

# HOUND'S TREE

## TASTING ROOM MENU

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*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**

### Sweet Potato Mint Hummus

**\$14**

### Jamesport Farmstead Garden Vegetables

Creamy herb dip, sourdough  
**\$12**

### 8 Hands Farm Potted Pork

Spiced tomato mostarda  
**\$12**

### Trout Rilletes

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

### Cheese & Charcuterie

Berleberg <i>Berle Farm raw cow</i>	Garlic Sausage <i>8 Hands Farm pork</i>
Kunik <i>Nettle Meadow Farms triple crème</i>	Capocollo <i>8 Hands Farm pork</i>
Old Chatham <i>Stockinghall Cheddar NY cow</i>	Sopressata <i>Brooklyn Cured pork</i>
Cayuga Blue <i>Lively Run Dairy goat</i>	Duck Prosciutto <i>Hudson Valley Duck Farms</i>
Verano <i>Vermont Shepard raw sheep pecorino</i>	

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