

# Deer Mountain Inn

## NEW YORK STATE CHEESE PLATE

FRESH HONEYCOMB, POACHED PEAR, RYE CRACKERS  
\$32

## SMOKED TROUT & CORN FRITTERS

RHODE ISLAND SAUCE  
\$14

## CHICORY & WATERCRESS SALAD

KOHLRABI, PEAR, RADISH, SAVORY GRANOLA, STELLA VALLIS  
\$26

## HEIRLOOM TOMATO SALAD

PICKLED TOMATO VINAIGRETTE, ANISE HYSSOP  
\$19

## KOVBASA

SAUERKRAUT, SPRUCE MUSTARD, SPRING ONION  
\$19

## CHILLED 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

## FRIED SQUASH

GRATED TOMATO, CORIANDER, BORAGE  
\$15

## KABOCHA SQUASH SOUP

CARAMELIZED COCONUT, HAZELNUT, MAITAKE  
\$22



## STEELHEAD TROUT

SUNFLOWER CURRY, WARM RICE SALAD, SPRING GARLIC  
\$42

## TAGLIATELLE

WILD MUSHROOM RAGU, TRUFFLE, BLACK WALNUT, STELLA VALLIS  
\$43

## SMOKED HALF CHICKEN

CABBAGE, BLACK OLIVES, OREGANO, FENNEL POLLEN  
\$32

## CLUB SANDWICH

SMOKED TURKEY, BACON, LETTUCE, TOMATO  
\$26

## HOUSE BLEND CHEESEBURGER

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

## WAGYU BAVETTE

FREEKEH, SALSIFY, KOMBU, HORSERADISH  
\$48

## DRY-AGED WAYGU RIBEYE FOR TWO

ROASTED PEPPERS, BEEF JUS, ANCHOVY BUTTER  
\$225

## HOUSE SOURDOUGH

\$10

ACCOMPANIMENTS:

**OLIVE OIL, SABA**  
\$3

**HOUSE CULTURED BUTTER**

FORAGED ZA'ATAR  
\$5

**GOAT'S MILK RICOTTA**  
CURED CHILES  
\$7

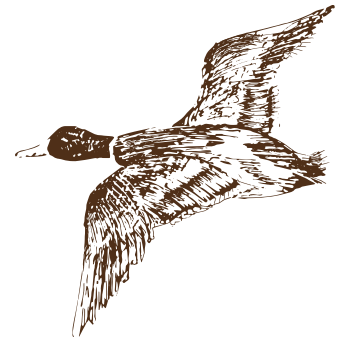
**STRACCIATELLA**  
PINE SYRUP, PISTACHIO, FIG  
\$13

**SIKIL PAK**  
YUCATAN STYLE DIP  
\$6

**CHICKEN LIVER PATE**  
SOUR CHERRY, FENNEL  
\$9

**MARINATED BOQUERONES**  
OLIVES, CUCAMELON  
\$14

**FOIE GRAS TORCHON**  
PLUM, LONG PEPPER  
\$18



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

BLACK HORSE FARM, ATHENS, NY (FIELD RIPENED VEGETABLES & FRUITS)

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

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

CHURHTOWN DAIRY, HUDSON, NY (BIODYNAMIC 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, BURGER BUNS)

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

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

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 (GOAT MILK CHEESES)

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

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

MX MORNINGSTAR, HUDSON, NY (ORGANIC VEGETABLES)

RAY TOUSEY, CLERMONT, NY (RAW HONEY)

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

SUNSPROUT FARMS, CHESTER, NY (ORGANIC VEGETABLES)

SUGAR HILL FARM, PINE PLAINS, NY (PASTURE RAISED PORK)

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)

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

YELLOW BELL FARM, RED HOOK, NY (PASTURE RAISED EGGS)