

The Roundhouse

2 E Main St 12508-3302 · +18457658369 · Updated: Jan 14, 2026

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WELCOME 1

Amuse Bouche & Glass of Sparkling Wine

Start the evening in our beautiful dining room with a surprise bite created by Executive Chef Bertrand and a glass of sparkling wine.

FIRST COURSE 4

Lobster Arancini

lemon zest, crème fraîche, chives

Windridge Farm Mushroom Potato Gnocchi

spinach, potato foam, mushroom sauce

Wellfleet Oysters

pickled cucumber, red onion, osteria caviar

Montchevre Goat Cheese & Caramelized Onion Tart

baby arugula, figs, balsamic

SECOND COURSE 5

Paccheri Lisc Pasta

roasted brussels sprouts, red onions, spinach, rosemary, toasted walnuts, parsnip sauce

Savoy Wrapped Halibut

truffles sous vide, fingerling potatoes, leeks, cream, dill, lemon oil

Butter Poached Lobster Tail

lobster tortellini, purple potatoes, kale, lobster tarragon sauce

Pan Roasted Organic Chicken

truffle glaze, fresh truffle under skin, roasted turnips, nodine's bacon, pomme puree

Prime 12 Oz Sirloin

duck fat potatoes, grilled broccolini, au poivre sauce

THIRD COURSE 4

Coffee Chocolate Dome

raspberry coulis

Chocolate Crunch Mousse

mini macaron, chocolate ganache gelato, chocolate crumb

Coconut Custard Tart

strawberry sorbet, strawberry coulis

Pistachio Crème Brûlée

lemon financier

SNACKS & APPETIZERS 16

Jumbo Lump Crab Cakes \$29.00

chipotle remoulade, pickled onions, rainbow micro greens

Wedge of Caesar Salad \$15.00

baby gem lettuce, anchovy, reggiano parmigiana, crushed croutons, olive tapenade (mgf)

Winter Salad \$17.00

roasted beets, baby arugula, red watercress, beet gel, crumble goat cheese, balsamic vinaigrette (v, mve, gf)

Parsnip Soup \$15.00

roasted garlic, rosemary, toasted sesame seeds, spot of cream (gf)

Steamed Dumplings \$15.00

chicken, lemongrass, cabbage slaw, soy ginger

Crispy Brussels Sprouts \$14.00

sesame, nori seaweed, sweet chili (v, ve)

Seared Crusted Tuna \$21.00

almond crust, yuzu ponzu, shiitake, yuzu pearls, wasabi micro greens (gf)

Windridge Farm Mushroom Fondue \$18.00

golden oyster, black king & chestnut mushrooms, challah bread, warm goat cheese (v)

Wild Mushroom Flatbread \$17.00

windridge farm mushrooms, truffled ricotta, monterey jack, extra virgin olive oil, baby arugula, prosciutto (mv)

Grilled Octopus \$25.00

white cannellini beans, chorizo, spinach, cilantro, smoked paprika, saffron aioli

Meatballs BVP \$18.00

san marzano tomato, focaccia, pecorino romano

Burrata \$19.00

port wine-poached pear, pear purée, arugula, balsamic vinegar, crostini (mgf, v)

Tacos Carnitas \$19.00

braised pork shoulder, salsa verde, purple cabbage, radish, blue corn tortilla (gf)

Oxtail Tots \$13.00

mozzarella, white truffle oil, chives (mv)

Blistered Shishito Peppers \$13.00

romesco aioli, smoked sea salt (v, mve, gf)

Deviled Eggs	\$15.00
bacon, pickled red onion, chives (mv, gf)	

BURGERS & SANDWICHES 4

Buttermilk Crispy Chicken Sandwich	\$21.00
black pepper aioli, avocado, bacon jam, pepper jack cheese, crispy tots	
Roundhouse Burger	\$23.00
boston lettuce, tomato, caramelized onion, havarti cheese, french fries	
Short Rib Sandwich	\$21.00
roasted garlic baguette, brie, confit tomato, baby arugula, french fries	
Grilled Scamorza Cheese Sandwich & Parsnip Soup	\$20.00
sourdough, roasted figs, prosciutto, dijon mustard	

ENTRÉES 12

Pan Roasted Duck Breast	\$39.00
gingered sweet potato purée, roasted brussels sprouts, lingonberry compote, pomegranate molasses (gf)	
RH Mac n' Cheese	AVAILABLE OPTIONS
	classic v: \$17.00
	double smoked bacon & cheddar: \$22.00
	spicy lobster: \$29.00
Pan Seared Steele Head Trout	\$39.00
roasted fennel, wilted kale, tomato confit, borettane onions, smoked tomato sauce (gf)	
Buddha Bowl	\$29.00
sweet potato, red quinoa, baby carrots, chick peas, ruby red grapefruit, spinach, pomegranate seeds, mustard tahini dressing, red onio, roasted rosemary (ve, gf)	
American Red Snapper	\$38.00
sauteed, baby bok choy, crabmeat dumplings, dashi, crispy noodles	
Cassoulet	\$32.00
crispy duck leg, garlic sausage, smoked nodine's bacon, white cannellini beans focaccia (mgf)	
Roasted Organic French Breast Chicken	\$31.00
romesco purée, roasted purple, yellow & white cauliflower, fingerling potatoes, chicken jus (gf)	
Pan Roasted Crusted Loin of Venison	\$42.00
juniper crust, parsnip puree, sea beans, roasted sunchokes, cranberry compote, port reduction (gf)	
Lamb Ragu Paccheri Lisci Pasta	\$28.00
tomato, basil ricotta, rosemary, thyme, lemon zest	

Spiced Braised Short Ribs	\$36.00
smoked collard greens, nodine's smoked bacon, grits, braising jus (gf)	
Steak Frites	\$44.00
12 oz black angus ny sirloin, french fries, bordelaise sauce (mgf)	
8 oz Filet Mignon	\$44.00
onion jam, sauteed mushrooms, baby florentino, au poivre (gf)	

SWEETS 6

Pistachio Crème Brûlée	\$12.00
lemon financier (v, mgf)	
Chocolate Crunch Mousse	\$14.00
gold glaze, macaron, chocolate ganache gelato, chocolate crumb (v)	
Coffee Chocolate Dome	\$12.00
mango coulis (gf)	
Coconut Custard Tart	\$12.00
strawberry sorbet, strawberry coulis (v)	
Espresso Tartufo	\$12.00
warm chocolate ganache (v)	
Single Scoop	AVAILABLE OPTIONS
housemade sorbet v, ve, gf: \$10.00	
jane's ice cream v, gf: \$10.00	

SIGNATURE COCKTAILS - \$16 8

Barrel Aged Manhattan
ragtime rye (nys), cocchi di tornino vermouth, whiskey barrel aged bitters (nys)
Spiced Apple Bourbon Old Fashioned
dutch's bourbon (nys), springbrook apple moonshine (nys), cinnamon vanilla syrup, tiki bitters
Spiced Blackberry & Cherry Sangria
darvelle freres v.s.o.p. french brandy, allspice dram, combier orange, springbrook apple moonshine (nys), cherry whisky, blackberry purée
Espresso Martini
awakened spirit coffee vodka (nys), caffè ammi espresso, springbrook cowboy coffee liqueur (nys), giffard vanilla
Smoke on the Water
montelobos mezcal, comisario reposado, amara del capo, nux black walnut liqueur, mist of method red vermouth (nys)
Cold Dark Night
guyenese dark diamond rum, velvet falernum liqueur, dram allspice liqueur, pineapple juice, fresh lime
Wet Your Whistle +2
whistle pig 6 yr rye, nux black walnut liqueur, cocchi barolo chinato, whistle pig maple syrup, black walnut bitters

Pear Margarita +2

casamigos silver, pear nectar, american fruit pear liqueur (nys), fresh lime, fresh ground nutmeg

BRUNCH ENTREES 7

Lump Crab Meat Eggs Benedict	\$24.00
english muffin, hollandaise	
Brioche French Toast Pain Perdu	\$18.00
apple compote, caramel whipped cream	
Smoked Maple Cheddar Omelet	\$18.00
hash browns	
Avocado Toast	\$16.00
two sunny-side-up eggs, jalapeno, pickled red onios	
Smoked Salmon Flatbread	\$20.00
everything seasoning, cream cheese, pickled red onions, EVOO	
Chicken & Waffle	\$18.00
cinnamon butter, hot honey, maple syrup	
Two Vital Farm Eggs Any Style	\$12.00
hash browns	

BRUNCH SIDES 5

Basket of Baked Croissants	\$8.00
vermont creamery salted butter	
Basket of Housemade Muffins	\$8.00
vermont creamery salted butter	
Nodine's Applewood Smoked Bacon	\$12.00
Jumbo Breakfast Sausage	\$8.00
Side of Toasted Sourdough or Multigrain Bread	\$5.00

BRUNCH COCKTAILS 9

Classic Bloody Mary	\$12.00
two sisters vodka, celery, cherry tomatoes, radish	
Classic Mimosa	\$10.00
oj, combier orange liqueur	
Blood Orange Mimosa	\$12.00
blood orange, solerno orange	

Grapefruit Mimosa	\$12.00
grapefruit, pamplemoose	
Bellini	\$12.00
prosecco, peach nectar	
Fleur Royale	\$10.00
champagne, rothman & winters elderberry liqueur	
Morning Mule	\$10.00
two sisters vodka, orange, ginger beer	
Hudson Valley Coffee	\$12.00
beaverkill bourbon cream, beacon coffee bourbon	
The Red Eye Old Fashioned	\$16.00
ragtime rye, springbrook coffee liqueur, gifford vanilla liqueur, orange bitters	