

THE
HOMESTEAD
RESTAURANT + LOUNGE

farm-to-table fare

STARTERS

Soup of the Day / 7

Chicken Liver Pâté / 12

Farmer's Salad / 7

Local greens, seasonal veggies, choice of salad dressing

Fall Salad / 14

Local greens, local apples, raisins, glazed pecans, local maple syrup-mustard dressing

Cheese + Charcuterie Board / 22

Grilled bread, assorted meats + cheeses

Israeli Salad / 14

Tomatoes, cucumbers, onions, feta

MAIN COURSES

Murray's Chicken Chasseur / 26

White wine sauce, mushrooms, onions, tomatoes, chef's choice of starch + vegetable

Raspberry Pork Medallions / 28

Sweet + tangy raspberry sauce, chef's choice of starch + vegetable

Breaded Veal Chop Caprese / 48

Roasted tomatoes, mozzarella, pesto, balsamic glaze

Trout Amandine / 32

Local Beaverkill boneless trout, toasted almonds, fresh lemon juice

Rigatoni Bolognese / 22

Meat sauce

beverages

Iced tea / 3

Lemonade / 3

Iced coffee / 3

Soft drinks / 3

(Coke, Diet Coke, Sprite, Ginger Ale, Seltzer)

Coffee / 3

Decaf / 3

Espresso / 3

Double espresso / 6

Cappuccino / 5

Latte / 5

Stash teas / 3

kids fare

Breaded chicken tenders / 9

Steak fries

Pasta / 9

Cheese + butter or red sauce

Please inform your server if you or a person in your party has a food allergy or dietary restriction. Many items (including all of our steaks + many of our fish dishes) can be made gluten-friendly upon request.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Items cooked to your liking.

THE
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classic homestead fare

STARTERS

Caesar Salad / 12

Baked French Onion Soup / 9

Shrimp Cocktail / 14

Coconut Shrimp / 20
Sweet + spicy dipping sauce

Grilled Portabella Mushroom / 16
Sun-dried tomato pesto, smoked mozzarella
over mixed greens

Homestead Clam Dip / 14
Cream cheese, clams, pollack, horseradish, spices

Tuna Tartare / 26
Dill pickles, capers, roasted red pepper, roasted
garlic, lemon, aioli

Smoked Trout / 20
Capers, horseradish cream sauce

SIDES

Creamed Spinach / 9

Baked Potato / 9

Steak Fries / 9

Mushrooms + Onions / 9

Roasted Brussels Sprouts / 9
Garlic, parmesan, tomato crème

PRIME AGED BEEF

All steaks topped herb butter

8oz Filet Mignon / 47

8oz Wagyu Flat Iron / 39

12oz New York Strip / 39

16oz New York Strip / 55

16oz Ribeye / 47

Homestead Burger / 20
Fried onions, whipped cream cheese,
remoulade sauce, lettuce, tomato, pickle,
steak fries

FISH + SEAFOOD

Seared Tuna Steak / 35
Wasabi lime butter

Glazed Salmon / 32
Wild Atlantic salmon filet, mustard + brown
sugar glaze

Coconut Shrimp / 28
Sweet + spicy dipping sauce

Lobster Tail / Market Price

CINNAMON RAISIN BREAD | \$10 PER LOAF

Take home a loaf of The Homestead's traditional cinnamon raisin bread, and enjoy a few bites of Catskills nostalgia.