



DRIED CRANBERRY MESCLUN SALAD

SHAVED VERMONT DANDY CHEESE
TARRAGON CRÈME FRAICHE DRESSING
RED ONION, MESCLUN GREENS 12

SMOKED SALMON

ROASTED BABY RED BEETS, ARUGULA
FRESH HORSERADISH, CRÈME FRAICHE
PUMPERNICKEL TOAST 14

APPLE ARUGULA SALAD

MADISON BLUE CHEESE, TOASTED WALNUTS
SLICED HONEYCRISP APPLES
BALSAMIC VINAIGRETTE 12

HOUSE CURED DUCK CONFIT

SHREDDED HOUSE CURED DUCK CONFIT
KABOCHA SQUASH GNOCCHI, CRÈME FRAICHE
CREMINI AND SHIITAKE MUSHROOMS 15

MUSHROOM AND PARSNIP RISOTTO

CREMINI AND SHIITAKE MUSHROOMS
COACH FARM AGED GOATS CHEESE
WILTED ARUGULA 14

FOR THE TABLE

PICKLE PLATE

HOUSE MADE SEASONAL PICKLES
GARLIC AND DILL SPEARS, MOM'S DILLY BEANS
BREAD AND BUTTER PICKLES 14

LOCAL ARTISAN CHEESE PLATE

SELECTION OF THREE ARTISAN CHEESES
CROSTINI, SEASONAL COMPOTE 16

CHARCUTERIE PLATE

CHEF'S SELECTION OF HOUSE MADE CHARCUTERIE
HOUSE PICKLES, WHOLE GRAIN MUSTARD
PICKLED RAMPS, CROSTINI 21

EGGS: THUNDERHILL, KATHY BLACKSHAW, TEMPLE FARM
PRODUCE: RED BARN, SKY FARM, MIGLIORELLI FARM
RED HOOK FARM, WIGSTEN FARM, LUCAS FARM
TEMPLE FARM, BIG ROCK FARM, RED DEVON GARDEN
CHEESE: COOPERSTOWN CHEESE CO, SPROUT CREEK FARM
COACH FARMS, FOUR BROTHERS, GREEN MOUNTAIN CHEESE CO.
BONNIEVIEW FARM, TWIG FARM, LAZY LADY FARM
DAIRY: HUDSON VALLEY FRESH
HONEY: HUMMINGBIRD RANCH

EXECUTIVE CHEF: SARA LUKASIEWICZ

MAIN COURSE

HAND MADE CAVATELLI WITH TUSCAN KALE

CREMINI AND SHIITAKE MUSHROOMS, BUTTERNUT SQUASH
CARAMELIZED ONIONS, RED PEPPER FLAKES
WHITE WINE, OLIVE OIL
SM 14 LG 20

TAGLIATELLE WITH TOMATO BRAISED PORK RAGU

CREMINI AND SHIITAKE MUSHROOMS
HOUSE CURED GUANCIALE, FENNEL
SUMMER'S TOMATOES, FRESH CREAM
SM 15 LG 23

SOUTHERN FRIED

BUTTERMILK BRINED BABY CHICKEN

BACON BRAISED COLLARD GREENS
BLACK PEPPER CREAM GRAVY
MASHED POTATOES 26

FISH AND CHIPS

BEER BATTERED LINE CAUGHT HADDOCK
HAND CUT FRENCH FRIES, HOUSE MADE TARTAR SAUCE
COLESLAW, LEMON WEDGE 24

TEMPLE FARM HAMBURGER

DRY AGED, GRASS FED GROUND BEEF
FRENCH FRIES, HOUSE MADE SESAME SEED BUN
ROASTED GARLIC AIOLI, LETTUCE, TOMATO COMPOTE 13
ADD BATCH 35 CHEESE OR CHEDDAR 1.50

PAN ROASTED PORK CHOP

SWEET POTATO LATKES
SAUTÉED TUSCAN KALE
APPLE CIDER PORK JUS 27

BEEF BOURGUIGNON

CREMINI AND SHIITAKE MUSHROOMS
CARROTS, FINGERLING POTATOES, CIPOLLINI ONIONS
HORSERADISH CRÈME FRAICHE 28

MARKET SEAFOOD

SPEDILINI PASTA, BRAISED FENNEL
WHITE WINE, LEMON, SPINACH
TARRAGON MARKET PRICE

SEAFOOD: GADALETOS

POULTRY: NORTHWIND FARM

LAMB: HERONS ROOST, NORTHWIND FARM

BEEF: TEMPLE FARM— 100% GRASS FED

NORTHWIND FARM— GRASS FED, CORN FINISHED

FOLLY FARM— 100% GRASS FED

KINDERHOOK FARM— 100% GRASS FED

PORK: MEILI FARM, NORTHWIND FARM

FOR PARTIES OF 6 OR MORE 20% GRATUITY IS ADDED

FOR SPLIT PLATES, A \$3 CHARGE IS ADDED FOR STARTERS AND \$6 FOR ENTREES