

Deer Mountain Inn

NEW YORK STATE CHEESE PLATE

MOSTARDA, RYE CRACKERS
\$32

SMOKED TROUT & CORN FRITTERS

RHODE ISLAND SAUCE
\$14

COUNTRY PATE

SPRUCE MUSTARD, PICKLED PEPPERS, SOURDOUGH
\$19

WATERCRESS SALAD

GREEN PEPPERCORN DRESSING, CRISPY SHALLOTS
\$17

HEIRLOOM TOMATO SALAD

PICKLED TOMATO VINAIGRETTE, ANISE HYSSOP
\$19

SUMMER BEAN SALAD

RICOTTA, NASTURTIUM, DILL POLLEN, MEYER LEMON, FARRO
\$24

BEETS & CAVIAR

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

CAESAR SALAD

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

GREEN TOMATO GAZPACHO

BORAGE, URFA, SHISO, CROUTON
\$22



STEELHEAD TROUT

SUNFLOWER CURRY, RICE SALAD, SPRING GARLIC
\$42

FRITTO MISTO

RHODE ISLAND SQUID, ROCK SHRIMP, TROUT ROE, AIOLI
\$44

BUCATINI

WILD MUSHROOM RAGU, TRUFFLE BUTTER, STELLA VALLIS
\$43

CAVATELLI

CORN, SHISHITO, SMOKED CORN CREAM, GARLIC SCAPES
\$28

SMOKED HALF CHICKEN

SQUASH, BLACK OLIVES, OREGANO
\$32

CLUB SANDWICH

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

HOUSE BLEND CHEESEBURGER

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

WAGYU BAVETTE

BEARNAISE SAUCE, GARLIC FRIES
\$48

GRASSFED RIBEYE FOR TWO

SPRING ONIONS, BEEF JUS, ANCHOVY BUTTER
\$120

HOUSE SOURDOUGH

\$10

ACCOMPANIMENTS:

OLIVE OIL, SABA
\$3

HOUSE CULTURED BUTTER
FORAGED ZA'ATAR
\$5

GOAT'S MILK RICOTTA
CURED CHILES, PISTACHIO
\$7

CHICKEN LIVER PATE
SOUR CHERRY, FENNEL
\$6

EGGPLANT
AGRODOLCE, PINE NUTS
\$8

SIKIL PAK
YUCATAN STYLE DIP
\$6

MARINATED BOQUERONES
OLIVES, TROPEA
\$14

FOIE GRAS TORCHON
APRICOT, LONG PEPPER
\$18



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)