

THE
MARSHAL
Wood-Fired American Kitchen

SUMMER GROUP DINING

WOOD OVEN FRENCH LOAF

BAKED DAILY AND SERVED WITH
FRESHLY HOMEMADE BUTTER
(INCLUDED IN ALL GROUP DINING)

APPETIZERS

(PLEASE CHOOSE THREE)

SULLIVAN COUNTY FARMS DEVILED EGGS

GARLIC PESTO INFUSED YOLKS, CRISPY DUCK
PROSCIUTTO, FRIED CARROTS,

MICRO SCALLION, GARLIC PESTO & WALNUT PESTO

ORANGE BRANDY BRAISED LOCAL SLAB BACON

BED OF RED AND GREEN CABBAGE, RICE WINE VINEGAR,
PICKLED RED ONION

THREE KALE SALAD

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

WOOD OVEN MAC N' CHEESE

THICK CUT BACON, PENNSYLVANIA SWISS CHEESE,
CORKSCREW PASTA

BULICH FARMS ROASTED PORTOBELLO MUSHROOM SALAD

BABY ARUGULA, MICRO MIX, GOAT CHEESE, POLENTA
CROUTONS, BALSAMIC VINAIGRETTE

HUDSON VALLEY BURRATA

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

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

GOAT CHEESE & HERB STUFFED BONE IN CHICKEN BREAST

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

MOLASSES & BOURBON BBQ PORK RIBS

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

WOOD OVEN FIRED P.E.I. MUSSELS

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

BOURBON PLANKED ARCTIC CHAR

CHERMOULA SAUCE, SAUTÉED BABY ARUGULA WITH FRESH LEMON & HAZELNUTS

WOOD OVEN MAC N' CHEESE

THICK CUT BACON, PENNSYLVANIA SWISS CHEESE, CORKSCREW PASTA

SUMMER SQUASH LASAGNA (VEGETARIAN)

ROASTED SUMMER SQUASH, TONJES FARM MOZZARELLA, RICOTTA, AND "FARM" ESAN CHEESE,
FRESH TOMATO, LOCAL SPINACH

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

**LARCHMONT FARMS YELLOW
PEACH 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