

HOUND'S TREE

DAY MENU

• Available 12pm to 4pm •

Bread & Butter

New York State grown organic whole-wheat sourdough
\$4

Oysters

*North Fork oysters with mignonette,
Schmitt's Farm horseradish, 8 Hands Farm chili oil*
\$21 half-dozen / \$36 dozen

Cheese & Charcuterie

*Chef curated selection of New York State cheese
and charcuterie served with local jam, honeycomb,
and farm pickled vegetables.*

Selection of 5 / 8

\$32 / \$48

Country Pâte

*8 Hands farm pâte served
with toast, local pickles,
mustard*
\$18

Ham

*8 Hands Farm sliced ham,
coddled egg, aged cheddar,
toast, mustard*
\$16

Smoked Hudson Valley Steelhead Trout

*Hudson valley cold smoked steelhead trout, Kriemhild Dairy
crème fraîche, toast, pickled onions, capers*
\$16

Tomato

*Local tomato confit,
mozzarella, toast*
\$11

Ricotta

*Calabro ricotta, local jam,
honey, toast*
\$11

Kale & Radicchio

Caper lemon vinaigrette
\$18

Roasted Carrot

Labneh, za'atar, mint
\$16

Crab Roll

North Fork potato chips
\$24

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.*

FULL MENU

Bread & Butter

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\$4

Oysters

*North Fork oysters with mignonette,
Schmitt's Farm horseradish, 8 Hands Farm chili oil*
\$21 half-dozen / \$36 dozen

Cheese & Charcuterie

*Chef curated selection of New York State cheese
and charcuterie served with local jam, honeycomb,
and farm pickled vegetables.*

Selection of 5 / 8

\$32 / \$48

Country Pâte

*8 Hands farm pâte served with toast,
local pickles, mustard*
\$18

Kale & Radicchio

Caper lemon vinaigrette
\$18

Roasted Carrot

Labneh, za'atar, mint
\$16

Crab Roll

North Fork potato chips
\$24

Hudson Valley Duck Confit

Local carrot and harissa
\$28

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shellfish or eggs may increase your risk of foodborne illness.*