

THE
MARSHAL
Wood-Fired American Kitchen

WOOD OVEN FRENCH LOAF

BAKED DAILY AND SERVED WITH
FRESHLY HOMEMADE BUTTER

(INCLUDED IN ALL GROUP DINING)

HUDSON VALLEY BURRATA
FAMILY STYLE ADDON +5 PER PERSON

JOHN FAZIO FARM BURRATA, BASIL PESTO,
WOOD OVEN ROASTED GARLIC & PEARL ONION
CONFIT, MARTHA'S VINEYARD SEA SALT,
ROASTED CHERRY TOMATOES

APPETIZERS

(PLEASE CHOOSE THREE)

SULLIVAN COUNTY FARMS DEVILED EGGS

LUCKY DOG FARM RAMP PESTO INFUSED YOLKS, CRISPY
DUCK PROSCIUTTO, FRIED CARROTS,
MICROSCALLION, GARLIC PESTO & WALNUT PESTO

WOOD OVEN MAC N' CHEESE

THICK CUT BACON, PENNSYLVANIA SWISS
CHEESE, CORKSCREW PASTA

ORANGE BRANDY BRAISED LOCAL SLAB BACON

RED AND GREEN CABBAGE, RICE WINE VINEGAR,
PICKLED RED ONION ON A
WHISTLE PIG BARREL STAVE

GREENANE FAMILY FARM PORK MEATBALLS

WINTER SUN FARMS TOMATO SAUCE, "FARM" ESAN
CHEESE, WOOD OVEN CHEESY HERBED BREAD STICKS,
CRISPED "FARM" ESAN CHEESE

THREE KALE SALAD

BLACK HORSE FARM CURLY GREEN, TUSCAN, &
REDBOR KALE, TOASTED HAZELNUTS,
MICRO BULL'S BLOOD GREENS, GARLIC AIOLI
DRESSING & WATERMELON RADISHES

APPLE, CRANBERRY & SUNCHOKE SALAD

SLICED APPLES & SUNCHOKES,
DRIED CRANBERRIES, ARUGULA, LOCAL
HONEY VINAIGRETTE, BLUE CHEESE, CANDIED
CHERRIES, WALNUTS & BEE POLLEN

BRUSSEL SPROUT SALAD

RAW AND WARM ROASTED BRUSSELS SPROUTS,
FOCACCIA CROUTONS,
TONJES "FARM" ESAN CHEESE, CAESAR DRESSING

WOOD FIRED MAINS COURSES

(PLEASE CHOOSE FOUR)

THE MARSHAL'S FAMOUS WOOD OVEN ROASTED MEAT LOAF

GROUND PINE ISLAND SIRLOIN, CHUCK, AND FLANK STEAK, STUFFED WITH TONJES FARM MOZZARELLA
CHEESE, PARSNIPS, TURNIPS, CARROTS, LOCAL KALE, ONION GRAVY

BRAISED LAMB SHANK

SLOW COOKED FLEISHERS LAMB SHANK, RED WINE, LOCAL PARSNIP & TURNIP PUREE, MINT

MOLASSES & BOURBON BBQ PORK RIBS

SUGAR HILL FARM SPARE RIBS, LOCAL CABBAGE AND KALE SLAW, MARTHA'S VINEYARD SEA SALT

GOAT CHEESE & HERB STUFFED BONE-IN CHICKEN BREAST

GREENANE FAMILY FARM CHICKEN, SAUTÉED LOCAL RAINBOW CHARD, VERMONT CREAMERY GOAT
CHEESE, WHITE WINE, PORK LARDONS

WOOD OVEN ROASTED ICELANDIC COD

SUSTAINABLY CAUGHT ICELANDIC COD, ROASTED AND SERVED OVER A FORAGED CHANTERELLE & LOCAL
MUSHROOM RAGOUT, MARJORAM LEMON BUTTER, LOCAL GREENHOUSE CHERRY TOMATOES

WOOD OVEN FIRED P.E.I. MUSSELS

GARLIC, CREAM, SHALLOTS & UPSTATE WHITE WINE WITH WOOD OVEN CHEESY HERBED BREAD STICKS

BUTTERNUT SQUASH LASAGNA (VEGETARIAN)

ROASTED BUTTERNUT SQUASH, TONJES FARM MOZZARELLA, RICOTTA, AND "FARM" ESAN CHEESE, BECHAMEL

DESSERT

ALL THREE WILL BE AVAILABLE

BITTERSWEET CHILLED

CHOCOLATE FUDGE IN NYC HONEY

LOCAL ROOFTOP HONEY CARAMEL ICE
CREAM, ANDREW'S HONEY
COMB & BEE POLLEN

PHILLIPS FARM

BARTLETT PEAR COBBLER

BROWN SUGAR, BUTTER CRUMBLE,
BOURBON VANILLA CUSTARD
ICE CREAM

**MARNI'S MAPLE MARSHMALLOW
S'MORE**

DEEP MOUNTAIN MAPLE FARM MAPLE
MARSHMALLOWS, WHITE
MARSHMALLOWS, GRAHAM CRACKER
CRUMBLE, DARK CHOCOLATE CHIPS