

# Crabtree's Kittle House *Take-out Menu*

## First Course and Small Plates

- Maine Lobster Bisque truffle lobster garní 19 (gf) Creamy Asparagus Soup shiitakes & asparagus tips 16  
(vegan)
- Garganelli Bolognese san marzano tomatoes, meiller farm grass-fed beef, fossil farm pork 14/25  
Truffle Mac 'n Cheese four cheeses, white truffle oil 12/20 add lobster 10 add short ribs 5
- Gnudi Pasta mascarpone, parmesan, ricotta, blistered heirloom cherry tomatoes, niçoise olive crumble, olive oil 16/27  
Winter Truffle Gnocchi golden chanterelles, smoked bacon, spinach, truffle cream 18/32
- Ceviche florida red snapper, red onion, mango, bell peppers, cilantro 17
- Our Smoked Hiddenfjord Scottish Salmon pickled onion crème fraîche, pickled baby carrots, orwasher's black bread 18
- Bluefin Tuna Sushi Pizzetta crispy sushi rice cake, tobiko, jalapeño, japanese aioli 24
- Six Wellfleet Oysters on the Half Shell mignonette, cocktail sauce 22
- Goffle Farm Chicken Liver Mousse red onion marmalade, cranberry pecan bread 17
- Hudson Valley Pork Belly mission figs, toasted hazelnuts, port wine reduction 16
- Maplebrook Farm Organic Burrata prosciutto di parma, spiced bartlet pears, pear vincotto, grilled bread 17
- Three New York Cheeses  
blackbert, r&g cheesemakers, troy – moonlight, chaseholm farm, pine plains - jersey girl, cooperstown cheese co. 15
- Local Artisanal Charcuterie  
artisanal salumi, foie gras torchon, blackberry compote, grain mustard, pecorino, grilled bread 24 (gf)
- Organic Veggie Chili or Angus Beef Brisket Chili, sour cream, adirondack cheese co. three year aged cheddar 12

## Main Course

- Vegetarian Shepherd's Pie lentil & organic veggie stew, spices, organic potato purée 22  
Classic Eggplant Parmigiana kittle house caesar salad 22
- Hiddenfjord Organic Scottish Salmon  
hepworth farm broccoli rabe & cherry tomatoes, organic black rice, yuzu beurre blanc 34 (gf)
- Fillet of Mediterranean Branzino shiitake mushrooms, baby bok choy, pearl couscous, ocean broth 36 (gf)
- Sushi Bluefin Tuna Steak au Poivre seared rare, black pepper & coriander, creamed leeks & baby fennel, red wine soy glaze 42
- Shrimp Linguine blue crab, white wine, parsley, pepper flakes, garlic 38
- Goffle Farm Chicken Breast local farm vegetables, shishito peppers, yukon gold potato purée, natural juices 29 (gf)
- Bella Farm Duck Leg Confit white bean & saucisson casserole, frisée salad vinaigrette 38 (gf)
- Pan Roasted Berkshire Pork Chop spiced hudson valley apples, organic potato purée, calvados cream 35
- Slow Braised Grass-fed Beef Short Ribs silken parsnips, crispy parsnips, glazed baby carrots, swiss chard, braising juices 38  
(gf)
- Grilled Highland Farms Venison Loin chanterelles, baby turnips, smoked moscato grapes, wild huckleberries 42
- Grilled Prime Hanger Steak Frites arugula & danasca farm feta, hand-cut french fries, harissa chimichurri 32
- Grilled Prime Filet Mignon organic potato gratin, garlic spinach, red wine sauce 52 (gf)
- Grilled Prime NY Strip Steak organic potato gratin, garlic spinach, red wine sauce 52 (gf)

## Sides and Snacks 10

- truffle yukon gold potato purée hand-cut organic french fries  
parmesan truffle fries, chipotle aioli  
house-made organic potato chips, sea salt buttermilk vidalia onion rings  
creamed spinach glazed heirloom baby carrots

## **Bowls and Salads**

### Deconstructed Falafel Bowl

roasted chickpeas, organic red quinoa, field greens, heirloom tomatoes & cucumber, hummus, tahini, pita 18 (gf)

### Tofu Taco Bowl

organic black rice, marinated tofu, pico de gallo, pickled red onions, chili-lime slaw, salsa verde 18

### Sushi Bluefin Tuna Bowl

za'atar crusted rare tuna, organic local lettuces, toasted farro, niçoise olives, hard cooked quail egg, organic cherry tomatoes green beans, anchovy vinaigrette 32 (gf)

### Caesar Salad

parmesan crisps, focaccia croutons 12    add: chicken 7    add shrimp 9    add salmon 13

Shaved Brussels Sprouts Salad toasted almonds, parmesan, pomegranate vinaigrette 14 (gf)

### Beet Salad

hepworth farm organic beets, toasted pistachios, coach farm goat cheese, blood orange vinaigrette 15 (gf)

### Kale Salad

pine nuts, black currants, ricotta salata, vincotto 14 (gf)

### Kittle House Salad

organic local lettuces, macoun apple, market vegetables, tarentaise cheese, champagne vinaigrette 14 (gf)

## **Sandwiches and Burgers**

### *The Lobster Roll*

avocado, tomato, firecracker slaw, potato chips 35

### Spicy Fried Chicken Sandwich

gluten free chicken thighs, slaw, pickled red onion, house-made butter pickles, lettuce, tomato, chipotle mayo, chips 18

### The Veggie Burger (*can be all vegan with vegan cheddar*)

adironack cheese co. 3 yr cheddar, sevem grain roll, fries or a field green salad, chipotle aioli, house-made b&b pickles 18  
add avocado 3    add veg chili 3    sub vegan cheddar 2

### Meiller Farm Grass-fed Angus Beef Cheeseburger

adironack cheese co. aged cheddar, nodine's. smokehouse bacon, tom cat brioche roll, hand cut fries, house-made pickles 22  
add avocado 3    add chili 3 (gf)

### Prime NY Sirloin Steak Sandwich

red onion marmalade, fire roasted peppers, melted fontina, tom cat garlic brioche hero, chips 24

### Vegan Sausage & Peppers (*vegan*)

avocado-tomatillo purée, roasted peppers and onions, tom cat garlic brioche hero, chips 18

## **Dessert 10.**

The Warm Valrhona Chocolate Pastry 'Gift' (*requires cooking for 15 minutes at 350 degrees*)  
vanilla bean crème anglaise, whipped cream

'Kittle Kat' Chocolate Crunch Bar (contains peanuts) raspberry purée

The Famous Kittle House Pecan Pie caramel sauce, whipped cream

Chocolate Chip Bread Pudding tuthilltown spriits baby bourbon crème anglaise

Macoun Apple Crumble sea salt caramel gelato

Kittle Krack Pie macadamia nut brittle, coconut gelato

Valrhona Chocolate Brownie vanilla bean gelato

Alsatian Style Cheesecake local bing cherry compote

# Sunday Family Meal \$85

Select one option      Serves 4-6



Eggplant Parmigiana

Linguini, sunday gravy

Whipped Ricotta Crostini

Caesar Salad

crispy parmesan, focaccia croutons

Valrhona Chocolate Brownies and our Famous Pecan Pie



Roasted Goffle Farm Organic Chicken  
breast, legs, wings & thighs

Whipped Yukon Gold Potato Purée

A Medley of Organic Market Vegetables

Fire Roasted Shishito Peppers

Valrhona Chocolate Brownies and our Famous Pecan Pie



## Chicken and Waffles

Southern Fried Goffle Farm Chicken

Belgian Waffles, nys maple syrup & whipped cream

Firecracker Slaw

Hand-cut Organic French Fries

Valrhona Chocolate Brownies and our Famous Pecan Pie

# Tuesday and Wednesday Family Comfort Meal

Feeds 4-6

Select One Option



## **14 hour Braised Beef Short Ribs, braising juices \$105**

Classic Caesar Salad, crispy parmesan, focaccia croutons

Silken Parsnips, Crispy Parsnips

Mac 'n Four Cheeses

Garlic Potato Chips

Dark Valrhona Chocolate Brownies and our Famous Pecan Pie



## **Fillet of Hidden Fjord Organic Scottish Salmon \$95**

dijon mustard glaze

Kittle House Market Salad

organic local lettuces and vegetables, thistle hill tarentaise cheese, champagne vinaigrette

Organic Black Rice

Brussels Sprouts and Green Beans

Braised Wild Mushrooms

Dark Valrhona Chocolate Brownies and our Famous Pecan Pie

## Thursday Takeout Taco Kit \$60

Makes 8 Tacos

Select One or Two Proteins

Fillet of Mediterranean Branzino

Grilled Breast of Goffler Farm Chicken

Marinated Organic Tofu

Grilled Gulf Shrimp

Four Soft Flour Tortillas

Four Soft Corn Tortillas

Accompaniments

pickled red onions, salsa verde, chipotle mayo, chili-lime slaw, guacamole, jalapeño, fresh lime



## Thursday Family Meal \$95

Feeds 4-6

**Fillet of Hidden Fjord Organic Scottish Salmon**

dijon mustard glaze

Kittle House Market Salad

organic local lettuces and vegetables, thistle hill tarentaise cheese, champagne vinaigrette

Organic Black Rice

Brussels Sprouts and Green Beans

Braised Wild Mushrooms

Valrhona Chocolate Brownies and our Famous Pecan Pie

# Friday Family Meal

A Limited Number of meals available. All orders must be in by Friday 4:00 pm  
Feeds 4-6

## **Whole Roasted Goffler Farm Organic Chicken, natural juices \$95**

*Minimum 1.5 hours advance notice for this menu*

Kittle House Market Salad

organic local lettuces and vegetables, thistle hill tarentaise cheese, champagne vinaigrette

Truffle Whipped Morningstar Farm Potatoes

Asparagus & Baby Carrots

Chocolate Chip Bread Pudding and our Famous Pecan Pie



## **Fillet of Hidden Fjord Organic Scottish Salmon \$95**

dijon mustard glaze

Kittle House Market Salad

organic local lettuces and vegetables, thistle hill tarentaise cheese, champagne vinaigrette

Organic Black Rice

Brussels Sprouts and Green Beans

Braised Foraged Mushrooms

Valrhona Chocolate Brownies and our Famous Pecan Pie



## **14 hour Braised Beef Short Ribs, braising juices \$105**

Classic Caesar Salad, crispy parmesan, focaccia croutons

Silken Parsnips, Crispy Parsnips

Mac 'n Cheese

House-made Garlic Potato Chips

Valrhona Double Chocolate Brownies and our Famous Pecan Pie

## Saturday Surf and Turf Family Dinner \$175

Feeds 4-6 (*unless you have a bunch of teenage boys*)



### **Grilled Prime Filet Mignon and Roasted Garlic Shrimp**

Classic Caesar Salad  
crispy parmesan, focaccia croutons

Roasted MX Morningstar Organic Potatoes

Basmati Rice Pilaf

Baby Bok Choy and Roasted Brussels Sprouts

Chocolate Chip Bread Pudding  
Fresh Berries & Whipped Cream

