOWER CURRY, RED RICE, LEEKS  
\$36

### BRAISED LAMB SHANK

BRUSSELS SPROUTS, HORSERADISH, CRISPY SHALLOTS  
\$46

## STANDARD FARE

### NEW YORK CHEESE PLATE

\$32

### KALE CAESAR

\$19

### TROUT & CORN FRITTERS

\$14

### CLUB SANDWICH

\$26

### HOUSE BLEND CHEESEBURGER

\$28

### TAVERN STEAK

\$44



FOR A LIST OF OUR LOCAL  
PRODUCERS & PARTNERS  
PLEASE TURN THE PAGE

## 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)

DIRTY GIRL FARM, ANDES, NY (GOAT MILK, YOGURT)

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

ET CETERA, GHENT, NY (LOCAL RICE, GINGER)

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

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

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)

MEILLER FARM, PINE PLAINS, NY (100% GRASS-FED BEEF)

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)

VERITAS FARMS, NEW PALTZ, NY (PASTURE RAISED LAMB)

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

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