

ROUNDHOUSE

SNACKS & APPETIZERS

Wedge of Caesar Salad 17
baby gem lettuce, anchovy, reggiano parmesan, crushed croutons, olive tapenade (mgf)

PEI Mussels 23
curried coconut sauce, cilantro, thai red chili, pickled red onions, green onion, naan bread (mgf)

Spring Salad 18
mixed color carrot ribbons, baby kale, clementines, cilantro, mint, almonds, orange miso vinaigrette (v, mve, gf)

Brussels Sprouts 17
sesame, nori seaweed, sweet chili (v, ve, gf)

Grilled Octopus 25
cannellini beans, chorizo, spinach, smoked paprika, chorizo sauce (gf)

Cambozola Blue Cheese Crostini 16
bosc pear, onion jam, local honey, crispy sage, red watercress, apple cider vinaigrette(v)

Jumbo Lump Crab Cakes 29
lemon remoulade, lemon confit, pickled red onions, rainbow micro greens

Potato Croquettes 16
gruyere, chives, toasted cashews, aji sauce (v)

Warm Goat Cheese Brioche 20
windridge farms mushrooms, three cheese fondue, lingonberry (v)

Steamed Dumplings 17
chicken, lemongrass, cabbage slaw, soy ginger

Deviled Eggs 16
candied bacon, pickled red onion, chives (gf, mv)

Yellow Fin Tuna Tartar 22
avocado, crispy nori, rice paper, sriracha remoulade, yuzu pearls (gf)

Smoked Pork Tostado 19
confit tomato, corn tortilla, jalapeño, chipotle remoulade, chive cilantro oil

Burrata 20
golden kiwi purée, rosa radicchio, frisee, baby arugula, balsamic pearls, crostini (mgf, v)

Lobster Tempura Lollipops 26
red watercress salad, orange remoulade, chili crunch, champagne vinaigrette

Warm Baguette 10
brushed with melted butter, sea salt, extra virgin olive oil, pesto (v, mve)

BURGERS & SANDWICHES

Buttermilk Crispy Chicken Sandwich 23
black pepper aioli, guacamole, bacon jam, pepperjack cheese, crispy tots

Salmon Burger 25
ginger, scallions, wasabi mayo, kimchi, french fries

Roundhouse Burger 24
boston lettuce, tomato, caramelized onion, havarti, remoulade, french fries

Open Faced Flat Iron Steak Sandwich 27
baby arugula, brie du pommier, red onion jam, chimichurri, casa bread, garlic truffle parmesan fries

ENTRÉES

RH Mac n' Cheese classic 18 (v)
cajun shrimp, corn, spinach, bread crumbs 26
wild mushroom, pickled red onion, green onions 23

Pan Roasted Duck Breast 39
spring vegetables, toasted rye berries, orange gastrique

Gemelli Pasta 32
smoked chicken, thai red chili, tomato confit, spinach, toasted pinenuts

Ramen 28
smoked pork, pork belly, chicken sausage, maitake mushrooms, scallion, soy egg, bok choy, ginger lemongrass broth

Pan Seared Faroe Island Salmon 36
red quinoa crust, israeli couscous, tomato, fava beans, red onion, cucumber, curry, fish fume, charred lemon

16oz Tomahawk Pork Chop 42
spaetzle, sauerkraut, bacon, caramelized onions, red cabbage gel

Herb Roasted Atlantic Cod 36
ratatouille, roasted fingerlings, evoo (mgf)

Pennoni Pasta 32
lamb ragout, fennel, tomato, spinach, rosemary ricotta

Braised Oxtail & Red Lentil Bowl 36
purple sweet potatoes, roasted parsnips, carrots, mushrooms, charred pearl onions

Sauteed Colossal Shrimp 36
english pea risotto, yellow pea shoots, prosciutto di parma, lemon zest (gf)

Roasted Organic French Breast Chicken 33
sweet potato, carrots, baby kale, chili pepper, coconut lime leaf curry sauce (gf)

Steak Frites 48
12 oz black angus ny sirloin, french fries, bordelaise sauce

Grilled Chilean Boneless 16oz Wagyu Ribeye 72
bacon jam, roasted sunchokes, sugar snap peas, potato mille-feuille (gf)

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

ROUNDHOUSE

SWEETS

Earl Grey Panna Cotta	14
peach coulis, rose chocolate nut biscotti (v, mgf)	
Carrot Cake	14
cream cheese frosting, toasted walnuts, blueberry sauce (v)	
Chocolate Tart	14
chocolate mousse, dark chocolate chards, raspberry coulis (v)	
Warm Hudson Valley Apple Pie	14
fishkill farm's apples, caramel apple spice ice cream (v)	
White Chocolate Dome	14
mango passion fruit mousse, mango puree (v, gf)	
Chai Creme Brulee	14
chai cookie (v, mgf)	
Single Scoop	
gelato & sorbet 12 (v, ve, gf)	
jane's ice cream 12 (v, gf)	

SPIRITED COFFEE DRINKS

Hudson Valley Coffee	10
beaverkill bourbon cream (nys), fresh whipped cream	
Traditional Irish Coffee	12
jameson irish whiskey, fresh whipped cream	
Espresso Martini	17
awakened spirit coffee vodka (nys), caffè ammi espresso, springbrook cowboy coffee liqueur (nys), giffard vanilla liqueur	

COFFEE & TEA

Caffé Ammi Regular/Decaf Coffee	4
dark roast, pelham ny	
Caffé Ammi Espresso Regular/Decaf	4
dark roast, pelham ny	
Caffé Ammi Cappuccino Regular/Decaf	6
dark roast, pelham ny	
Harney & Sons Caffeinated Tea	4
Assorted Flavors	
Harney & Sons Decaffeinated Tea	4
Assorted Herbal Tea Flavors	

PORTS

Dows 20 yr Tawny	16
Broadbent Auction Reserve	8
Dows 2017 LBV	16
Fonseca Dry White Port	9
Kopke 10 yr Tawny	10
Quinta De Monte Redondo Tawny	8
Sandeman 10 yr Tawny	9

SHERRY

Lustau "Capataz Andres" Dulce	10
Lustau "Amontillado Los Arcos"	10
Osborne Fino	10

AMAROS & APERTIFS

Amaro Del Capo	12
Amaro Averna	14
Amaro Nonino	16
Amaro Sfumato	10
Cardamaro	12
Capelletti Aperitivo	10
Faccia Bruto - New York State	12

COGNACS & BRANDY

Armagnac de Montal VSOP	20
Boulard Calvados VSOP	20
Courvosier VSOP	22
Grand Duque D'Alba	20
Hennesey VSOP	24
Hennesey XO	76
Martell Cordon Blue	58
Salignac VS	14
Menoroval Calvados	14
Prunier XO	22
Remy VSOP	24
Remy Louis XIII	280

CORDIALS & LIQUORS

Amaretto Di Saronno	18
Beaverkill Bourbon Cream	12
Drambuie	18
Frangelico	14
Giffard Vanilla Liqueur	12
Grand Marnier	14
Limoncello Gagliano	8
Antica Sambuca	12
Vicario Coffee Liqueur	12

DESSERT WINES

Chateau Roumieu Lacoste 2020 Sauterne France	10
Eve's Cidery Essence Ice Cider	10
Inniskillin, Niagara Estate 2019 Ice Wine	16
Dashe "Lily Hill Vineyard" Late Harvest Zinfandel 2018 375 mls	42

we are proud to serve all new york state spirits as our pouring brands and to feature many new york state spirits in our signature cocktails (as noted by "nys")