

BITES

Smoked Nuts \$5

Mixed nuts and seeds with sweet and salty rub **VG**

Jalapeno Corn Bread Waffle 2 for \$4

Homemade smoked butter and local honey ${f V}$

Scotch Quail Egg \$3.75

Chili aïoli, Catskill Food Company sausage

SMALL PLATES

NashKILL Chicken Drums \$10

Smoked drums, ranch dip, choice of heat level

Homemade Bacon Steak 8oz \$10 / 16oz \$16

Maple spice glaze, Catskill Food Company bacon

Little Gem Wedge Salad \$10

Star Route Little Gem, bacon, creamy feta dressing Available with smoked tofu in place of bacon ${f V}$

Shishito Peppers \$12

Bonito, Meyer lemon, smoked salt **P**

Berry Brook Ranch Salad \$10

Berry Brook Farm greens, smoked squash, chopped veggies, ranch dressing ${f V}$

French Fries \$6 spicy \$7 VG salt & vinegar \$7 VG chili aïoli add \$1 V

LARGE PLATES

24 Hour Flank Steak \$19

Garlic mashed potato, QMC Steak Sauce, market vegetables

Carbonara \$19

Homemade pasta, Catskill Food Co bacon, leeks, peas, Toma Celena cheese from Cooperstown Cheese Available with smoked tofu in place of bacon ${\bf V}$

Fish of the Day \$MP

Daily offering available from your waiter **P**

Ramp Pesto \$19

Homemade pasta, foraged ramps, seasonal vegetables, homemade ricotta, crumbs ${f V}$

Brisket Ragu and Candele \$19

Homemade candele pasta, brisket and tomato ragu, castlevetrano olives, Aldernay cheese

SMOKED PLATES

Served with miso baked beans and sesame/ginger slaw

Sliced Brisket — dry rub \$19

Pulled Pork — Carolina vinaigrette \$17.5

Tahini Cauliflower Steak
— smoked baba ghanoush \$17.5 VG

SIDES \$5

Miso Baked Beans VG Garlic Mashed Potato V Sesame/Ginger Slaw VG Market Vegetable

V = Vegetarian, VG = Vegan, P = Pescatarian

All of our pricing is based on cash payments. We will happily accept credit cards for payment, but will pass along the 3% processing fees to you. Thank you for your understanding.

SANDWICHES

All served on our homemade milk bread rolls with double cooked fries.

Substitute ranch salad for fries for \$2.5

Add any of these items to a sandwich:
Local Cheeses: Aldernay, Cumin Gouda, Tilsit,
Jersey Gold, Great Hill Blue \$2
Greentopia King Oyser mushroom \$2
Bacon, fried egg, or caramelized onion \$1

Quarter Moon Burger \$15

Catskill Cattle Co beef blended with Catskill Food Co bacon topped with Great Northern Blue, Greentopia mushroom, caramelized onion, and horseradish pickles,

Burger \$10

Catskill Cattle Co beef blended with Catskill Food Co bacon, LTO

Ole Smoky \$13.5

Our dry rubbed smoked brisket topped with pickle slaw

Carolina On My Mind \$12

Hickory smoked pulled pork, Carolina vinaigrette, sesame/ginger slaw

Croque Cubano \$12

Catskill Food Company Ham, horseradish pickles, cumin gouda, fried egg, dijon

Handcarved Bacon Steak BLT \$12

Catskill Food Company Bacon, heirloom tomato, chili aioli

Veggie Delight \$12

Smoked cauliflower and baba ghanoush, little gem ${f V}$

KIDS MENU \$7

Chicken drumstick and fries

Slider [beef/bacon blend] and fries

Panko shrimp and fries P

Butter pasta with cheese V

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LOCAL FARMS AND PRODUCERS

Berry Brook Farm, produce

Bramley Mountain Farm, beef

Brovetto Farm, cheese

Byebrook Farm, cheese

Catskill Cattle Company, beef

Catskill Food Company, sausage, bacon, and smoked meats

Cooperstown Cheese Company, cheese

Danforth Farm, cheese

Elsewhere Farm, micro greens

Greenane Farm, quail eggs and poultry

Heller's Farm, produce

Maplewood Farm, maple syrup

Middlefield Orchard, apples and fruit

Muddy River Farm, hops and beer

Slope Farms, beef

Star Route Farm, produce

Wild Mountain Apiaries, honey

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PICNIC MENUS

These menus are designed to be shared by the table. They are priced per person and the entire table must participate. You are welcome to add additional items to any menu, however substitutions are not allowed. Our waiters can help you develop your own picnic menu as well.

Food will be delivered in waves that may overlap. There may also be times that all food is cleared from a particular wave so that you might refresh your drinks or move onto another beverage that will pair with the next wave.

These menus are designed for groups of four or more.

SMOKY PICNIC \$39 PER PERSON

FIRST WAVE

Smoked Nuts

Mixed nuts and seeds with sweet and salty rub

Homemade Bacon Steak

Maple spice glaze, Catskill Food Company bacon

NashKILL Chicken Drums

Smoked drums, ranch dip, choice of heat level

Pickles

SECOND WAVE

Smoked Winter Squash

Homemade ricotta and brown sugar

Carbonara

Homemade fettucini, Catskill Food Co bacon, leeks, peas. Toma Celena cheese from Cooperstown Cheese

Little Gem Wedge Salad

Star Route Little Gem, bacon, creamy feta dressing

Cauliflower Steak — smoked baba ghanoush

THIRD WAVE

Sliced Brisket — dry rub
Pulled Pork — Carolina vinaigrette
Miso Baked Beans
Garlic Mashed Potato
Sesame/Ginger Slaw
Jalapeno Corn Bread Waffle

Homemade smoked butter and local honey

SELECTION OF DESSERTS

VEGETARIAN PICNIC \$39 PER PERSON

FIRST WAVE

Smoked Nuts

Mixed nuts and seeds with sweet and salty rub

Little Gem Wedge Salad

Star Route Little Gem, smoked tofu, creamy feta dressing

Smoked Winter Squash

Homemade ricotta and brown sugar

Pickles

SECOND WAVE

Winter Squash Pasta

Smoked winter squash, sage, fennel, brown butter, homemade ricotta. bread crumbs

Berry Brook Ranch Salad

Berry Brook Farm greens, smoked squash, chopped veggies, ranch dressing

Cheese Board

THIRD WAVE

Cauliflower Steak — smoked baba ghanoush
Miso Baked Beans
Garlic Mashed Potato
Market Vegetable
Sesame/Ginger Slaw
Jalapeno Corn Bread Waffle
Homemade smoked butter and local honey

SELECTION OF DESSERTS