

# Frogs End Tavern

## Artisanal Cheeses *V*

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

## Charcuterie

Beef Bresaola, Spanish Chorizo, Tyrol Speck  
Prosciutto San Daniele, Country Terrine  
Pickled Vegetables, Pommery Mustard **32**

## Rustic Flatbread Pizzas

### Fig & Prosciutto

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

### Margherita *V*

Red Bell Farm Basil, Fresh Mozzarella  
Chili Flakes, Infused Olive Oil **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 Wild Gulf Shrimp, Marinated Cucumber  
Horseradish-Citrus Cocktail **23**

### 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**

### Hudson Valley Foie Gras 'BLT'

Seared Foie Gras, Toasted Bread, Fresh Tomato  
Dan's Tomato Bacon Jam, Romaine **29**

### Garlic Prawns *DF*

5 Large Prawns, Sliced Garlic, Chili Peppers  
Lemon, Grilled Bread **25**

### 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 12*

### Glenmere Salad *GF, V*

Mixed Greens, Roasted Red Beets, Radishes  
*Edgwick Farm* Goat Cheese, Candied Walnuts  
Cherry Vinaigrette **16**

### Chopped Caesar Salad *GF option*

Baby Romaine, Seasoned Croutons  
Shaved Parmigiano Reggiano, White Anchovies **15**

### Cobb Salad *GF*

Ripe Avocado, Cherry Tomatoes, Grilled Chicken  
Bacon, Crumbled Blue Cheese, Hard Boiled Egg  
Mixed Greens, House Balsamic Vinaigrette **28**

### Kale Salad *GF, V*

Green Apple, Spiced Pumpkin Seeds, Celery  
Cranberries, Quinoa, Lime-Cider Dressing **17**

**Please Alert Your Server to Any Food Allergies**

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

## Sandwiches

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

### 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**

### Beef Short Rib Grilled Cheese

House Baked Sourdough Bread  
Tender Braised Short Ribs, *Tonjes Creamery* Cheddar  
Fontina, Grilled Onions, Arugula, Aioli **22**

### Grilled Chicken Focaccia

Hearth Baked Focaccia, Sundried Tomato, Basil Pesto  
*Edgwick Farm* Goat Cheese, Arugula & Olives **19**

### Our Pastrami 'Reuben'

Housemade Pretzel Roll with Sea Salt & Caraway, Smoked Pastrami with Coriander & Black Pepper  
Thousand Island Dressing, Pickles, Sauerkraut, Swiss Cheese **21**

## Entrees & Homemade Pastas

### Bolognese

Beef & Pancetta Ragû, San Marzano Tomatoes  
Pappardelle, Béchamel Sauce **26**

### Artichoke Ravioli *V*

Blistered Cherry Tomatoes, Basil Pesto Sauce  
Black Olives **27**

### Grilled Amish Berkshire Pork Chop

Brined with Lemon & Seasonings  
Caper Piccata Sauce, French String Beans  
Smashed Yukon Gold Potatoes **33**

### Pan Roasted Rainbow Trout *GF*

Cauliflower, Spinach, Capers, Lemon **29**

### Chicken Pot Pie

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

### Millionaire's Meatloaf

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

### Pan Seared Filet Mignon Medallions *GF*

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

## Sides

**12**

- Wild Mushrooms & Garlic Confit *GF, V* • Herb and Parmesan Fries *GF, V*
- French String Beans with Lemon & Thyme *GF* • Root Vegetable Chips *GF, DF, V*
- Crushed Yukon Gold Potatoes *GF, V* • Grilled Asparagus with Lemon & Herbs *GF, V, DF*



### 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) • *Rise and Roots Farm* (Chester, NY)