

Starters

FLASH FRIED CALAMARI \$19

Seasonal Vegetables, Garlic Calabrian Chili Aioli

BEEF BRISKET CHILI \$17 (GF)

White Cheddar, Sour Cream, Chives, Tortilla Chips

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

LOBSTER CRISP \$32 (GF)

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

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

Sesame Tahini, Crunchy Black Quinoa, Upland Cress

WINTER HARVEST SALAD \$16 (GF)

Artisanal Chicories, Honeycrisp Apple, Point Reyes Blue Cheese, Roasted Honeynut Squash, Hazelnut Sherry Shallot 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

CRISPY CHICKEN SANDWICH \$26

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

"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 Aioli, Toasted Sourdough, French Fries

SESAME GRILLED SHRIMP \$35 (DF)

Cool Soba Noodles, Cabbage Slaw, Kimchi

SEASONAL VEGETABLE BIBIMBAP \$22 (V, GF)

Jasmine Rice, Ginger Garlic Spinach, Sesame Carrots, Kimchi, Pickled Cucumbers, Sweet & Spicy Gochujang.

Add Grilled Shrimp \$12

VALLEY ROCK BURGER \$22

Brioche Bun, Lettuce, Tomato & Sautéed Onions, Sliced Pickles, Choice of American or Gruyere

Side Of Sliced Avocado \$4, Applewood Bacon \$5

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

Wood Oven Pizza

WILD

MUSHROOM \$23 (VG)

Pecorino Cream, Mozzarella, Lemon Zest, Chive

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

Adding House Made Garlic Chili Infused Catskills Honey to Any Pizza for \$1⁵⁰, Gluten Free Pizza Crust Option \$3

Executive Chef Matt Gibson