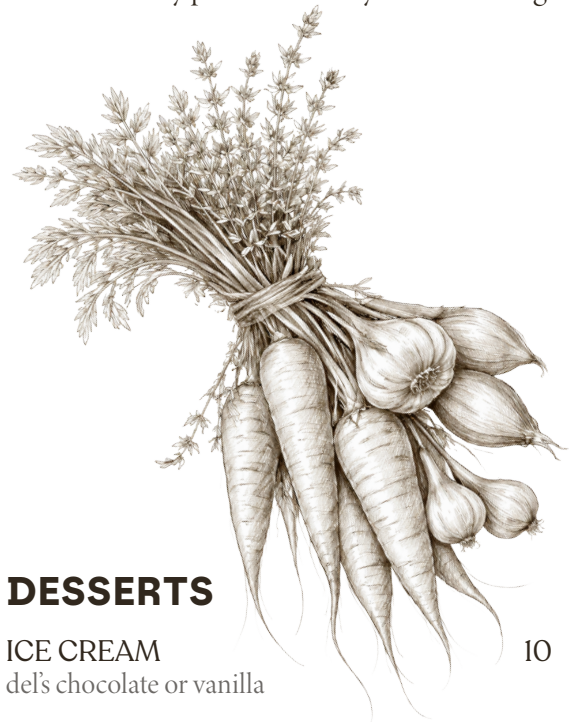


WARM BREAD SERVICE VG	8
bread alone bakery sourdough & focaccia, crown maple whipped butter, maldon	
FRENCH ONION WAFFLE FRIES VG	9
caramelized onions, gruyere, crispy shallots, thyme, french onion aioli	
DEVILED EGGS GF	10
trout roe, chive oil	
MAPLE CHARRED CARROTS VG GF	13
whipped ricotta, toasted hazelnuts, farm-churri	
CRISPY BRUSSELS VG	12
rockland honey butter, blue cheese, toasted pumpkin seeds, pomegranate	
HUDSON VALLEY FLATBREAD	18
fresh farmers cheese, roasted grapes, delicata squash, duck bacon, parsnip chips, thyme-honey	
CAESAR	15
romaine, brioche croutons, parmigiano-reggiano, caesar dressing	
CHOPPED ORCHARD CHICKEN GF	20
mixed greens, pulled chicken, dates, avocado, legumes, onion, goat cheese, almonds, cider vinaigrette	
BURRATA PANZANELLA VG	20
frisée, radicchio, focaccia, smoked burrata, roasted tomatoes, apple, maple-balsamic vinaigrette	
GULF COAST SHRIMP GF	26
roasted carrot romesco, cheddar polenta, pickled fresno pepper	
KIELBASA BOARD	25
smoked kielbasa, ny sharp cheddar, roasted peppers, cheddar pierogies, beer mustard, pickled onion, bread alone bakery rye-sourdough	
CATSKILL HAND PIES	16
local beef, winter mushrooms, thyme jus	
CHICKEN ROULADE GF DF	33
sliced roulade, winter squash, pearl onions, thyme jus	
CRISPED BRAISED PORK SHOULDER GF DF	26
cider cabbage slaw, pickled mustard seeds, popped sorghum, bibb lettuce, pickled red onion, french onion aioli	
SMASH BURGER	22
local beef patties, mcgrath cheese co. hootenany, dill pickles, shaved onion, brioche bun, waffle fries	
STEAK FRITES* DF	32
sliced skirt steak, waffle fries, farm-churri	

THE STORYTELLER

BELLEFIELD

Our menu is designed to bring people together through shareable plates that spark conversation and connection. We look to celebrate the land, the seasons, and the people who make the Hudson Valley so special, by sourcing local ingredients and partnering with regional producers whenever possible, because every plate has a story worth sharing.



DESSERTS

ICE CREAM	10
del's chocolate or vanilla	
CHOCOLATE GANACHE TERRINE	12
graham cracker crust, meringue, cherry compote	
PEAR & CRANBERRY CROSTATA	12
vanilla ice cream, pomegranate	
CLASSIC BREAD PUDDING	11
raisins, caramel, harney & son's earl grey cream	
APPLE FRITTERS	8
cinnamon sugar dusted	

GF Gluten-Friendly | VG - Vegetarian | DF - Dairy Free

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.