

# 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 Prosciutto San Daniele, Spanish Chorizo  
Housemade Pistachio Mortadella, Country Paté  
Smoked Hudson Valley Duck, Beef Summer Sausage  
German Style Jägerwurst **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 **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**

### Chopped Caesar Salad GF option

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

### Kale Salad GF, V

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

*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  
Smoked Pastrami with Coriander & Black Pepper  
Thousand Island Dressing, Pickles  
Sauerkraut, Swiss Cheese **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**

ASK ABOUT OUR

*\*Top Secret Burger Menu\**

# Entrees & Homemade Pastas

## **Bolognese**

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

## **Spinach & Artichoke Ravioli V**

Sundried Tomatoes, Olives  
Pink Sauce **27**

## **Millionaire's Meatloaf**

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

## **Pan Seared Faroe Island Salmon Filet**

Crushed Root Vegetables  
Crispy Brussel Sprouts, Sesame Glaze **30**

## **Chicken Pot Pie**

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

## **Pork Chop 'Saltimbocca'**

Thick Cut Berkshire Pork Chop  
Roasted Vegetables, Sage & Prosciutto Sauce **37**

## **Pan Seared Filet Mignon Medallions GF**

Potatoes 'au gratin', Mushroom Diane Sauce  
Lemon & Pepper Roasted Broccoli & Cauliflower **42**  
*(Add Seared Hudson Valley Foie Gras 20 supplement)*

# Sides 12

- Wild Mushrooms & Garlic Confit GF, V
- Herb and Parmesan Fries GF, V
- Lemon & Pepper Roasted Broccoli & Cauliflower GF, DF, V
- Root Vegetable Chips GF, DF, V
- Crushed Yukon Gold Potatoes GF, V
- Korean BBQ Glazed Brussel Sprouts 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*

