

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)

Pan Fried Oysters 25
garlic, thyme, butter sauce, tomato confit, fresh lemon

Grilled Octopus 25
cannellini beans, chorizo, spinach, smoked paprika, chorizo sauce (gf)
- Heirloom Tomatoes & Mozzarella 22**
eli & ali’s tomatoes, lionni latticini mozzarella, sea salt, pesto, baby arugula, balsamic caviar, evoo (v, ve, mgf)

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)

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

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)

Deconstructed Seafood Chowder 16
shrimp, manilla clams, crabmeat, fingerling potatoes, nodines bacon, grilled bread (mgf)

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

Tuna Nori 34
scallion ginger basmati rice, baby bok choy, seaweed salad, gochujang remoulade

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

16oz Tomahawk Pork Chop 42
seasonal vegetable, bacon, orzo, fresh herbs
- Fish & Chips 34**
fresh atlantic cod, malt vinegar mayo, french fries

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

Smoked St. Louis BBQ Ribs 36
smoked pork cheddar mac-n-cheese, pickled red onion

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

Roasted Organic French Breast Chicken 33
sugar snap peas, purple carrots, reggiano parmesan polenta, coconut curry lime leaf sauce, chili crunch (gf)

8 oz Filet Mignon 56
bacon jam, roasted sunchokes, sugar snap peas, potato mille-feuille, green peppercorn sauce (gf)

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

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 COCKTAILS17

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 sloop brewing, hopewell junction, ny 5.2%	10
Wrench IPA industrial arts, beacon, ny 7.1%	10
Terra Pilsner vosburgh brewing, elizaville, ny 4.5%	10
Yellow Sally Summer Ale catskill brewing, livingston manor, ny 5.2%	10

CRAFT CANS

Screwdriver: Juicy Orange Ale 16oz industrial arts, beacon, ny 5.5%	10
Newburgh Cream Ale 16oz newburgh brewing, newburgh, ny 4.2%.	9
Kölsch Affair: Blood Orange 16oz paradox brewery, north hudson, ny 5.0%.	10
Sunday Beer 12oz sunday beer co., brooklyn, ny 3.9% (brewed in garrattsville, ny)	8

NEW YORK CIDER

Bone-Dry Cider 12oz brooklyn cider house, new paltz, ny, 6.9%	8
Standard Cider 12oz hudson north cider, newburgh, ny 5.0%	8
Verde Apple Cider 16oz orchid hill, 100% nys apples, new hampton, ny 6.9%	10

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.

SPARKLINGGL/BTL

Champagne les allies, sparkling brut, france, nv	10/36
Rosé varichon & clerc dry rose, savoy, france	11/36
Prosecco D.O.C. col dorato, extra dry, rai di san polo di piave, italy, nv	11/36

WHITE

Tocai Friulano millbrook vineyards & winery, millbrook, ny (proprietor’s special reserve)	15
Pinot Gris archery summit, willamette valley, oregon	15/48
Riesling hugel, gentil, alsace, france	15/48
Sauvignon Blanc ranga ranga, marlborough, new zealand	15/48
Chardonnay trefethen eshcol, oak knoll, california,	13/38

RED & ROSE

Village Blush benmarl winery, marlboro, ny	15
Rose milea estate vineyards, staatsburg, ny	15/38
Pinot Noir octopoda, santa barbara, california	15/48
Bordeaux château haut plaisance, montagne saint-émilion, france	16/48
Cabernet Sauvignon dough, north coast, california (james beard foundation partner)	15/48
Rioja bodega faustino, rioja crianza, spain	15/48
Toscana brusco dei barbi, montalcino, italy	16/48

NON-ALCOHOLIC BEVERAGES

A Little Lavender fresh lemonade, lavender, club soda	12
Cold Fashioned Martini wandering bear organic cold brew (nys), vanilla, water, coffee beans	12
Roundhouse Refresher mint, cucumber, lime, simple, club soda	12
Hannah Banana organic coconut water, pineapple, banana puree, pomegranate	12
Beacon 75 wolver estate, non-alcoholic sparkling rose, lemon, simple	12
Feeling Peachy peach nectar, fresh orange juice, simple	12
What’s up Doc? fresh carrot ginger juice, fresh lime, ginger beer, simple	12
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	10
Sauterne France	
Eve’s Cidery Essence Ice Cider	10
Inniskillin, Niagara Estate 2019 Ice Wine	16
Dashe “Lily Hill Vineyard”	42
Late Harvest Zinfandel 2018 375 mls	

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”)