

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 mahhi-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 Agnolotti 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, mahhi-mahi, monkfish, tomato fennel broth with pernod, grilled bread, rouille (mgf)
Sauteed Florida Red Snapper 48 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 59 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

Oktoberfest10
sloop brewing, hopewell junction, ny 5.5%

Wrench IPA10
industrial arts, beacon, ny 7.1%

Terra Pilsner10
vosburgh brewing, elizaville, ny 4.5%

Burnished Amber Ale10
return brewing, catskill, ny 5.2%

CRAFT CANS

Scythe Pumpkin Ale 16oz10
drowned lands brewing, warwick, ny 5.7%

Newburgh Brown Ale 16oz9
newburgh brewing, newburgh, ny 4.2%.

New York Amber Lager 16oz10
frog alley brewing, schenectady ny 5.5%.

Millhouse Light Lager 12oz8
millhouse brewing co., poughkeepsie, ny 3.5%

NEW YORK CIDER

Bone-Dry Cider 12oz8
brooklyn cider house, new paltz, ny, 6.9%

Standard Cider 12oz8
hudson north cider, newburgh, ny 5.0%

Verde Apple Cider 16oz10
orchid hill, 100% nys apples, new hampton, ny 6.9%

SPARKLINGGL/BTL

Champagne10/36
les allies, sparkling brut, france, nv

Rosé11/36
varichon & clerc dry rose, savoy, france

Prosecco D.O.C.11/36
col dorato, extra dry, rai di san polo di piave, italy, nv

WHITE

Tocai Friulano15
millbrook vineyards & winery, millbrook, ny (proprietor’s special reserve)

Pinot Gris15/48
archery summit, willamette valley, oregon

Riesling15/48
hugel, gentil, alsace, france

Sauvignon Blanc15/48
ranga ranga, marlborough, new zealand

Chardonnay13/38
trefethen eshcol, oak knoll, california,

RED & ROSE

Village Blush15
benmarl winery, marlboro, ny

Rose15/38
milea estate vineyards, staatsburg, ny

Pinot Noir15/48
octopoda, santa barbara, california

Bordeaux16/48
château haut plaisance, montagne saint-émilion, france

Cabernet Sauvignon15/48
dough, north coast, california (james beard foundation partner)

Rioja15/48
bodega faustino, rioja crianza, spain

Toscana16/48
brusco dei barbi, montalcino, italy

NON-ALCOHOLIC BEVERAGES

Roundhouse Refresher12
mint, cucumber, lime, simple, club soda

Hannah Banana12
organic coconut water, pineapple, banana puree, pomegranate

Beacon 7512
wolver estate, non-alcoholic sparkling rose, lemon, simple

Feeling Peachy12
peach nectar, fresh orange juice, simple

What’s up Doc?12
fresh carrot ginger juice, fresh lime, ginger beer, simple, carrot ribbons

Boylan’s Root Beer, Orange, Black Cherry7

Fresh Lemonade6

Safety Glasses Pilsner Industrial Arts, NY7

Wandering Bear Cold Brew Coffee8

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.