

ROUNDHOUSE

SNACKS & APPETIZERS

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

PEI Mussels 24
curried coconut sauce, cilantro, thai red chili, pickled red onions, green onion, naan bread (mgf)

Summer Salad 19
cubed watermelon, baby arugula, field greens, feta, castelvetro olives, fresh mint, sunflower seeds, cracked black pepper, lemon, champagne vinaigrette (v, mve, gf)

Pan Fried Oysters 26
garlic, thyme, butter sauce, tomato confit, fresh lemon

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

Heirloom Tomatoes & Mozzarella 23
eli & ali's tomatoes, lionni latticiini mozzarella, sea salt, pesto, baby arugula, balsamic caviar, evoo (v, gf)

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

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

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

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

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

Spiced Corn Ribs 17
chipolte remoulade, purple cabbage slaw, scallions (v, mve, gf)

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

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

Maine Lobster Roll 43
toasted brioche split bun, salad of field greens, lemon champagne vinaigrette

Roundhouse Burger 25
boston lettuce, tomato, caramelized onion, havarti, remoulade, french fries

Open Faced Flat Iron Steak Sandwich 28
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 Jurgielewicz Duck Breast 41
roasted miso savoy cabbage, crispy shallots, grilled peaches, peach puree, orange gastrique (mgf)

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

Crispy Tuna Nori 36
scallion ginger basmati rice, baby bok choy, seaweed salad, gochujang remoulade

Pan Seared Faroe Island Salmon 37
red quinoa crust, israeli couscous, tomato, fava beans, red onion, cucumber, curry, fish fumet, charred lemon

Fish & Chips 35
fresh atlantic cod, malt vinegar mayo, french fries

Fresh Lemon Bucatini Pasta 33
grape tomato, corn, toasted garlic, poblano pepper sauce, oaxaca cheese, lemon zest (v)

Smoked St. Louis BBQ Ribs 37
smoked pork cheddar mac-n-cheese, pickled red onion

Sauteed Colossal Shrimp 38
windridge farm wild mushrooms, zucchini, reggiano parmesan, lemon zest, orzo, herbs

Pan Roasted Hudson Valley Farm's Chicken 34
sugar snap peas, purple carrots, reggiano parmesan polenta, coconut curry lime leaf sauce, chili crunch (gf)

8 oz Filet Mignon 58
roasted sunchokes, sugar snap peas, potato mille-feuille, green peppercorn sauce (gf)

Grilled Chilean 14oz Wagyu NY Sirloin 68
potato gratin, broccolini, bordelaise (gf)

parties of 8 people or more are subject to a 20% gratuity

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 COCKTAILS 17

Peach Rum White Sangria

diamond white rum, combier orange, rothman & winter peach liqueur, peach whiskey, peach nectar, peach puree, pineapple, orange, white wine

Cool as a Cucumber

albany distilling vodka (nys), salers gentiane french herbal liqueur, cucumber puree, basil syrup, lime

Sparkling Plum Blossom

oka japanese gin, plum yuzu, dassai blue sparkling sake, lime, lychee syrup, lychee fruit

Mystery Lady

bootlegger vodka (nys), lucano anniversario limoncello, mint, lemon, simple, club soda

Roll in Peace

diamond white rum, taconic rolling hills dark rum (nys), chinola passionfruit, tangerine, lime, agave, cherry

La Vie en Rose

el patriarca reposado, combier orange, giffard wild elderflower, blood orange, lime, orange bitters, sparkling rose

Closer to the Sun

montelobos mezcal, pama liqueur, lime, agave, topo chico sparkling mineral water

Strawberry Fields Forever

taconic bourbon (nys), strawberry, lemon, simple, angostura bitters, ginger beer

Everything That's Missing

staple gin (nys), vedrenne fleur de sureau elderflower, cucumber, mint, lime, club soda

Espresso Martini

awakened spirit coffee vodka (nys), caffè ammi espresso, goofy bandit coffee liqueur (nys), giffard vanilla

DRAUGHT BEER

New York Pale Ale 10

sloop brewing, hopewell junction, ny 5.2%

Wrench IPA 10

industrial arts, beacon, ny 7.1%

Terra Pilsner 10

vosburgh brewing, elizaville, ny 4.5%

Yellow Sally Summer Ale 10

catskill brewing, livingston manor, ny 5.2%

CRAFT CANS

Screwdriver: Juicy Orange Ale 16oz 10

industrial arts, beacon, ny 5.5%

Newburgh Cream Ale 16oz 9

newburgh brewing, newburgh, ny 4.2%

Kölsch Affair: Blood Orange 16oz 10

paradox brewery, north hudson, ny 5.0%

Millhouse Light Lager 12oz 8

millhouse brewing co., poughkeepsie, ny 3.5%

NEW YORK CIDER

Bone-Dry Cider 12oz 8

brooklyn cider house, new paltz, ny, 6.9%

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%

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.

SPARKLING GL/BTL

Champagne 10/36

les allies, sparkling brut, france, nv

Rosé 11/36

varichon & clerck dry rose, savoy, france

Prosecco D.O.C. 11/36

col dorato, extra dry, rai di san polo di piave, italy, nv

WHITE

Tocai Friulano 15

millbrook vineyards & winery, millbrook, ny (proprietor's special reserve)

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

Village Blush 15

benmarl winery, marlboro, ny

Rose 15/38

milea estate vineyards, staatsburg, ny

Pinot Noir 15/48

octopoda, santa barbara, california

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

SPIRITED COFFEE DRINKS

Hudson Valley Coffee 12

beaverkill bourbon cream (nys) fresh whipped cream

Traditional Irish Coffee 12

jameson irish whiskey, fresh whipped cream

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

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)	
Roasted Stone Fruit	15
roasted peaches, plums, lemon poppy ricotta, local honey fresh mint (v)	
White Chocolate Dome	14
mango passion fruit mousse, mango puree (v, gf)	
Chai Creme Brulee	14
chai cookie (v, mgf)	
Single Scoop	
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

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