

HOUND'S TREE

TASTING ROOM MENU

Our food pairings are sourced entirely from small local growers within New York state and the surrounding area, who share our values of sustainability and quality driven agriculture

Oysters

Peconic Bay Oysters
rhubarb mignonette, granita, chili oil
\$18 half-dozen / \$32 dozen

Bread & Butter

New York State organic whole wheat sourdough, with Kriemhild Dairy cultured butter,
Jamesport Farmstead radishes, and house pickles
\$10

Turnip 'Hummus'

Ramp pesto, sourdough
\$12

Jamesport Farmstead Spinach

\$14

8 Hands Farm Potted Pork

Rhubarb mostarda, sourdough
\$12

Chicken Liver Mousse

Pickled spring vegetables, sourdough
\$12

Trout Rilletes

Cold smoked Hudson valley steelhead trout &
local crème fraîche with Sidor Farms potato chips
\$14

Cheese & Charcuterie

Berleberg *Berle Farm raw cow*
Kunik *Nettle Meadow Farms triple crème*
Old Chatham *Stockinghall Cheddar NY cow*
Cayuga Blue *Lively Run Dairy goat*
Verano *Vermont Shepard raw sheep pecorino*

Garlic Sausage *8 Hands Farm pork*
Bresaola *Acabonac Farms beef*
Sopressata *Brooklyn Cured pork*
Duck Prosciutto *Hudson Valley Duck Farms*

\$7 per item / \$32 Chef's Selection