

Starters

LOBSTER CRISP \$32 (GF)
Maine Lobster, Lemon Zest, Chive, House Made Potato Crisps

BEEF BRISKET CHILI \$17 (GF)
White Cheddar, Sour Cream, Chives, Tortilla Chips

FLASH FRIED CALAMARI \$19
Seasonal Vegetables, Garlic Calabrian Chili Aioli

TEMPURA ROCK SHRIMP \$19
Cilantro Cabbage Salad, Thai Chili Lime Vinaigrette, Crispy Shallots

CRISPY BRUSSEL SPROUTS \$16 (GF)
Red Grapes, Sherry Fig Gastrique, Minted Greek Yogurt, Toasted Walnuts

TRUFFLE FRIES \$13 (GF, VG)
Truffle Aioli, Aged Grana

GUACAMOLE & CHIPS \$18 (GF, V)
Crispy Corn Tortilla Chips

BURRATA \$18 (VG)
Basil Pistachio Pesto, Sun Dried Sweet Peppers, Grilled Tuscan Bread.
Add Shaved Imported Prosciutto \$3⁹⁵

BAKED SPINACH & ARTICHOKE DIP \$16 (VG)
Parsley Garlic Flatbread

CACIO E PEPE POLENTA BITES \$14 (GF, VG)
White Truffle Garlic Aioli, Pecorino Romano, Black Pepper

WINTER HARVEST SALAD \$16 (GF)
Artisanal Chicories, Honeycrisp Apple, Point Reyes Blue Cheese, Roasted Honeynut Squash, Hazelnut Sherry Shallot Vinaigrette

ROASTED BADGER FLAME BEETS \$16 (V, GF)
Sesame Tahini, Crunchy Black Quinoa, Upland Cress

Sides

SAUTEED ORGANIC BLOOMSDALE SPINACH \$12 (GF, VG)
Shallot, Garlic, Lemon Zest

MAPLE GLAZED THICK CUT BACON \$12 (DF, GF)

VALLEY ROCK POTATOES \$11 (V, GF)
Crispy Torn Potatoes, Fresh Herbs, Ketchup

SOBA NOODLES \$12 (V)
Kimchi, Cabbage Slaw, Tahini Ranch

Entrees

10oz CEDAR RIVER FARMS RIBEYE \$42 (GF)
Eggs Your Way, Valley Rock Potatoes, Parsley Salsa Verde

"FRENCH ONION" SHORT RIB DIP \$28
Melted Gruyere, Crispy Onions, Horseradish Creme, Au Jus

B.L.A.T. \$24
Bacon, Lettuce, Tomato, Avocado, Balsamic Black Pepper Aoli, Toasted Sourdough, French Fries

HUDSON VALLEY STEELHEAD TROUT \$38 (GF)
Caramelized Cauliflower Puree, Roasted Radicchio & Citrus, Brown Butter Miso Vinaigrette

SMOKED SALMON AND AVOCADO TARTINE \$20
Lemon and Herb Smashed Avocado, Pickled Red Onion, 6 Minute Egg, Heirloom Cherry Tomato, Ancient 9 Grain Baguette, Dill Crema, Mixed Greens

HUEVOS RANCHEROS \$17 (VG,GF)
Queso Fresco, Black Beans, Salsa Borracha, Sunny Side Up Eggs, Cilantro Crema

CRISPY CHICKEN SANDWICH \$26
White Cheddar Pimento Cheese, Bourbon Bacon Jam, Maple Chipotle, Frizzled Onions, Toasted Brioche Bun, French Fries

VALLEY ROCK BURGER \$22
Brioche Bun, Lettuce, Tomato & Sauteed Onions, Sliced Pickles, French Fries. American Or Gruyere. *Side Of Sliced Avocado \$4, Applewood Bacon \$5*

CINNAMON & SUGAR COATED FRENCH TOAST \$17 (VG)
Vermont Maple Syrup

Spa Menu

VALLEY ROCK ORGANIC GREEN JUICE \$12 (V, GF)
Spinach, Green Apple, Ginger, Cucumber, Celery, Lemon

BABY GEM ROMAINE \$16 (VG)
Semolina Sesame Crouton, Parmesan Lemon Garlic Dressing
Add Grilled Chicken \$10, Grilled Shrimp \$12

BLOOMING HILL FARMS MIXED GREENS \$16 (V, GF)
Lemon Citronette

SEASONAL VEGETABLE BIBIMBAP \$22 (V, GF)
Jasmine Rice, Ginger Garlic Spinach, Sesame Carrots, Kimchi, Pickled Cucumbers, Sweet & Spicy Gochujang.
Add Grilled Shrimp \$12

EGG WHITE FRITTATA \$18 (VG)
Roasted Summer Peppers, Preserved Tomatoes, Baby Spinach, Feta Cheese, Lemon Citronette Dressed Mixed Greens

Wood Oven Pizza

WILD MUSHROOM \$23 (VG) Pecorino Cream, Mozzarella, Lemon Zest, Chive	BRUNCH PIZZA \$22 Bourbon Bacon Jam, White Cheddar, Creamy Egg Yolk, Chives	NEAPOLITAN \$19 (VG) San Marzano Tomatoes, Fresh Mozzarella, Basil	PICANTE SOPPRESSATA \$23 San Marzano Tomatoes, Basil, Chilled Burrata	WHITE TRUFFLE \$23 (VG) Fontina, Mozzarella, Arugula and Lemon Zest	PEPPERONI \$21 Ezzo Pepperoni, San Marzano Tomatoes, Fresh Mozzarella, Basil
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Adding House Made Garlic Chili Infused Catskills Honey to Any Pizza for \$1⁵⁰, Gluten Free Pizza Crust Option \$3

Drinks

MIMOSA \$14	BLOODY MARY \$15	CAPPUCCINO \$7	MOCHA \$8
BELLINI \$14	ESPRESSO MARTINI \$18	LATTE \$8	

Executive Chef Matt Gibson