

THE CIDER MILL

Fall Menu

APPETIZERS

Tuna Poke

ginger-honey-chipotle tuna, wonton cups,
apple chips (gfO) \$19

Pumpkin Mac & Cheese

brown butter crumb, bourbon black pepper
bacon (gfO, vegO) \$15

Stuffed Meatballs

blue cheese, caramelized red onion, balsamic
glaze, crostini \$16

Mussels

vegetable broth, fennel, oranges, tomatoes,
roasted red pepper rouille crostini (gfO) \$20

Edamame Dip

fresh veggies for dipping (gf, V) \$14

Crostini

apple-butternut squash chutney, crispy bacon,
arugula, balsamic cider glaze (vegO) \$16

Warm Brie

cranberry-apple compote, pickled apples,
toasted almonds, sliced baguette (gfO, veg,
nuts) \$18

Flatbread

cauliflower crust, garlic oil base, roasted
butternut, bacon, smoked gouda, crispy kale,
pomegranate glaze (gf, vegO) \$16



Sprouts

fried brussels sprouts, maple chipotle sauce,
house-made blue cheese (gs, VO) \$16

add sides

Risotto 10 Jasmine Rice 4 Tonight's Veg 5
Onion & Gouda Mashed 6 Fries 5 Truffle Fries 10

CHEFS: EVELYN WOODIN, ALEX TORRES, DEBBIE SACCO

ENTREES

Pan-Seared Salmon

apple sage and fennel risotto, brown butter,
arugula-pesto aioli (gf) \$39

Pumpkin Mac & Cheese

brown butter crumb, bourbon black pepper bacon
(gfO, vegO) \$29

Cider-Braised Pork Shank

(20oz), spicy sweet potato puree, shaved brussels
and baby carrots, pickled apple (gf) \$38

Pan-Seared Grouper

sausage stuffing, peach bourbon chutney, swiss
chard, apple cider balsamic \$38

Pan-Seared Duck Breast

parsnip puree, honey butter glazed delicata squash,
yukon gold potatoes, spinach, apple-citrus reduction
(gf) \$42



Riggies

house-made rigatoni, parmesan, spicy tomato-
cream sauce. choose roasted chicken thighs,
breaded chicken, roasted eggplant and/or Gianelli
spicy ground sausage (gfO) \$29

SALADS

Cider Mill Salad

mixed greens, pickled apples, candied pecans, raisins, cider dijon
dressing (gf, V, nuts) \$7 / \$14

Caesar Salad

romaine, pecorino romano, croutons, white anchovy dressing
(gfO) \$7 / \$14

Vegan Hash

white potato, sweet potato, kale, white beans, tofu
maple cayenne crema [add protein] (gf, V) \$26

Pork Duo

grilled tenderloin & crispy belly, purple sweet potato
puree, tonight's veg, balsamic fig jam, apple cider
gastrique, pickled onions (gs) \$38

Grilled Rack of Lamb

sunchokes [pureed, roasted, fried, pickled], swiss
chard, mint and parsley salsa verde, roasted
tomatoes, pistachios (gs, nuts) \$46

Catskills Statler Chicken

white bean bacon ragout, gremolata vinaigrette,
arugula and red onion salad (df, gf) \$30

Grilled Coulotte (10 oz)

juicy and flavorful cut from the top sirloin, served sliced.
caramelized onion-smoked gouda-rosemary mash,
tonight's veg, maple pecan bourbon sauce (gf, nuts) \$45

Tofu Stirfry

sauteed veg (mushrooms, peas, edamame, carrots, bell
peppers) & jasmine rice [add protein] (gf, V) \$26

add protein

Grilled Chicken Breast 9
Tofu 6
Roasted Chicken Thighs 8
Steak 15
Crispy Chicken 9
Salmon 15
Spicy Ground Gianelli Sausage 8

MODIFICATIONS TO THE MENU MAY BE AN UPCHARGE. PARTIES OF SIX OR MORE MAY HAVE A 20% AUTO-GRATUITY.

GF - GLUTEN FREE, GS - GLUTEN FREE INGREDIENTS BUT AN ELEMENT HAS CONTACT WITH FRYER

DF - DAIRY FREE, VEG - VEGETARIAN, V - VEGAN, O - OPTION