

INDULGE

HUDSON VALLEY CHEESE BOARD

Macgrath farms cheeses, Rockland farms honey, autumn fruit compote, New York flatbread crackers

ROASTED BEET & GOAT CHEESE

roasted beets, creamy goat cheese, toasted bread crumbs, Rockland farms honey

APPLE & ARUGULA SALAD

honey crisp apples, arugula, candied walnuts, apple cider vinaigrette, artisanal blue cheese

SEARED SCALLOPS & PUMPKIN PURÉE

North Atlantic Maine scallops, pumpkin & sage purée, crispy pancetta

BRAISED SHORT RIB SLIDERS

Bettinger Bluff farms grass-fed short ribs, caramelized onion, crispy pancetta, smoked apple BBQ aioli

TIVOLI MUSHROOM RISOTTO

arborio rice, Bulich farms mushrooms, parmesan cheese, truffle oil

APPLE & CHEDDAR GRILLED CHEESE

apples, Macgrath farms Goliath cheddar, artisan bread, smoked apple BBQ aioli

MAPLE-GLAZED BACON-WRAPPED DATES

goat cheese stuffed Medjool dates, bacon, Crown maple, thyme reduction

STORYTELLER BURGER

grass-fed Bettinger Bluff farms beef, Macgrath farms Goliath cheddar, autumn fruit compote, crispy pancetta, brioche bun

HUDSON VALLEY CHARCUTERIE

cured meats selection, grainy mustard, cornichons, crusty bread

PUMPKIN PANNA COTTA

pumpkin-infused panna cotta, spiced apple caramel, toasted walnuts



IMBIBE

MAPLE BOURBON SMASH

Hudson Whiskey NY bourbon, Crown maple syrup, fresh mint, lemon juice

HUDSON VALLEY GARDEN SPRITZ

Listening Rock gin infused with botanicals, elderflower liqueur, fresh lemon juice, sparkling water, lavender

BERRY FIELDS BRAMBLE

strawberries, blueberries, Sinpatch vodka, fresh lemon juice, Rockland farms honey

APPLE CIDER MULE

pressed apple cider, Sinpatch vodka, ginger beer, fresh lime juice

THE 1880

Woodford reserve, aromatic bitters, black walnut bitters, luxardo cherries, orange zest

HUDSON VALLEY ORCHARD SOUR

apple brandy, fresh lemon juice, aromatic bitters

LAVENDER LEMONADE FIZZ

lavender-infused Sinpatch vodka, cucumber bitters, fresh lemon juice, Rockland farms honey

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THE STORYTELLER

BELLEFIELD



This menu, an homage to the rich tapestry of storytelling, has been curated to offer not just meals but an experience that ignites the imagination and tantalizes the senses, inviting guests to partake in a feast woven from the threads of literary brilliance.