

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
Cucumber mignonette, chili oil
\$18 half-dozen / \$32 dozen

Carrot Harissa Hummus

\$14

Jamesport Farmstead Garden Vegetables

Creamy herb dip, sourdough
\$12

8 Hands Farm Potted Pork

Spiced tomato mostarda
\$12

Chicken Liver Mousse

Pickled fall vegetables
\$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
Capocollo 8 Hands Farm pork
Sopressata Brooklyn Cured pork
Duck Prosciutto Hudson Valley Duck Farms

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