

## Starters

### FLASH FRIED CALAMARI \$19

Seasonal Vegetables, Garlic Calabrian Chili Aioli

### CRISPY BRUSSEL SPROUTS \$16 (GF)

Sherry Fig Gastrique, Minted Greek Yogurt, Toasted Walnuts

### GUACAMOLE & CHIPS \$18 (GF, V)

Crispy Corn Tortilla Chips

### LOBSTER CRISP \$32 (GF)

Maine Lobster, Lemon Zest, Chive, House Made Potato Crisps

### ROASTED BADGER FLAME BEETS \$16 (V, GF)

Gorgonzola, Candied Pecan, Pickled Red Onion, Upland Cress, Aged Xeres 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

### CHICKEN MILANESE \$32

Arugula, Tomato, Red Onion, Fennel, Shaved Grana, Lemon Citronette

### CRISPY CHICKEN SANDWICH \$26

White Cheddar Pimento Cheese, Bourbon Bacon Jam, Maple Chipotle, Frizzled Onions, Toasted Brioche Bun, French Fries

### SEARED AHI TUNA BLT \$27 (DF)

Hoisin Glazed Applewood Smoked Bacon, Yuzu Asian Slaw, Heirloom Tomato, Chili Garlic Aioli, Toasted Sesame Bun

### SESAME GRILLED SHRIMP \$35 (DF)

Cool Soba Noodles, Cabbage Slaw, Kimchi

### VRI SHRIMP BURGER \$26

Bacon, Baby Arugula, Heirloom Tomato, Chipotle Aioli, Brioche Bun

### VALLEY ROCK BURGER \$22

Brioche Bun, Lettuce, Tomato & Sauteed Onions, Choice of American or Gruyere  
Side Of Guacamole \$4, Applewood Bacon \$5

## Wood Oven Pizza

### BRUSSELS SPROUTS \$23

Caramelize Onions, Pancetta, Shaved Brussels Spouts, Fontina Cheese

### NEAPOLITAN \$19 (VG)

San Marzano, 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, Fresh Mozzarella, Basil

*Adding House Made Garlic Chili Infused Catskills Honey to Any Pizza for \$1<sup>50</sup>*

## Sides

### ROASTED HONEYNUT SQUASH \$12 (GF, VG)

Maple Gastrique, Toasted Pecans

### SOBA NOODLES \$12 (V)

Kimchi, Cabbage Slaw, Tahini Ranch

### VALLEY ROCK POTATOES \$11 (V, GF)

Crispy Torn Potatoes, Fresh Herbs, Ketchup

### TRUFFLE FRIES \$13 (GF, VG)

Truffle Aioli, Aged Grana