

# Deer Mountain Inn

## NY CHEESE PLATE

HOOTENANNY, TUMBLEWEED, FINGER LAKES GOLD, EWE'S BLUE  
\$32

## SMOKED TROUT & CORN FRITTERS

RHODE ISLAND SAUCE  
\$14

## BEETS & CAVIAR

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

## SNAP PEA SALAD

ARTICHOKE, FAVA BEANS, LEMON, DILL POLLEN, QUARK  
\$26

## WATERCRESS SALAD

WATERCRESS, ETROG LEMON, HAZELNUTS  
\$14

## KALE CAESAR

CANTABRIAN ANCHOVY, 24-MONTH PARMIGIANO, BREADCRUMBS  
\$19

## ROASTED ASPARAGUS

CREME FRAICHE, PINE NUTS, BREADCRUMBS, PARSLEY OIL, TROUT ROE  
\$24

## VENISON COUNTRY PATE

APPLE BUTTER, PICKLED PEPPERS, MUSTARD  
\$19

## NEW POTATO CHOWDER

MORELS, HAZELNUT, WATERCRESS  
\$24

## STEELHEAD TROUT

SUNFLOWER CURRY, RICE SALAD, SPRING GARLIC  
\$42

## PARISIENNE GNOCCHI

WILD MUSHROOM RAGU, GREMOLATA, STELLA VALLIS  
\$36

## 'NDUJA CAVATELLI

BOK CHOY, BREADCRUMBS, RICOTTA  
\$38

## CLUB SANDWICH

HOUSE SMOKED TURKEY, BACON, LETTUCE, TOMATO  
\$26

## HOUSE BLEND CHEESEBURGER

BORDELAISE, HARVEST MOON, CRISPY ONIONS, GARLIC FRIES  
\$32

## TAVERN STEAK

HAKUREI TURNIP, CHERRY AGRODOLCE, FLOWERING HORSERADISH  
\$48

## HOUSE SOURDOUGH

\$10

ACCOMPANIMENTS:

## OLIVE OIL, SABA

\$3

## HOUSE CULTURED BUTTER

FORAGED ZA'ATAR  
\$5

## GOAT'S MILK RICOTTA

SPRING GARLIC, KELP SALT  
\$7

## CHICKEN LIVER PATE

GRAPE, SOY, GARLIC  
\$6

## SIKIL PAK

YUCATAN STYLE DIP  
\$6

## MARINATED BOQUERONES

LOCUST BLOSSOMS  
\$14

## FOIE GRAS TORCHON

APRICOT, LONG PEPPER  
\$18



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)

GO FISH, NORTH BERGEN, NJ (LOCAL FISH, SHELLFISH)

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

HARDWICK BEEF, NEW YORK (100% GRASS-FED BEEF)

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)

LITTLE EARTH FARM, PINE BUSH, NY (REGENERATIVE ORGANIC MICROGREENS)

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)

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)