

Frogs End Tavern

Artisanal Cheeses V

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

Charcuterie & Cheese Board

Enjoy a Combination of Both
Artisanal Cheeses & Charcuterie **42**

Charcuterie

16-Month Aged Italian Prosciutto San Daniele
served with 5 Selections of Our Very Own Dry Cured Salami
Smoked Sausage & Handmade Charcuterie
Served with Mustard, Pickles & Bread **32**

Rustic Flatbread Pizzas

Fig & Prosciutto

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

Margherita V

Red Bell Farm's Basil, Roasted Garlic, Chili Flakes
Heirloom Tomatoes, Fresh Mozzarella **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 Jumbo Shrimp, Marinated Cucumber
Horseradish-Citrus Cocktail **26**

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**

Opening Act

French Onion Soup V

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

Pan Seared Hudson Valley Foie Gras

Local Apples, Cinnamon Spice French Toast
Bourbon Sauce, Dan's Maple Apple Butter **29**

Garlic Prawns DF

5 Large Prawns, Sliced Garlic, Chili Peppers
Lemon, Grilled Bread **26**

General Tso's Cauliflower V, DF

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

Salads

Add Grilled Chicken to Any Salad 8 • Add Grilled Prawns to Any Salad 15

Glenmere Salad GF, V

Mixed Greens, Roasted Red Beets, Radishes
Edgwick Farm Goat Cheese, Candied Walnuts
Cherry Vinaigrette **17**

Kale Salad GF, V

Green Apple, Spiced Pumpkin Seeds, Celery
Cranberries, Quinoa, Lime-Cider Dressing **18**

Chopped Caesar Salad GF option

Baby Romaine, Seasoned Croutons
Shaved Parmigiano Reggiano, White Anchovies **16**

Niçoise Salad GF

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

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.

Sandwiches

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

Beef Short Rib Grilled Cheese

House Baked Sourdough Bread

Tender Braised Short Ribs, Tonjes Creamery Cheddar
Fontina, Grilled Onions, Arugula, Aioli 22

Turkey Brie-L-T

Roasted Turkey Breast, Avocado, Tomato
Lettuce, Crisp Applewood Bacon, French Brie
Dijon Aioli, Toasted Sourdough 21

Our Pastrami 'Reuben'

Housemade Pretzel Roll with Sea Salt & Caraway
Our Hardwood Smoked Pastrami
Thousand Island, Pickles
Sauerkraut, Melted Swiss 21

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

Lobster Roll

Griddled New England Style Roll, Pickles
Shredded Lettuce, Chilled Lobster, Tarragon Mayo 37

ASK ABOUT OUR

Top Secret Burger Menu

Entrees & Homemade Pastas

Bolognese

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

Sweet Corn Ravioli V

Fire Roasted Red Peppers, Pesto Sauce
Edgwick Farm Goat Cheese, Toasted Pine Nuts 27

Millionaire's Meatloaf

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

Pan Seared Filet Mignon Medallions GF

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

Pan Seared Wild Salmon GF

Lemon Piccata Sauce, Sautéed French String Beans
Cauliflower & Tomato 30

Chicken Pot Pie

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

Pork Chop Milanese

Tender Pork Chop Breaded & Crispy
Garlic & Parmesan Cream Sauce
Sautéed Rise & Root Farm Zucchini
& Heirloom Tomatoes 32

Gnocchi Sorrentino V

Handmade Potato Gnocchi, Fresh Mozzarella
Pomodoro Sauce, Basil Leaves 25

Sides 12

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

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 and Roots Farm (Chester, NY)

Please Alert Your Server to Any Food Allergies

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

