



VALLEY ROCK

INN & MOUNTAIN CLUB

Brunch Menu

Appetizer

Organic Spicy Green Juice \$8

Kale, Apple, Cucumber, Celery, Ginger and Lemon

Fresh Fruit Parfait \$8

Local Yogurt, Fresh Fruit, Biodynamic Mint and Granola

Valley Rock Potatoes

Small \$5, Large \$9

Crispy Fingerling Potatoes Tossed with Rosemary, Thyme, Sea Salt and Mint

Organic Turmeric Cauliflower \$8

Turmeric Roasted Tri Color Cauliflower with Tahini Ranch

Guacamole \$16

Avocados, Limes, Red Onion, Jalapenos, Cilantro and Zesty Lime Chips

Hearty Chicken Soup \$15

100% Halal All Natural Chicken - Senat Poultry Farm
Roasted Chicken, Celery, Carrots, Onions, Salt and White Pepper in Our Own Bone Broth
Served with Crusty Bread

Vegan Black Lentil Coconut Curry \$15

Black Lentil, Ginger, Onion, Tomato, Coconut Milk and Curry Spice Blend

Wood Oven Pizza

Neapolitan \$16

San Marzano Tomato Sauce, Fresh Mozzarella and Basil

Warm Apple \$18

Brussels, Apples, Caramelized Onions, Bacon, Fontina

Arugula & White Truffle \$18

Italian White Truffle Oil, Fontina, Mozzarella, Organic Wild Arugula and Lemon Zest

Ezzo Pepperoni \$18

Ezzo Crispy Cup Italian Pepperoni, San Marzano Tomato Sauce, Fresh Basil and Mozzarella

Butternut Squash \$17

Calabrian Chili, Smoked Mozzarella, Zucchini



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Entrée

Valley Rock Grilled Cheese \$14

Gruyere, Heirloom Cherry Tomatoes, Red Onion,
Dijon on Ciabatta Bread with Valley Rock Potatoes

Organic Leek & Tomato Quiche \$16

Organic Leeks, Heirloom Tomatoes, Organic Eggs,
Local Ronnybrook Heavy Cream, Gruyere Cheese and
Mesclun greens

Organic Avocado Toast \$16

Organic Avocados, Multigrain Bread, Local Radish,
Spicy Aioli and Micro Cilantro

French Toast Bake \$16

Fresh Bread, Local Heavy Cream Custard,
Grade A Maple Syrup, Sriracha Creme Fraiche and
Fresh Berry Compote

Kale Caesar \$12

Pecorino and Applewood Sourdough Croutons
Add Organic Chicken Breast +\$6

Hudson Valley Salad \$12

Mixed Greens, Grilled Lemon, Delicata Squash,
Cherry Tomatoes and Seasonal Vinaigrette
Add Organic Chicken Breast +\$6

Wood Fired Faroe Island Salmon \$24

Faroe Island Salmon with Valley Rock Potatoes

Frenched Breast of Chicken \$24

Sauteed with Lemon, Garlic, Rosemary with
Valley Rock Potatoes

Dessert

Chocolate Pot de Creme \$12

Belgian Chocolate, Cream and Heirloom Eggs with Pearls

Classic Pumpkin Pie \$8

With Cardamon Whipped Cream