

ROUNDHOUSE

SNACKS & APPETIZERS

Wedge of Caesar Salad 18 baby gem lettuce, anchovy, reggiano parmesan, crushed croutons, olive tapenade (mgf)	Heirloom Tomatoes & Mozzarella 23 eli & ali’s tomatoes, lioni latticiini mozzarella, sea salt, pesto, baby arugula, balsamic caviar, evoo (v, gf)	Yellow Fin Tuna Tartar 24 avocado, crispy nori, rice paper, sriracha remoulade, yuzu pearls (gf)
Tempura Fish Tacos 24 mahi-mahi, purple cabbage, mango salsa, chipotle mayonnaise	Jumbo Lump Crab Cakes 31 lemon remoulade, lemon confit, pickled red onions, rainbow micro greens	Flatbread 17 fresh figs, goat cheese, baby arugula, fig jam, toasted walnuts, balsamic glaze (v)
Fall Harvest Salad 19 baby kale, arugula, butternut squash, quinoa, dried cranberries, toasted pecans, fishkill farm apples, fried goat cheese, catskill honey, cider vinaigrette (v, mve, mgf)	Potato Croquettes 17 gruyere, chives, toasted cashews, aji sauce (v)	Burrata 21 black plum puree, reduction of red wine & honey injection, tatsoi, cracked black pepper, crostini (mgf, v)
Duck Confit Angolotti 22 wild mushroom, caramelized onion, red currant, butternut squash puree, sage brown butter	Brussels Sprouts 18 sesame, nori seaweed, sweet chili (v, ve)	Short Rib “Corn Dog” 25 corn purée, mustard & rosemary remoulade
Grilled Octopus 26 cannellini beans, chorizo, spinach, smoked paprika, chorizo sauce (gf)	Steamed Dumplings 18 chicken, lemongrass, cabbage slaw, soy ginger	Warm Baguette 11 brushed with melted butter, sea salt, extra virgin olive oil, pesto (v, mve)
	Deviled Eggs 17 candied bacon, pickled red onion, chives (gf, mv)	Sauteed White Shrimp 23 gochujang honey glaze, ginger sesame remoulade, green onion (gf)

BURGERS & SANDWICHES

Buttermilk Crispy Chicken Sandwich 24 black pepper aioli, guacamole, bacon jam, pepperjack cheese, crispy tots	Roundhouse Burger 25 boston lettuce, tomato, caramelized onion, havarti, remoulade, french fries
Salmon Burger 26 ginger, scallions, wasabi mayo, kimchi, french fries	Open Faced Prime Flat Iron Steak Sandwich 33 baby arugula, brie du pommier, red onion jam, chimichurri, casa bread, garlic truffle parmesan fries

ENTREES

RH Mac n’ Cheese classic 19 (v) cajun shrimp, corn, spinach, bread crumbs 27 wild mushroom, pickled red onion, green onions (v) 24	Spicy Noodle Bowl 33 windridge farm mushrooms, spaghetti squash, sake, soy, chili crunch, kimchi, silken tofu, green onion, furikake seasoning (v, ve)
Pan Roasted Pennsylvania Duck Breast 41 ginger sweet potato, red swiss chard, lingonberry compote, duck jus (gf)	Smoked St. Louis BBQ Ribs 37 smoked pork cheddar mac-n-cheese, pickled red onion
Gemelli Pasta 33 smoked chicken, thai red chili, tomato confit, spinach, toasted pinenuts	Bouillabaisse 38 mussels, little neck clams, shrimp, mahi-mahi, monkfish, tomato fennel broth with pernod, grilled bread, rouille (mgf)
Sauteed Florida Red Snapper 38 spaghetti squash, maitake mushrooms, celeriac puree, tarragon oil (gf)	Pan Roasted Hudson Valley Farm’s Chicken 34 brussel sprouts, purple carrots, reggiano parmesan polenta, coconut curry lime leaf sauce, chili crunch (gf)
Pan Seared Faroe Island Salmon 37 red quinoa crust, israeli couscous, tomato, fava beans, red onion, cucumber, curry, fish fumet, charred lemon	8 oz Filet Mignon 58 salsify, carrots, red onion, thyme, potato gratin, green peppercorn sauce (mgf)
Lamb Shank Shepard’s Pie 35 peas, carrots, corn, potato & rosemary (gf)	USDA PRIME 14oz NY Sirloin 68 roasted sweet potato fingerlings, broccolini, bordelaise (gf)

20% gratuity will be applied to bills for parties of 8 or more guests

please inform your server of any food allergies or special dietary requirements
(v) vegetarian, (ve) vegan, (gf) gluten free,
(mv) can be made vegetarian, (mve) can be made vegan, (mgf) can be made gluten free

SIGNATURE COCKTAILS17

Spiced Blackberry & Cherry Sangria raynal vsop french brandy, blackberry puree, springbrook apple moonshine (nys), combier orange, rothman & winter cherry liqueur, allspice dram, apple cider, orange juice	
Great Pumpkin Martini albany distilling vodka (nys), giffard vanilla, pumpkin purée, salted caramel toasted marshmallow	
Call me Honey Pollinator gin (nys), sevez honey lavender liqueur, vedrenne elderflower liqueur, club soda, dash lime	
Get “Figgy” With It black dirt bourbon (nys), cardamara, luxardo cherry liqueur, muddled figs, demerara syrup	
Drunken Apple taconic spiced rum (nys), springbrook apple moonshine (nys), new york apple cider, dash allspice dram, lime	
Velvet Rose pear eau de vie, warwick valley pear liqueur, velvet falernum, pear nectar, pear slice	
Smoke on the Water montelobos mezcal, espanita reposado, amaro del capo, nux walnut liqueur, mist of sweet vermouth	
Wet Your Whistle whistle pig 6 year rye, cocchi barolo chinato, nux walnut liqueur, whistle pig maple syrup, black walnut bitters, m	
Espresso Martini awakened spirit coffee vodka (nys), caffè ammi espresso, goofy bandit coffee liqueur (nys), giffard vanilla	

DRAUGHT BEER

Oktoberfest sloop brewing, hopewell junction, ny 5.5%	10
Wrench IPA industrial arts, beacon, ny 7.1%	10
Terra Pilsner vosburgh brewing, elizaville, ny 4.5%	10
Burnished Amber Ale return brewing, catskill, ny 5.2%	10

CRAFT CANS

Scythe Pumpkin Ale 16oz drowned lands brewing, warwick, ny 5.7%	10
Newburgh Brown Ale 16oz newburgh brewing, newburgh, ny 4.2%.	9
New York Amber Lager 16oz frog alley brewing, schenectady ny 5.5%.	10
Millhouse Light Lager 12oz millhouse brewing co., poughkeepsie, ny 3.5%	8

NEW YORK CIDER

Bone-Dry Cider 12oz brooklyn cider house, new paltz, ny, 6.9%	8
Standard Cider 12oz hudson north cider, newburgh, ny 5.0%	8
Verde Apple Cider 16oz orchid hill, 100% nys apples, new hampton, ny 6.9%	10

SPARKLINGGL/BTL

Champagne les allies, sparkling brut, france, nv	10/36
Rosé varichon & clerc dry rose, savoy, france	11/36
Prosecco D.O.C. col dorato, extra dry, rai di san polo di piave, italy, nv	11/36

WHITE

Tocai Friulano millbrook vineyards & winery, millbrook, ny (proprietor’s special reserve)	15
Pinot Gris archery summit, willamette valley, oregon	15/48
Riesling hugel, gentil, alsace, france	15/48
Sauvignon Blanc ranga ranga, marlborough, new zealand	15/48
Chardonnay trefethen eshcol, oak knoll, california,	13/38

RED & ROSE

Village Blush benmarl winery, marlboro, ny	15
Rose milea estate vineyards, staatsburg, ny	15/38
Pinot Noir octopoda, santa barbara, california	15/48
Bordeaux château haut plaisance, montagne saint-émilion, france	16/48
Cabernet Sauvignon dough, north coast, california (james beard foundation partner)	15/48
Rioja bodega faustino, rioja crianza, spain	15/48
Toscana brusco dei barbi, montalcino, italy	16/48

NON-ALCOHOLIC BEVERAGES

Roundhouse Refresher mint, cucumber, lime, simple, club soda	12
Hannah Banana organic coconut water, pineapple, banana puree, pomegranate	12
Beacon 75 wolfer estate, non-alcoholic sparkling rose, lemon, simple	12
Feeling Peachy peach nectar, fresh orange juice, simple	12
What’s up Doc? fresh carrot ginger juice, fresh lime, ginger beer, simple, carrot ribbons	12
Boylan’s Root Beer, Orange, Black Cherry	7
Fresh Lemonade	6
Safety Glasses Pilsner Industrial Arts, NY	7
Wandering Bear Cold Brew Coffee	8

We feature many New York State spirits in our signature cocktails (as noted by “NYS”) and we are proud to serve all New York State spirits as our pouring brands.