

Four Course Menu (items subject to change)
berries, muffins, bagels & cream cheese
mimosas, bloody marys, prosecco, selected wines, draft beer



Sparkling Wine

Prosecco, Zardetto, Private Cuvée, Italy

White Wine

Chadonnay, Backstory Vineyards, California, 20120

Chardonnay, Millbrook, Proprietor's Reserve, NY 2019

Pinot Grigio, Stella, Alto Adige, Italy 2020

Sauvignon Blanc, Glazebrook Vineyards, Marlborough, NZ 2019

Sauvignon Blanc, Root 1, Casablanca Valley, Chile, 2016

Riesling, Boundary Breaks Wine Cellars, Finger Lakes, NY 2016

Rosé Wine

Sangiovese/Prugnolo, Casanova della Spinetta, Tuscany 2021

Red Wine

Cabernet Sauvignon, Bleecker, Napa, CA 2019

Cabernet Franc, Millbrook Winery, Hudson Valley N.Y., 2019

Malbec, Zuccardi, Q, Mendoza, Argentina 2018

Pinot Noir, Castle Rock, California Cuvée, 2019

Merlot, Oxford, South Australia, 2020

Shiraz, Yalumba, South Australia 2020

Beer

Broken Auger Lager, Broken Bow Brewery, Tuckahoe, NY

Dykman Brew, Pilsner, Dyckman Beer Co. NYC

Eastern Standard IPA, Peekskill Brewery, Peekskill NY

Mother's Milk, Milk Stout, Keegan Ales, Kingston, NY

Freshchester American Pale Ale, Captain Lawrence Brewing Co. NY

Budweiser Heineken

Amstel Light Coors Light

Corona

Cider

Magners Original, Clonmel, Ireland (4.5%)

Martinelli's Sparkling Non-alcoholic

Maine Lobster Bisque truffle lobster salad

Creamy Asparagus Soup shiitake mushroom garní

Smoked Hiddenfjord Organic Scottish Salmon coach farm goat cheese

Shrimp Cocktail spicy horseradish cocktail sauce

Heirloom Beet Salad

coach farm goat cheese, pistachios, blood orange vinaigrette

Kittle Kale Salad toasted pine nuts, black currants, aged ricotta, vincotto



Berry Buttermilk Pancakes

seasonal berries, macadamia nut brittle, crème chantilly

Belgian Waffles

seasonal berries, whipped cream, country sausage

hudson valley dark amber maple syrup

Brioche French Toast "Banana's Foster"

caramelized bananas, rum butter, brown sugar

Eggs Benedict

feather ridge hen eggs, canadian bacon or house-smoked salmon, hollandaise

sub maine lobster add \$10

Hiddenfjord Organic Scottish Salmon

creamed mx morningstar leeks, red wine sauce

Steak and Eggs

two soft scrambled feather ridge farm eggs

grilled prime hanger steak



Chocolate 'Kittle Kat' Crunch Bar (contains peanuts), raspberry coulis

Pecan Pie, caramel sauce, whipped cream

Chocolate Chip Bread Pudding, tuthill town baby bourbon crème anglaise
(contains alcohol)

Macoun Apple Crumble, salted caramel gelato

Gelato or Sorbet Trio

hazelnut chocolate, vanilla bean, espresso - lemon, raspberry, passion fruit

65. per person

The Story of Crabtree's Kittle House Restaurant & Inn

The Kittle House dates back to 1790, originally constructed as Reisig and Hexamer's Barn on Ivy Hill Farm, a nursery and fruit farm. In the mid 1800's, a local farmer named John Kittle purchased the farm and the barn and it was renamed The Kittle Barn and Carriage House on Ivy Hill. In 1890, Moses Taylor V, a prominent local businessman and wealthy entrepreneur, bought the Kittle property along with the surrounding 500 acres and established the expansive Annandale Farm, where he bred and raised prize cattle.

In 1895, Taylor refurbished the Kittle Barn into a lavish twenty-five room home as a surprise wedding present for his daughter, Marion, so that she and her new husband could live on the estate. Alas, Marion refused to live in "the barn" and the gift became a stately guesthouse for Taylor's many business associates, dignitaries and friends visiting from New York City and around the world. Taylor passed away in 1928 and the Annandale Farm estate was parceled out and sold off.

During the gray years of Prohibition, the Kittle House began to develop its livelier, though discreet, reputation as a center for hospitality by serving the public as a 'roadhouse' (a country speakeasy). In 1931, the roadhouse was once again converted - this time into a private boarding school called the 'Noble School for Girls'. Unsuccessful, the boarding school closed after only five years and thus, The Kittle House tradition as a restaurant and inn began.

The Kittle House, along with thousands of surrounding acres, was purchased by the well-known Lawrence Family of Bronxville (Sarah Lawrence College, Lawrence Hospital, etc.), whose dream was to create a modern suburban village replete with shops, a theater, railroad station and country inn. Under their proprietorship, the Kittle House thrived during the following years as The Lawrence Farms Inn. The Westchester Playhouse, located on the adjacent property of what is now the Mt. Kisco Country Club, was also in its prime. The birthplace of many an illustrious acting career, the inn played host to numerous famous and soon-to-be-famous actors and actresses, including Henry Fonda, Margaret Sullavan, Burgess Meredith and Talullah Bankhead, to name just a few. In fact, Fonda's performances at the Playhouse helped to launch his legendary stage and screen career.

One of the most memorable incidents, or should we say performances, that took place at the Lawrence Farms Inn was on an "explosive" Fourth of July, when Sullavan quenched an argument with Fonda by pouring a pitcher of ice water on his head, much to the delight of the on-looking dining room crowd. In 1949, the inn was sold to restaurateur William Carlson and renamed "Carlson's Kittle House".

Since then the Kittle House has changed hands several times and many additions have been made to the building and property. In the late 1970's, a beautiful mahogany bar was added to the restaurant, and it came with quite a long and colorful history of its own. The bar, originally bought in England by Vaudeville and Broadway actress and entertainer Fanny Brice (yes, Funny Girl!) as a birthday present for her then beau, Dutch Shultz (yes, that Dutch Shultz!), spent time in the Bronx at one of Shultz's speakeasies before making its way to the Kittle House some fifty years later. It remains the centerpiece of the Tap Room today, although due to the limited ceiling height, it's clock - stuck forever on 12 - sits majestically on the fireplace mantel piece just across from the bar.

The Crabtree Family purchased The Kittle House in 1981 and through countless renovations, they have brought the famous house back to its former glory. The lovely grounds that surround the house, beautifully designed with several intimate gardens, provide the perfect setting for outdoor dining, wedding ceremonies and cocktail receptions. The historic Atrium Carriage Room accommodates elegant affairs of up to 225 guests, The Wine Cellar Table seats 16 guests, and The Ivy Hill Room seats up to 40. There are 12 overnight guest rooms, offering a cozy retreat for weekend getaways and weary travelers, and the former stables, which once stored the carriages and horses, now houses the legendary Kittle House wine cellar, holding one of the greatest collections of fine wine to be found anywhere in the world. And now, as the story continues...we welcome you to Crabtree's Kittle House.



Happy Father's Day Brunch

June 18, 2022
11:30 till 2:30



*Crabtree's Kittle House
Restaurant & Inn*