ROUNDHOUSE

SNACKS & APPETIZERS

Wedge of Caesar Salad 18
baby gem lettuce, anchovy, reggiano parmesan, crushed croutons, olive tapenade (mgf)

Sautéed Nantucket Bay Scallops 28
butternut squash risotto, brussels sprout leaves, chives (gf)

Duck Confit Agnolotti 22
wild mushroom, caramelized onion, red currant, butternut squash purée, sage brown butter

Grilled Octopus 26
cannellini beans, chorizo, spinach, smoked paprika, chorizo sauce (gf)

Steamed Dumplings 18
chicken, lemongrass, cabbage slaw, soy ginger

Roasted Beet Salad 19
red & yellow beets, mesclun, crispy goat cheese, toasted walnuts, balsamic vinaigrette (v, mve, mgf)

Grilled Nodines Slab Bacon 18
molasses sriracha glaze, julienne apples, pickled onions (gf)

Jumbo Lump Crab Cakes 31
lemon remoulade, lemon confit, pickled red onions, rainbow micro greens

Potato Croquettes 17
gruyère, chives, toasted cashews, aji sauce (v)

Brussels Sprouts 18
sesame, nori seaweed, sweet chili (v, ve)

Deviled Eggs 17
candied bacon, pickled red onion, chives (gf, mv)

Yellow Fin Tuna Tartar 24
avocado, crispy nori, rice paper, sriracha remoulade, yuzu pearls (gf)

Flatbread 17
fresh figs, goat cheese, baby arugula, fig jam, toasted walnuts, balsamic glaze (v)

Burrata 21
black plum purée, reduction of red wine & honey injection, tatsoi, cracked black pepper, crostini (mgf, v)

Warm Baguette 11
brushed with melted butter, sea salt, extra virgin olive oil, pesto (v, mve)

Parsnip Soup 15
clam fritter, everything seasoning, crème fraiche

BURGERS & SANDWICHES

Buttermilk Crispy Chicken Sandwich 24
black pepper aioli, guacamole, bacon jam, pepperjack cheese, crispy tots

Salmon Burger 26
ginger, scallions, wasabi mayo, kimchi, french fries

Roundhouse Burger 25
boston lettuce, tomato, carmelized onion, havarti, remoulade, 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

Pan Roasted Pennsylvania Duck Breast 41
ginger sweet potato, red swiss chard, lingonberry compote, duck jus (gf)

Gemelli Pasta 33
smoked chicken, thai red chili, tomato confit, spinach, toasted pinenuts

14 oz Tomahawk Pork Chop 44
caramelized onion bacon sauerkraut, spaetzle, purple cabbage gel

Pan Seared Faroe Island Salmon 37
roasted multi-colored cauliflower, sweet potato fingerlings, cauliflower purée (gf)

Lamb Shank Shepard's Pie 35
peas, carrots, corn, potato & rosemary (gf)

Spicy Noodle Bowl 33
windridge farm mushrooms, spaghetti squash, sake, soy, chili crunch, kimchi, silken tofu, green onion, furikake seasoning (v, ve)

Spiced Braised Short Rib 36
celeriac purée, florentino, taro root chips (gf)

Bouillabaisse 38
mussels, little neck clams, shrimp, mahi-mahi, monkfish, tomato fennel broth with pernod, grilled bread, rouille (mgf)

Pan Roasted Hudson Valley Farm Chicken 34
brussels sprouts, purple carrots, reggiano parmesan polenta, coconut curry lime leaf sauce, chili crunch (gf)

8 oz Filet Mignon 58
salsify, carrots, red onion, thyme, potato gratin, green peppercorn sauce (mgf)

Grilled 14oz Certified Black Angus NY Sirloin 48
french fries, bordelaise (mgf)

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

consuming or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SIGNATURE COCKTAILS 17

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
fort hamilton “fortress” gluten free 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 Pear
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
whisltle pig 6 year rye, cocchi barolo chinato, nux walnut liqueur, whistle pig maple syrup, black walnut bitters

Espresso Martini
awakened spirit coffee vodka (nys), caffé ammi espresso, goofy bandit coffee liqueur (nys), giffard vanilla

Japanese Hot Toddy
dasai hot sake (nys), japanese toki bourbon, citrus yuzu, hudson valley honey, demerara syrup

DRAUGHT BEER

Black Lager 10
kingston standard brewing co , kingston, ny 4.8%

Wrench IPA 10
industrial arts, beacon, ny 7.1%

Terra Pilsner 10
vosburgh brewing, elizaville, ny 4.5%

Burnished Amber Ale 10
return brewing, catskill, ny 5.2%

CRAFT CANS

Barkaboom Oktoberfest Lager 16oz 10
catskill brewery ,livingston manor, ny 5.8%

Newburgh Brown Ale 16oz 9
newburgh brewing, newburgh, ny 4.2%.

New York Amber Lager 16oz 10
frog alley brewing, schenectady ny 5.5%.

Sunday Beer “Light & Tight” Lager 12oz 8
sunday beer co, brooklyn, ny 3.9%

NEW YORK CIDER

Eye of the Cider 16oz 10
cider mafia, kingston, ny, 7.0%

Standard Cider 12oz 8
hudson north cider, newburgh, ny 5.0%

Verde Apple Cider 16oz 10
orchid hill, 100% nys apples, new hampton, ny 6.9%

SPARKLING GL/BTL

Champagne 10/36
les allies, sparkling brut, france, nv

Rosé 11/36
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

Pinot Gris 15/48
archery summit, willamette valley, oregon

Riesling 15/48
hugel, gentil, alsace, france

Sauvignon Blanc 15/48
ranga ranga, marlborough, new zealand

Chardonnay 13/38
trefethen eshcol, oak knoll, california,

RED & ROSE

Rose 15/38
milea estate vineyards, staatsburg, ny

Pinot Noir 15/48
kings ridge, willamette valley, oregon

Bordeaux 16/48
château haut plaisance, montagne saint-émilion, france

Cabernet Sauvignon 15/48
dough, north coast, california (james beard foundation partner)

Rioja 15/48
bodega faustino, rioja crianza, spain

Toscana 16/48
brusco dei barbi, montalcino, italy

NON-ALCOHOLIC BEVERAGES

Roundhouse Refresher 12
mint, cucumber, lime, simple, club soda

Hannah Banana 12
organic coconut water, pineapple, banana puree, pomegranate

Beacon 75 12
wolfer estate, non-alcoholic sparkling rose, lemon, simple

Feeling Peachy 12
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 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.