

Frogs End Tavern

Artisanal Cheeses *V*

Four Hand Selected Artisan Cheeses, Crostini
Honeycomb, Fresh New York Apple, Dan's Jam
Candied Walnuts **24**

Charcuterie

Beef Bresaola, Spanish Chorizo, Tyrol Speck
Prosciutto San Daniele, Country Terrine
Pickled Vegetables, Pommery Mustard **32**

The Grand Seafood Tower

Chilled Half Maine Lobster, Six of each: Oysters, Clams on the Half-Shell, Marinated Mussels, Jumbo Cocktail Shrimp
Lemon, Horseradish Cocktail Sauce, Champagne Mignonette **95**

Rustic Flatbread Pizzas

Fig & Prosciutto

Black Mission Figs, Gorgonzola
Fresh Rosemary, Arugula **17**

Margherita *V*

Red Bell Farm Basil, Fresh Mozzarella
Chili Flakes, Infused Olive Oil **16**

The Lighter Side

Oysters on the Half Shell *GF, DF*

Champagne Mignonette & Cocktail Sauce **4 Each**
(Minimum of 4)

Jumbo Shrimp Cocktail *GF, DF*

5 Poached Wild Gulf Shrimp, Marinated Cucumber
Horseradish-Citrus Cocktail **23**

Glenmere Deviled Eggs (4)

GF, DF, V option
Pickle Relish, Crispy Pancetta **9**

Housemade Hummus *GF, DF, V*

Chickpea Hummus & Sautéed Peppers
Served on Endive Leaves **8**

Salads

Add Grilled Chicken to Any Salad 8 • Add Grilled Prawns to Any Salad 12

Glenmere Salad *GF, V*

Mixed Greens, Roasted Red Beets, Radishes
Edgwick Farm Goat Cheese, Candied Walnuts
Cherry Vinaigrette **16**

Chopped Caesar Salad *GF option*

Baby Romaine, Seasoned Croutons
Shaved Parmigiano Reggiano, White Anchovies **15**

Opening Act

French Onion Soup *V*

5 Types of Local Dagele Farm Onions
Crouton, Gruyere Cheese **15**

Hudson Valley Foie Gras 'BLT'

Seared Foie Gras, Toasted Bread, Fresh Tomato
Dan's Tomato Bacon Jam, Romaine **29**

Garlic Prawns *DF*

5 Large Prawns, Sliced Garlic, Chili Peppers
Lemon, Grilled Bread **25**

General Tso's Cauliflower *V, DF*

Sweet Chili Glaze, Chives
Toasted Sesame **15**

Niçoise Salad *GF*

Olive Oil Poached Tuna, Bibb Lettuce, Cherry Tomatoes
French String Beans, Imported Niçoise Olives
New Potatoes, Farm Egg & Caper Dressing **27**

Kale Salad *GF, V*

Green Apple, Spiced Pumpkin Seeds, Celery
Cranberries, Quinoa, Lime-Cider Dressing **17**

Please Alert Your Server to Any Food Allergies

GF=Gluten Free, DF=Dairy Free, V=Vegetarian, N=Contains Nuts

Sandwiches

(Choice of: Mixed Greens, Root Vegetable Chips, or Hand Cut Fries)

Glenmere Bacon Cheese Burger

Tonjes Creamery White Cheddar, Artisan Bacon
Mustard Aioli, Sesame Seed Bun **19**
(Add Seared Hudson Valley Foie Gras 20 supplement)

Vegetarian Mushroom Burger V

Parmesan Crisp, Tomato Confit, Roast Garlic Aioli
Arugula, Sesame Seed Bun **17**

Our Pastrami 'Reuben'

Housemade Pretzel Roll with Sea Salt & Caraway
Smoked Pastrami with Coriander & Black Pepper
Thousand Island Dressing, Pickles
Sauerkraut, Swiss Cheese **21**

Beef Short Rib Grilled Cheese

House Baked Sourdough Bread
Tender Braised Short Ribs, Tonjes Creamery Cheddar
Fontina, Grilled Onions, Arugula, Aioli **22**

Grilled Chicken Focaccia

Hearth Baked Focaccia, Sundried Tomato
Basil Pesto, Edgwick Farm Goat Cheese
Arugula, Olives **19**

Lobster Roll

Grilled New England Style Roll
Chilled Lobster, Pickles, Shredded Lettuce
Tarragon Mayo **34**

Entrees & Homemade Pastas

Bolognese

Beef & Pancetta Ragù, San Marzano Tomatoes
Pappardelle, Béchamel Sauce **26**

Artichoke Ravioli N, V

Blistered Cherry Tomatoes, Basil Pesto Sauce
Roasted Pine Nuts, Black Olives **27**

Grilled Amish Berkshire Pork Chop GF

Brined with Lemon & Seasonings
Caper-Piccata Sauce, French String Beans
Smashed Yukon Gold Potatoes **33**

Pan Seared Filet Mignon Medallions GF

Potatoes 'au gratin', Grilled Asparagus, Mushroom Diane Sauce **39**
(Add Seared Hudson Valley Foie Gras 20 supplement)

Pan Roasted Rainbow Trout GF

Cauliflower, Spinach, Capers, Lemon **29**

Chicken Pot Pie

White Meat Chicken, Peas, Carrots
Potatoes, Flaky Golden Crust
House Smoked Chicken Sausage **25**

Millionaire's Meatloaf

Signature Seasonings, Carrots
English Peas, Boursin Cheese Potatoes
Truffle-Madeira Sauce **31**

Sides 12

- Wild Mushrooms & Garlic Confit GF, V
- Herb and Parmesan Fries GF, V
- French String Beans with Lemon & Thyme GF
- Root Vegetable Chips GF, DF, V
- Crushed Yukon Gold Potatoes GF, V
- Grilled Asparagus with Lemon & Herbs GF, V, DF



Thank You to Our Producers

- Tonjes Farm Dairy (Callicoon, NY)
- Blooming Hill Farm (Blooming Grove, NY)
- Hudson Valley Cattle Company (Woodridge, NY)
- Edawick Farm (Cornwall, NY)
- Daele Farm (Florida, NY)
- Red Bell Farm (Warwick)
- Rise and Roots Farm (Chester, NY)

While Glenmere offers gluten-free menu options, we are not a gluten-free facility.

Cross-contamination may occur, and Glenmere is unable to guarantee that any item can be completely free of allergens.