

## STARTERS

### LOCAL CHEESE PLATE | 18

V

soft, hard and blue cheeses from High Lawn Dairy Farm | dried fruit | honey comb | grainy mustard | pickled grapes | assorted crackers

### CRUDITÉ | 15

V, GF Contains Dairy

seasonal fresh vegetables | greek goddess yogurt dip

### MEZZE PLATTER | 15

VG

hummus | grilled marinated vegetables | olives | grilled pita

## SALADS

### CACCIO PEPE CAESAR | 13

Contains Dairy, Fish, Eggs

chopped romaine | marinated white anchovy | pecorino cheese | crispy peas | whole grain croutons

### SEASONAL MIXED GREENS | 13

V, GF Contains Walnuts

mixed organic and local greens | roasted pears | walnuts | goat cheese | apple cider vinaigrette

WYNDHURST



MANOR

IN ROOM DINING  
AVAILABLE 11AM-9PM

## ENTRÉES

### MOON BURGER | 25

Contains Gluten, Egg

2, 6oz grassfed beef patty | wheat bun | tarragon aioli lettuce | tomato | shaved onion housemade pickles | french fries

### HAM SANDWICH | 20

Contains Gluten, Egg, Dairy, Pork

shaved ham | sharp cheddar | onion | kale | pickles ciabatta Roll | with seasonal salad

### GRILLED VEGETABLE WRAP | 17

V Contains Gluten, Dairy, Pinenuts

grilled vegetables | spinach | feta | pesto hummus whole wheat tortilla with seasonal salad

### HERB ROASTED CHICKEN | 27

GF

6oz airline chicken breast | cranberry quinoa pilaf roasted baby carrots | grapefruit marmalade

### HUDSON VALLEY STEELHEAD TROUT | 27

GF, Contains Soy

5oz trout (local, sustainably farmed) | maple-orange glaze | shiso roasted cauliflower and kale creamy millet "polenta"

### BROWN RICE BOWL | 19

Contains Gluten, Soy, Sesame

soy glazed mushrooms | broccoli | 4 hour egg quick kimchi | furikake | black garlic-gochujang

## DESSERTS | 12

### CARROT BUCKWHEAT CAKE

VG, GF

maple cashew cream | praline | carrot chips

### RASPBERRY POT DE CRÈME

GF, NF, VG

chocolate streusel | orange segments

### SPICED RUM PINEAPPLE

GF

white chocolate lime ganache | sponge cake | crystallized macadamia

For the safety and wellbeing of our guests, all In-Room Dining requests will be contactless deliveries. Your check will automatically be charged to your guest room.

*A \$10 delivery fee will be applied.*

| GF Gluten Free | DF Dairy Free | V Vegetarian | VG Vegan | NF Nut Free |

*Disclaimer: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.*