

First Course and Small Plates

Maine Lobster Bisque truffle lobster 20 **Creamy Asparagus Soup** shiitakes & asparagus tips 16 (*vegan*)

Ceviche florida red snapper, red onion, bell pepper, mango, cilantro, jalapeño, avocado 18

Smoked Organic Hiddenjord Scottish Salmon pickled onion crème fraiche, pickled baby carrots, black bread 18

Sushi Bluefin Tuna Pizzetta crispy sushi rice cake, tobiko, jalapeño, japanese aioli 24

Six Wellfleet Oysters on the Half Shell chilled with sherry mignonette, cocktail sauce 22

Six Fried Wellfleet Oysters panko crust, hard cooked hen egg, tartar sauce 24

Maplebrook Farm Organic Burrata prosciutto di parma, spiced bartlett pears, pear vincotto, grilled bread 18

Three New York Cheeses

blackbert, r&g cheesemakers– moonlight, chaseholm farm– jersey girl, cooperstown cheese co. 18

Local Artisanal Charcuterie salumi, foie gras torchon, pecorino, blackberry compote, grain mustard 26

Hudson Valley Pork Belly mission figs, toasted hazelnuts, port wine reduction 18

Grilled Hudson Valley Quail grilled hen of the woods mushrooms, grilled plums, red cabbage, butternut purée 18
(*make it vegan: sub quail with grilled local mushrooms*)

Tivoli Mushrooms roasted local mushrooms, garlic, olive oil, creamy polenta, toma celena cheese, balsamic syrup 18

Goffle Farm Chicken Liver Mousse toasted pistachios, red onion marmalade, cranberry pecan bread 17

Garganelli Bolognese san marzano tomatoes, meiller farm grass-fed beef, fossil farm pork 17/29

Winter Truffle Gnocchi golden chanterelles, smoked bacon, spinach, truffle cream 18/32

Gnudi semolina pasta dumplings, mascarpone, parmesan, ricotta, blistered heirloom cherry tomatoes, niçoise olive crumble, olive oil 16/27

Truffle Mac 'n Cheese four cheeses, white truffle oil 14/22 add lobster 16 add short ribs 6

Organic Veggie Chili or Angus Beef Brisket Chili, sour cream, adirondack cheese co. three year aged cheddar 14

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 (*gf*)

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

Caesar Salad parmesan crisps, focaccia croutons 14 add: chicken 12 shrimp 14 scottish salmon 18 veggie burger 15

Shaved Brussels Sprouts Salad toasted almonds, parmesan, pomegranate vinaigrette 16 (*gf*)

Beet Salad local organic beets, toasted pistachios, coach farm goat cheese, blood orange vinaigrette 17 (*gf*)

Kale Salad toasted pine nuts, black currants, ricotta salata, vincotto 16 (*gf*)

Kittle House Salad organic lettuces, macoun apple, market vegetables, whipped ricotta crostini, champagne vinaigrette 16

Hand-Held

The Lobster Roll avocado, tomato, buttered brioche, firecracker slaw, potato chips 35

The Quinoa Veggie Burger

3 yr cheddar, fries or a field green salad, chipotle aioli, house-made pickles, seven grain roll 22

add avocado 3 add veg chili 3 sub vegan cheddar cheese 2

Meiller Farm Grass-fed Angus Beef Cheeseburger

adirondack cheese co. aged cheddar, nodine's. smokehouse bacon, tom cat brioche roll, hand cut fries, house-made butter pickles 24 add avocado 3 add chili 3 add fried hen egg 3

Prime NY Sirloin Steak Sandwich red onion marmalade, roasted peppers, melted fontina, tom cat garlic roll, chips 26

Spicy Fried Chicken Sandwich gluten free chicken thighs, firecracker slaw, pickled red onion, house-made butter pickles, lettuce, tomato, chipotle mayo, hand cut fries 20

Vegan Sausage & Peppers avocado-tomatillo purée, roasted peppers and onions, tom cat garlic hero, chips 18

Fish Market Tacos (2) corn tortillas, pickled red onions, jalapeño, pico de gallo, salsa verde 22

Main Course

Vegetarian Shepherd's Pie braised lentil & organic vegetable stew, organic potato purée 24 (gf)

Eggplant Parmigiana kittle house caesar salad 25 (gf)

Hiddenfjord Organic Scottish Salmon hepworth farm broccoli rabe & cherry tomatoes, organic black rice, yuzu beurre blanc 36 (gf)

Fillet of Mediterranean Branzino shiitake mushrooms, baby bok choy, pearl couscous, ocean broth 38

Moules Frites rhode island mussels, hand-cut french fries, white wine garlic herb broth 32 (gf)

Fillet of Wild Florida Red Snapper local corn & snap peas, gremolata, tivoli mushroom cream 40

Shrimp Linguine blue crab, parsley, pepper flakes, garlic, white wine 38

Sushi Bluefin Tuna Steak au Poivre seared rare, crushed black pepper & coriander, creamed leeks & baby fennel, red wine soy glaze 42 (gf)

Goffle Farm Chicken Breast local farm vegetables, shishito peppers, yukon gold potato purée, natural juices 32

Bella Farm Duck Breast a l'Orange shiitakes, lardons, brussels sprouts, organic wild rice, blood orange glaze 40 (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 38 (gf)

Slow Braised Grass-fed Beef Short Ribs silken parsnips, crispy parsnips, baby carrots, swiss chard, braising juices 40 (gf)

Slow Roasted Hudson Valley Pork Shank silken parsnips, organic carrots, braising juices 36 (gf)

Grilled Highland Farms Venison Loin chanterelles, baby turnips, smoked moscato grapes, wild huckleberries 42 (gf)

Grilled Prime Hanger Steak Frites arugula & danasca farm feta, hand-cut french fries, harissa chimichurri 32 (gf)

Grilled Prime Filet Mignon organic potato gratin, garlic spinach, red wine sauce 54 (gf)

Grilled Prime NY Strip Steak organic potato gratin, garlic spinach, red wine sauce 54 (gf)

Sides 10 (all gluten free)

truffle yukon gold potato purée

hand-cut organic french fries

parmesan truffle fries, chipotle aioli

house-made garlic potato chips

buttermilk vidalia onion rings

creamed spinach

glazed heirloom baby carrots

fire roasted shishito peppers

cider roasted brussels sprouts

Desserts 12

Valrhona Chocolate 'Gift', crème anglaise

Chocolate Chip Bread Pudding, hudson 'bright lights' bourbon sauce

Pecan Pie, caramel sauce

Macoun Apple Crumble, sea salted caramel gelato

Gelato or Sorbet Trio

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

Kittle 'Krack' Pie, coconut gelato

Chocolate 'Kittle Kat' Crunch Bar (contains peanuts), vanilla bean gelato

Heath Bar NY Cheesecake dulce de leche

Tahitian Vanilla Bean Crème Brûlée