



## STARTERS

**Smokey Mountain Pâté** • chicken liver pâté, house flat bread, hard-boiled egg, b&b onions, grain mustard, corchichons **18**

**Fried Brussel Sprouts** • dried cranberries, pepitas, parm **16 (v/gf)**

**Devil's Path Spicy Patatas Brava** • crispy potatoes, korean garlic chili oil **11 (vg/gf)**

**Ice Box Winter Salad** • shredded brussels, grapes, dates, parm, spiced walnut **16 (v/gf)**

**Beet Carpaccio** • thinly sliced roast beet, greens, basil ricotta, toasted hazelnut **15 (v/gf)**

**Bait Plate Tartine** • grilled flat bread, cured meyer lemon marscapone, caper berries with smoked salmon, smoked trout or pickled herring **16/22/28 (select 1, 2, or 3)**

**Soup of the Day** • M/P

## MAINS

**Indian Head Risotto** • italian risotto, sherry herb mushroom medley, herb oil, parm **28**

**Moonshine Ridge Polenta** • garlic jumbo shrimp, bay scallops, roast tomato/fennel, chiffon collards, grilled stone ground local organic polenta **30 (gf/dairy free)**

**Panther Mountain Pot Pie** • chicken & seasonal veggies, creamy herb gravy, shortbread pie crust, topped with puff pastry **25**

**Rip's Steak Plate** • local grassfed steak du jour, smashed potatoes, roasted fall veggies **M/P (gf)**

**Greylock Seared Salmon** • herb seared faroe island salmon served rare over quinoa and spring ramps **34 (gf/dairy free)**

## BURGERS *all burgers come with django rub french fries*

**Slide Mountain** • 6oz. lamb burger, cranberry chutney, goat cheese, red onion, greens **22**

**The Kaaterskill** • smashburger, garlic aioli, cheddar cheese, grilled bun, sautéed onions, greens **18**

**The Vegan** • black bean mushroom burger, chipotle, heavy metal sauce, toasted bun, sautéed onions, greens **18 (vg)**

*Gluten Free Bun +2 Bacon +3 Fried Egg +3 Double Burger +8*

## SIDES [10]

**Chiffon Collards (vg/gf) • Django Rub Shoestring Fries (v/gf)**  
**Miso-Maple Winter Veggies w/ Pepitas (vg/gf) • Smashed Potatoes (v)**

## DESSERT

**Carrot Cake** • cardamon-cinnamon cream cheese icing **10 (v/gf)**

**The Matilda** • classic chocolate cake with cocoa buttercream **11 (v/gf)**

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(vg)= vegan

(v)= vegetarian

(gf)= gluten free

## HOUSE COCKTAILS [16]

**platte clove (milk) punch**  
bourbon, lemon, vanilla, (milk)

**daiquiri supérieur**  
rum, absinthe, lime, honey

**suzarita**  
tequila, suze, italicus, lime, agave

**midnight cowboy**  
rye whiskey, applejack, cynar, coffee liqueur, bitters

**lounging in the alps**  
aperol, braulio, prosecco, lemon

**giuseppe by the beach**  
sweet vermouth, cynar, lime, agave, soda, mezcal mist

## CONVERSATIONAL SIPS

<b>Tomatin 14 Year Port Wood</b> , 46%, Scotland	18
<b>Grand Marnier</b> , 40%, France	14
<b>Lairds 10th Generation</b> , 50%, Virginia	16
<b>Fernet Noveis</b> , 40%, Italy	16
<b>Heaven Hill Bourbon BIB</b> , 50%, Kentucky	16

## SOFT DRINKS

<b>saratoga 1L water</b> sparkling or still	7
<b>soda</b> various flavors, ask your server!	3-6

## BEER/CIDER

### DOMESTIC

<b>westwhere WCIPA</b> , 7.0%	11
16oz, return brewing	
<b>farm flor cider</b> , 6.9%	8
12oz, graft	
<b>juice bomb NEIPA</b> , 6.5%	8
12oz, sloop brewing	
<b>fat tire ale</b> , 5.2%	5
16oz, new belgium brewing	
<b>genesee lager</b> , 4.5%	5
12oz, genesee brewing co.	

### IMPORT

<b>tannenzäpfle pilsner</b> , 5.1%	9
12oz, rothaus brewery, germany	
<b>reissdorf kölsch</b> , 5.2%	10
16oz, reissdorf brewery, germany	

### SPIRIT FREE

<b>WCIPA</b>	8
12oz, best day brewing	
<b>kölsch</b>	8
12oz, best day brewing	

### LARGE FORMAT

<b>earthly pleasures saison ale</b> , 5.2%	28
750ml, another moon brewing	

## WINE BY THE GLASS



**empreintes blanc**  
château beauséjour 2020  
liore valley, france

13



**st. laurent rosé**  
borell diehl 2021  
pfalz, germany

13



**prosecco superiore**  
mongarda NV  
col san martino, italy

14



**montepulciano**  
da capogiro, 2022  
abruzzo, italy

13

## TEA & COFFEE

<b>loose leaf tea pot</b>	5
<b>medium roast</b>	3 5
batch brew or pour over	
<b>GFH coldbrew</b>	5

## SPIRIT LIST

