

# Frogs End Tavern

## Starters

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

**Chilled Seafood Platter** GF, DF  
Half Maine Lobster, 6 Oysters,  
6 Marinated Mussels, 4 Cocktail Shrimp **68**

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

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

**Fried Olives**  
Feta Cheese, Herbs, Lamb Sausage,  
Piquillo Peppers **10**

**Shrimp Cocktail** GF, DF  
Poached Shrimp, Marinated Cucumber,  
Horseradish-Citrus Cocktail **22**

**French Onion Soup** V  
Five Types of Onions, Crouton, Cheese **12**

**Seafood Gumbo** DF  
Shrimp, Crab, Rice, Andouille,  
Spicy Tomato Broth **14**

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

**Crab Cake** DF  
Fennel, Radish, and Orange Salad,  
Herb Aioli **16**

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

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

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

## Rustic Flatbread Pizzas

**Asparagus Flatbread**  
Ricotta, Proscuitto, Lemon Zest **16**

**Margherita Flatbread** V  
Red Bell Farm Basil, Buffalo Mozzarella **16**

## Tasting Boards

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

**Artisanal Cheeses** V  
Four Artisan Cheeses, Crostini, Honeycomb **22**

**Mediterranean Mezze Platter** V  
Hummus, Whipped Feta, Baba Ghanouj **19**

## 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**

**Caprese Salad** GF, V  
Heirloom Tomatoes, Buffalo Mozzarella,  
Fresh Basil, Olive Oil, 12 year Balsamic **21**

**Nicoise Salad** GF, DF  
French String Beans, Olive Oil Poached Tuna,  
Tomatoes, Olives, Capers Dressing, Egg **25**





## Sandwiches\*

### **Glenmere Hudson Valley Cattle Co. Burger**

Tonjes Creamery Rambler Cheese,  
North Country Smokehouse Bacon,  
Lettuce, Warwick Tomato, Onion, Pickles,  
Mustard Aioli, Toasted Sesame Seed Bun 18  
(Add Seared Hudson Valley Foie Gras 15 supplement)

### **Crab 'Burger'**

Crab Cake, Toasted Sesame Seed Bun, Remoulade,  
Shredded Romaine, Tomato, Pickles 24

### **Beef Short Rib Grilled Cheese**

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

### **BBQ Chicken Club**

Bacon, Lettuce, Tomato, White Cheddar 18

### **Lobster Roll**

Griddled New England Style Roll, Pickles,  
Shredded Lettuce, Chilled Lobster, Tarragon 29

### **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

**Roasted Asparagus and Tomatoes** GF, V

**Crushed Yukon Gold Potatoes** GF, V

## Entrées and Housemade Pastas

### **Market Fish**

Chef's Daily Preparation

### **Seared Dayboat Scallops** GF

Tomato, Asparagus, and Mushroom Sauté,  
Lemon Coriander Sauce 32

### **Bolognese**

Beef and Pancetta Ragù, San Marzano Tomatoes,  
Cavatelli, Béchamel Sauce 24

### **Arugula and Goat Cheese Ravioli** V, N

Fresh Tomato Sauce, Toasted Pine Nuts 26

### **Millionaire's Meatloaf**

Signature Seasonings, Boursin Cheese Potatoes,  
English Peas, Truffle-Madeira Sauce 29

### **Chicken Pot Pie**

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

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

Yukon Gold Potatoes, Asparagus,  
Mushroom Diane Sauce 38

### **Rosemary and Honey Glazed Ribs** DF

Roasted Potatoes, Smoked Pecan Gremolata,  
Sautéed String Beans 31

### **Chicken Milanese** DF

Crispy Breading, Lemon,  
Tomato, Olive and Arugula Salad 26

### **Mushroom Pappardelle** V

Fresh Shell Peas, Porcini Mushroom Ragù 25

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### **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)