

APPETIZERS

ROASTED BUTTERNUT SQUASH SOUP
crispy kale, pumpkin seeds 15

CAESAR SALAD
little gem lettuce, sourdough croutons, parmesan 16

AUTUMN SALAD
*frisée, Asian pears, blue cheese,
candied pecans, maple vinaigrette 16*

BAKED ACORN SQUASH
farmer's cheese, lemon, chilies, maple 16

TUNA TARTARE
*haricot verts, cucumber, basil,
olives, Dijon dressing 18*

OYSTERS ON THE HALF SHELL
east coast oysters with cucumber mignonette 16

CURED MEATS & LOCAL CHEESES
*fig jam, New York State honey,
grilled country bread 28*

WILD MUSHROOM BISQUE
chanterelles, sourdough croutons 16

PERRINE SALAD
*mixed greens, baby carrots, radishes,
Comté cheese, sherry vinaigrette 16*

ROASTED BEET & KALE SALAD
*cranberries, sunflower seeds,
beet leaf pistou, orange dressing 16*

CATSKILLS SMOKED SALMON
fennel, crème fraîche, potato salad 18

HERB-POACHED SHRIMP COCKTAIL
celery root & horseradish remoulade 24

CRAB IMPERIAL FLATBREAD
*housemade naan, fennel, jalapeños,
herbs, Gruyère 19*

ROASTED CAULIFLOWER FLATBREAD
housemade naan, capers, chilies, parmesan 18

BEEF CARPACCIO
*arugula & frisée, crispy capers,
parmesan, anchovy dressing 19*

SIMPLY PREPARED

Grilled or Roasted

LEMON SHRIMP 34

BLACK SEA BASS 34

MAINE LOBSTER 45

LAMB CHOPS 40

FILET MIGNON 43

SPRING CHICKEN 34

28 DAY DRY-AGED STRIP STEAK 49

MAINS

UPSTATE FARMS ROASTED
VEGETABLES
*honey & chilies, toasted barley,
herb dressing, feta cheese 29*

LONG ISLAND FLOUNDER
*braised leeks, market beans,
mushroom brown butter nage 35*

BLACK SEA BASS
*seafood broth, artichokes,
fennel, fines herbes 36*

SLOW-COOKED HALIBUT
*braised tender greens,
lemon caper vinaigrette 39*

SPRING CHICKEN
*local farm raised chicken, white wine,
pee wee potatoes, mushroom, thyme 35*

BRAISED BEEF SHORT RIBS
parsnip purée, fall vegetables 28

GRILLED LAMB CHOPS
*all natural New Jersey lamb,
polenta, fall vegetables, rosemary sauce 42*

FILET MIGNON
*wilted spinach, sweet potato
fondant, red wine saice 45*

THE PIERRE BURGER
*grass-fed beef, grilled onions,
spicy remoulade, Rupert
cheese, pommes frites 28*

SIDES

GLAZED CARROTS
lime, orange, chiles 10

BRAISED TUSCAN KALE
charred sweet onions 10

FALL MUSHROOMS
parsley, garlic 12

SWEET CORN & KOHLRABI GRATIN 12

CRISPY BRUSSELS SPROUTS
local pears, hazelnut granola 12

POMMES FRITES 9