

Signature Cocktails

Blackberry Bramble

Fir Infused Gin, Blackberry, Lemon

Glenmere Gatsby

Tito's, Passionfruit, Star Anise, Lime

Old Man Winter

Blue Curacao, Rum, Coconut Cream, Pineapple

Penicillin

Mezcal, Lemon Juice, Ginger Honey Syrup,
Kombucha

Blood Orange Boulevardier

Blood Orange Bitters, Kentucky Bourbon,
Campari & Sweet Vermouth

18

American Craft Beer

BALLAST POINT 'SCULPIN' IPA 9

India Pale Ale, San Diego, California

PLAN BEE 'BARN BEER' 15

Wild Ale aged in Oak, Poughkeepsie, New York

EQUILLIBRIUM PHOTON 12

American Hazy Pale Ale, Middletown, New York

EQUILLIBRIUM WAVELENGTH 14

Hazy India Pale Ale, Middletown, New York

NEWBURGH BREWING CO. CREAM ALE 9

Cream Ale, Pale Malt, Newburgh, New York

NEWBURGH BREWING CO. MEGABOSS 9

India Pale Ale, Newburgh, New York

NEWBURGH BREWING CO. BROWN ALE 9

London-style Brown Ale, Newburgh, New York

CROSSROADS BLACK ROCK STOUT 12

Foreign-style Stout, Catskills, New York

Enjoy Tastings of Our Very Own Daryen Cimaglia's Sea Salt Cured Italian Meats 25

Or a Hand Selected Artisan Cheeses 22

Or a Combination of Cured Meats & Cheeses 28

Appetizers

6 Oysters on the Half Shell with Champagne Mignonette & Horseradish 24 *GF/DF*

'Carbonara' Flatbread with Roasted Garlic Cream, Black Pepper Pancetta, Spinach, Sundried Tomato 18

Glenmere Salad of Roasted Beets, House Vinaigrette, Organic Mixed Greens

Edgwick Farm Goat Cheese & Candied Walnuts 14 *V/GF/N*

Crab 'Louie' with Alaskan King Crab, Avocado, Romaine, Cucumber & Tomato 29 *GF/DF*

Hudson Valley Foie Gras with Local Apples, Pecans, French Toast & Bourbon Maple Syrup 28 *N*

Chestnut & Porcini Soup with Whipped Parmigiano Reggiano, Toasted Brioche & Chives 16 *N*

Entrées

Sustainably Sourced Faroe Island Salmon Fillet *DF*

Vegetable Fried Rice, Fresh Ginger & Coriander, Coconut-Lemongrass Sauce 32

Shrimp & Lobster Scampi

Jumbo Shrimp & Fresh Maine Lobster with Hand Cut Spaghetti alla Chitarra 37

Wild Mushroom Ravioli *V*

Dagele Farm Winter Squash, Parmigiano Reggiano Sauce, Black Tuscan Kale 27

Duet of Hudson Valley Duck *GF*

Pan Seared Breast, Apple-Brandy Jus, Crispy Sage Polenta

Duck Confit, Cider Glazed Brussels Sprouts 43

Black Angus Filet Mignon *GF*

Potatoes au Gratin, Mushroom Sauce *Diane*, Roasted Organic Broccoli & Cauliflower 39

Please Alert Your Server to Any Food Allergies

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

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.

Wines by the Glass

SPARKLING

Tullia, Prosecco di Treviso, Brut Veneto, Italy NV 15 / 56

Palmer & Co. Brut Reserve 375ml
Reims, Champagne, France 26 / 52

WHITE WINES

Bailly-Reverdy, Sancerre, *Sauvignon Blanc*
Sancerre, Loire Valley, France 2019 20 / 80

Venica & Venica 'Jesera' *Pinot Grigio*
Collio, Italy 2019 17 / 68

Scar of the Sea, *Chardonnay*
Santa Barbara, California 2018 18 / 72

ROSE

Tenuta delle Terre Nere, Etna Rosato
Mount Etna, Sicily, Italy 2019 16 / 64

RED WINES

Domaine Nico, 'Grand Père' *Pinot Noir*
Mendoza, Argentina 2018 18 / 72

Mont Redon, Lirac, *Grenache | Syrah | Mourvedre Blend*
Rhône Valley, France 2016 16 / 64

Powers 'Sheridan Reserve' *Cabernet Sauvignon*
Yakima Valley, Washington 2016 22 / 88

Cider

PENNINGS LIGHT & DRY SPARKLING 12
Local, Dry Apple Cider, Warwick, New York (12 oz)

ERIC BORDELET 'POIRÉ' 18
Pear Cider, Normandy, France (12 oz)

COPENHAGEN SPARKLING TEA 'BLÅ' 16
(Non-Alcoholic)
Jasmine, White Tea, Darjeeling First Flush, Denmark

DINNER



GLENMERE



Thank You to Our Producers

• Tonjes Farm Dairy (Callicoon, NY) • Blooming Hill Farm (Blooming Grove, NY) • Hudson Valley Cattle Company (Woodridge, NY) • Edgwick Farm (Cornwall, NY) • Dagele Farm (Florida, NY) • Red Bell Farm (Warwick, NY) • Rise & Root Farm (Chester, NY)