3 Course Brunch Prix Fixe
34
with wine pairing
68

| Shared plates |

Charcuterie Trio 23 (PF+8)
trio of well-crafted charcuterie | marmalade | tarragon mustard | house pickles

New York State Cheeses 20 (PF+8)
selection of locally crafted cheeses served with fresh baked bread spreads and fresh fruit

| Small plates |

☒ Y Chilled Curried Carrot Soup 12
spiced pepita seed

Yogurt Parfait 6
fresh berries | berry jam | granola

☒ Crab & Avocado Salad 16
beet caviar | avocado mousse | citrus vinaigrette

Y Green Bean & Apple Salad 12
arugula | hazelnut brittle | quince dressing

Caesar Salad 11
crisp romaine | warm brioche croutons | white anchovy | oregano

Y Little Gem Lettuce 13
puffed grain granola | toasted seeds | shaved radish | herbed buttermilk

Y Shaved Castle Kale 15
pine nuts | currants | vin cotto | ricotta salata

☒ Shrimp Cocktail 16 (PF +3)
petite arugula salad | horseradish mustard | sriracha cocktail sauce
| **Entrée** |

- Oatmeal 8
  - brown sugar | golden raisins | maple syrup

- Omelet 17
  - fin herbs | chevre | leeks

Strawberries & Cream French Toast 16
  - mascarpone | toasted pistachios

King Salmon 24
  - quinoa | dried cranberry | parsley | almond | orange chili vinaigrette

Malted Waffles 16
  - blueberry compote | maple butter

Hudson Valley Farm Fresh Eggs 14
  - served any style | applewood smoked bacon or maple sausage | breakfast potato

Traditional Benedict 14
  - canadian bacon | hollandaise | petit salad

- Black Bean “burger” Patty 20
  - avocado mouse | cabbage | lime | brioche

- Crispy Duck Leg 19
  - confit potato | purple cabbage | smoked grapes | foraged mushrooms

Castle Classic Burger 20
  - b&b pickles | gem lettuce | burger sauce

- Grilled Skirt Steak 27 (PF+8)
  - smoked garden tomato | toasted quinoa | demi-glace

| **Sides** |

- applewood smoked bacon 6
- local breakfast sausage 6
- breakfast potato 6
- seasonal fruit & berries 10
- toast: white, multigrain, english muffin, or rye 3
- breakfast breads and pastries 10

if you have a food allergy, please speak to the manager, chef, or your server.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.