

Starters

FLASH FRIED CALAMARI \$19

Seasonal Vegetables, Garlic Calabrian Chili Aioli

CACIO E PEPE POLENTA BITES \$14 (GF, VG)

White Truffle Garlic Aioli, Pecorino Romano, Black Pepper

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

PITA PANZANELLA SALAD \$16 (VG)

Garlic Toasted Pita, Cucumber, Cherry Tomatoes, Red Onion, Shaved Fennel, Baby Arugula, Feta Cheese, Mint, 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

CRISPY CHICKEN SANDWICH \$26

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

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 & Sauteed Onions, Sliced Pickels, Choice of American or Gruyere *Side Of Sliced Avocado \$4, Applewood Bacon \$5*

Sides

WOOD OVEN BLISTERED SHISHITO PEPPERS \$12 (V, GF)

Flake Sea Salt, Lime

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

LEMON CONFIT \$23 (VG)

Fresh Mozzarella, Shaved Asparagus, Truffle Vinaigrette

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

Parties of 8 or more will be subject to 20% gratuity
V- vegan, VG - vegetarian, GF - gluten free, DF - dairy free