

Frogs End Tavern

Starters

Oysters on the Half Shell GF,DF
Mignonette and Cocktail Sauce **4 Each**
(Minimum of 3)

Shrimp Cocktail GF, DF
Poached Shrimp, Marinated Cucumber
Horseradish-Citrus Cocktail **23**

Clams Casino
6 Long Island Littleneck Clams,
Smoked Bacon, Oreganata Breadcrumbs **24**

Glenmere Deviled Eggs GF, DF, V option
Pickle Relish, Crispy Pancetta **8**

Meatballs
Lamb, Pine Nuts, Tomato Ragu, Fonduta **16**

French Onion Soup V
5 Types of Local Dagele Farm Onions
Crouton, Gruyere Cheese **15**

House Made Hummus GF, DF, V
Chickpea Hummus and Sautéed Peppers on
Endive Leaves **8**

Garlic Prawns DF
5 Prawns, Sliced Garlic, Chili, Lemon
Grilled Bread **25**

General Tso's Cauliflower V, DF
Sweet Chili Glaze, Chives, Sesame **13**

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

Please Alert Your Server to Any Food Allergies

Rustic Flatbread Pizzas

Mushroom Flatbread V
White Sauce, Broccoli, Roast Garlic **16**

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

Tasting Boards

Charcuterie
Bresaola, Chorizo, Prosciutto, Speck
Country Pâté, Chicken Liver Pâté **32**

Artisanal Cheeses V
Four Artisan Cheeses, Crostini, Honeycomb **24**

Salads

Chopped Caesar Salad GF option
Croutons, Parmesan, White Anchovies **15**
Add Grilled Chicken to Any Salad **8**

Glenmere Salad GF, V
Mixed Greens, Beets, Radishes, Goat Cheese
Candied Walnuts, Cherry Vinaigrette **16**

Kale Salad GF, V
Green Apple, Spiced Pumpkinseeds, Celery
Cranberries, Quinoa, Lime-Cider Dressing **17**

Endive and Roquefort Salad GF, V
Poached Pear, Pecan, House Vinaigrette **18**

Spinach Salad DF
French String Beans, Frisée, Hard Cooked Egg
Yukon Gold Potatoes, Bacon Vinaigrette **19**

Please refrain from cellphone conversations
in Glenmere dining areas. Thank you.



Sandwiches*

Glenmere Bacon Cheese Burger

Tonjes Creamery White Cheddar
Artisan Bacon, Mustard Aioli, Sesame Seed Bun 19
(Add Seared Hudson Valley Foie Gras 15 supplement)

Beef Short Rib Grilled Cheese

Sourdough Bread, Tender Braised Short Ribs
Cheddar, Grilled Onions, Arugula, Aioli 20

Croque Monsieur

Housemade Pain de Mie, Bechamel, Dijon
Smoked Ham, Gruyere Cheese 19 Add a Fried Egg 3

Chicken and Waffle Sandwich

Bacon Cheddar Waffle, Buttermilk Fried Chicken
Celery Seed Slaw, New York Maple BBQ Sauce 24

Vegetarian Mushroom Burger V

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

(*All Sandwiches have a choice of: Mixed Greens,
Root Vegetable Chips or Hand Cut Fries)

Sides 12

Wild Mushrooms & Garlic Confit

GF, V

Herb and Parmesan Fries GF, V

Sea Salt and Black Pepper

Root Vegetable Chips GF, DF, V

Sautéed String Beans GF, V

Steamed Broccoli with Parmesan GF, V

Crushed Yukon Gold Potatoes GF, V

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Entrées and Housemade Pastas

Pan Roasted Rainbow Trout

Cauliflower, Spinach, Capers, Lemon 29

Seared Dayboat Scallops GF

Leeks, Roasted Squash, Black Truffle Vinaigrette 33

Bolognese

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

Butternut Squash Ravioli V, N

Browned Butter, Sage, Shallot Cream
Crispy Kale 27

Millionaire's Meatloaf

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

Chicken Pot Pie

Peas, Carrots, Potatoes, Flaky Golden Crust
Our Smoked Chicken Sausage 25

Pan Seared Filet Mignon Medallions GF

Yukon Gold Potatoes, Steamed Broccoli
Mushroom Diane Sauce 39

Chicken Milanese DF

Crispy Breading, Lemon Dressing
Tomato, Olive and Arugula Salad 27

Littleneck Clam Pasta

Tomato, Garlic, White Wine
Capellini Pasta, Broccoli 28

Thank you to our Producers

Tonjes Farm Dairy (Callicoon, NY), Blooming Hill Farm (Blooming Grove, NY)
Hudson Valley Cattle Company (Woodridge, NY), Edgewick Farm (Cornwall, NY)
Dagele Far (Florida, NY), Warwick Tomatoes (Warwick, NY), Red Bell Farm (Warwick)