

STISSING HOUSE

Dinner

Appetizers:

East Coast Oysters per half dozen **MP**.

Mushrooms Bulich Farms oyster mushrooms, flash fried **12**.

Baby Artichokes flash fried with shaved parmesan **14**.

Escargots de Bourgogne garlic butter and parsley **18**.

Herondale Farm Charcuterie and local game pâté, pickled radishes **18**.

Chaseholm Farm Cheese walnut raisin toast and quince conserve **18**.

Salads:

Boston Lettuce fresh herbs and shallot vinaigrette **12**.

Local Beets with goat cheese and local greens **14**.

Arugula shaved parmesan, lemon and olive oil **13**.

Wood Oven Pizza:

Margarita fior di latte mozzarella, tomato and basil **16**.

Stissing House purple potato, fresh parmesan, truffle oil **16**.

Pizza of the day see specials

From the Wood Burning Grill:

****See our specials for Beef and Fish selections****

Organic Poussin D'Artagnan chicken with garlic lemon jus, haricots verts, frites **32**.

Herondale Farm Organic Beef Burger with frites **18**.

And...

Steak Tartare hand-cut local beef, Black Sheep Hill organic egg, toast **25**.

D'artagnan Duck Magret pan seared daily preparation **30**.

Braised Short ribs red wine sauce, bok choy and mashed potatoes **32**.

Moules Frites Marinière white wine sauce, shallots and thyme **22**.

Summer Local Vegetables Hudson Valley Fresh ricotta **22**.

* Weekly specials can be found on the back *