

Starters

- LOBSTER CRISP \$32 (GF)**
Maine Lobster, Lemon Zest, Chive, House Made Potato Crisps
- FLASH FRIED CALAMARI \$19**
Seasonal Vegetables, Garlic Calabrian Chili Aioli
- TEMPURA ROCK SHRIMP \$19**
Cilantro Cabbage Salad, Thai Chili Lime Vinaigrette, Crispy Shallots
- WOOD OVEN BLISTERED SHISHITO PEPPERS \$12 (V, GF)**
Flake Sea Salt, Lime
- 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
- ROASTED BADGER FLAME BEETS \$16 (V, GF)**
Sesame Tahini, Crunchy Black Quinoa, Upland Cress
- PIZZERIA SALAD \$16 (VG, GF)**
Assorted Tender Greens, Cherry Tomatoes, Cucumber, Red Onion, Pepperoncini, Crispy Chickpeas, Shaved Parmesan, Sicilian Oregano Red Wine Vinaigrette
- BLOOMING HILL FARMS MIXED GREENS \$16 (V, GF)**
Lemon Citronette
- BABY GEM ROMAINE \$16 (VG)**
Semolina Sesame Crouton, Parmesan Lemon Garlic Dressing
Add Grilled Chicken \$10, Grilled Shrimp \$12

Entrees

- 10oz CEDAR RIVER FARMS RIBEYE \$42 (GF)**
Eggs Your Way, Valley Rock Potatoes, Parsley Salsa Verde
- TARRAGON CHICKEN SALAD \$22**
Grapes, Celery, Toasted Sunflower Seeds, Mixed Greens, Fresh Baked Croissant, Kettle Chips
- MAINE LOBSTER ROLL \$38**
Old Bay Kettle Chips
- B.L.A.T. \$24**
Bacon, Lettuce, Tomato, Avocado, Balsamic Black Pepper Aoli, Toasted Sourdough, French Fries
- EGG WHITE FRITTATA \$18 (VG, GF)**
Roasted Summer Peppers, Preserved Tomatoes, Baby Spinach, Feta Cheese, Lemon Citronette Dressed Mixed Greens
- HUDSON VALLEY STEELHEAD TROUT \$38 (GF)**
Spring Onion and Yukon Gold Potato Hash, Lemon Beurre Blanc, Italian Parsley & Fennel Salad
- 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
- SEASONAL VEGETABLE BIBIMBAP \$22 (V, GF)**
Jasmine Rice, Ginger Garlic Spinach, Sesame Carrots, Kimchi, Pickled Cucumbers, Sweet & Spicy Gochujang.
Add Grilled Shrimp \$12

Sides

- WOOD OVEN ROASTED BLUE LAKE GREEN BEANS \$12 (VG, GF)** Garlic Butter
- 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

Wood Oven Pizza

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| LEMON CONFIT \$23 (VG)
Fresh Mozzarella, Shaved Asparagus, Truffle Vinaigrette | 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

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| VALLEY ROCK ORGANIC GREEN JUICE \$12 (V, GF)
Spinach, Green Apple, Ginger, Cucumber, Celery, Lemon | MIMOSA \$14
BELLINI \$14
BLOODY MARY \$15
ESPRESSO MARTINI \$18 | CAPPUCCINO \$7
LATTE \$8
MOCHA \$8
COLD BREW COFFEE \$7 |
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