



SALADS

SHAVED GREEN MARKET SALAD	12
kale, beets, carrots, apples, sunflower seeds, radishes, herb vinaigrette	
ARUGULA & RADICCHIO	10
heirloom cherry tomatoes, parmesan, parsley, lemon	
ROASTED RED BEETS	12
watercress, pistachios, warm blue cheese croutons, yellow beet vinaigrette	
SUMMER CHOPPED SALAD	10
heirloom tomatoes, charred corn, celery, ricotta salata, bacon, cucumber-coriander dressing	

DINNER

FRESH WHITE SHRIMP	16
corn pancake, heirloom cherry tomatoes, radishes, celery leaves, tarragon	
GRILLED OCTOPUS	16
charred romaine, romesco two ways	
GRATIN OF SUMMER SQUASHES	16
sweet & hot roasted peppers, calamata olives, pine nuts, ricotta, pecorino, basil	
HAND MADE TAGLIATELLE	17
manilla clams, charred corn, capers, thyme, parsley	
DUCK LEG CONFIT	16
warm spinach, marcona almonds, medjool dates, spanish blue cheese, aged sherry vinegar	
MILK- BRAISED PORK BELLY	15
shaved fennel, asparagus, pickled cucumbers, dill, dijon-creme fraiche	
PAN SEARED CUTTLEFISH	16
red chard, castelvetrano olives, calabrian chilies, roasted tomato, fresh oregano	
GRILLED RAINBOW TROUT	18
wilted radicchio, locust grove cherries, fennel, speck, saba	
VEGAN BURGER	13
house-made pickles & ketchup, potato roll, salt & pepper french fries	
BURGER	15
house-ground, grass-fed beef, potato roll, salt & pepper french fries add cheese and/or bacon: \$1	
ROASTED LEG OF LAMB	19
cracked wheat, charred eggplant, feta, arugula, smoked tomato vinaigrette	
GRILLED HAMPSHIRE PORK PORTERHOUSE CHOP	21
roasted fingerling potatoes, escarole, capers, mustard seeds, fresh oregano	

SNACKS & SIDES

OLIVES	6
FRIED FENNEL	4
FRESH FIG & MASCARPONE CROSTINI	7
SALT & PEPPER FRENCH FRIES	4
GRILLED ASPARAGUS	
mustard herb aioli	5
HOUSE MADE PICKLED VEGETABLES	
regular or spicy!	5
CHARRED KALE	5
ZUCCHINI PANCAKES	5

CHEESE

PRAIRIOL- cow, France
VENTO D'ESTATE- cow, Italy
PARMIGGIANO REGGIANO- cow, Italy
VALDEON- blue, cow, Spain
EWE'S BLUE- sheep, NY
ABBAYE DE BELLOC- sheep, France
HUDSON VALLEY CAMEMBERT- sheep, NY
GARROTXA- aged goat, Spain
HAYSTACK RED CLOUD- goat, CO
ROCHETTA- cow, sheep, goat, Italy
KUNICK- goat, cow, NY

1PC \$5 3PC \$13 5PC \$17

At Thistle Hill Tavern we use as much local and sustainable produce, dairy, seafood and meat as possible. Ask your server about this week's featured farms.

A 20% gratuity will be added to parties of six or more.

We accept American Express, Visa and Mastercard