

Deer Mountain Inn

NEW YORK STATE CHEESE PLATE

FRESH HONEYCOMB, MOSTARDA, RYE CRACKERS

\$32

SMOKED TROUT & CORN FRITTERS

RHODE ISLAND SAUCE

\$14

CAESAR SALAD

CANTABRIAN ANCHOVY, 24-MONTH PARMESAN, BREADCRUMBS

\$19

NEW POTATO CHOWDER

CHANTERELLE, HAZELNUT, SAGE

\$22

EGG IN A BASKET

AVOCADO, SALSA VERDE, SUNFLOWER, RADISH

\$19

QUICHE OF THE DAY

WATERCRESS, MUSTARD VINAIGRETTE

\$17

HOUSE BLEND CHEESEBURGER

BORDELAISE, HARVEST MOON CHEDDAR, CRISPY ONIONS, FRIES

\$32

CLUB SANDWICH

SMOKED TURKEY, LETTUCE, TOMATO, BACON

\$26

HEIRLOOM TOMATO SANDWICH

SOURDOUGH FOCACCIA, BLACK PEPPER MAYO, TROPEA ONION

\$14

STEELHEAD TROUT

SUNFLOWER CURRY, RICE SALAD, SPRING GARLIC

\$42

HAND CUT FRIES

\$10

JANE'S ICE CREAM SUNDAE

HONEY, ALMOND, HALVA

\$15

LUNCH COCKTAILS

FAIR & SQUARE \$17

LAVENDER VODKA, LIME, EMPIRICAL SPIRITS 'PLUM I SUPPOSE', GREEN TEA SYRUP, SAKE, SODA

BLOODY MARY \$15

CHOICE OF SPIRIT, YUZU, HORSERADISH, FENNEL, OLIVE BRINE

SMOKED PINNEAPPLE DAQUIRI \$17

ELDORADO 3 YEAR RUM, SMOKED PINNEAPPLE, LIME, DEMARRA

EN LA MONTAÑA \$18

MAL BIEN LIMÓN MEZCAL, BORDIGA MARASCHINO, FACCIA BRUTTO CENTEBRE, LIME, BLACK CURRANT



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)