

Fall 2022-Dining Room Menu-Dinner Tues-Sat.@4:30pm

GLUTEN GUIDELINE MENU

Open anytime for a private party! Private rooms available for baby showers, birthday parties, rehearsal dinners and corporate events from 10-60.

Full-service catering available from **Prime Hospitality Catering!**

[www.rockwoodcarriagehouse.com](http://www.rockwoodcarriagehouse.com)

[www.emmaspond.net](http://www.emmaspond.net)

[www.primehospitalitycatering.com](http://www.primehospitalitycatering.com)

• **For the Table**

**Chef's Market Selection of Cheeses 25**  
 Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk  
 Nettle Meadow-NY-triple cream cow/goat's milk  
 Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk (NO CRISPS)

**East Coast Blue Crab Dip 16.5**  
 (NO PITA)

• **Soup & Salads**

**Cool Breeze Farms Mixed Greens- 11**  
 Mixed greens, creamy goat cheese, spring strawberries, candied nuts, dark balsamic vinaigrette

**Chopped Salad-Iceberg and red romaine, tomato, 11**  
 Bourbon braised bacon, crumbled Bayley Hazen Blue cheese, cucumber, creamy buttermilk blue cheese dressing

**Grilled Romaine 12**  
 Creamy Caesar dressing with Meadow View Farm eggs, Parmigiano-Reggiano cheese, (NO CROUTONS)

**Crock of French Onion Soup 12**  
 (NO BREAD) gruyere cheese

• **Raw Bar**

**Tuna Tartare\*-Avocado, (NO SOY ONIONS, NO TORTILLAS) wasabi 18**

**Freshly Shucked East or West Coast Oysters-cucumber mignonette-MP**

**Fresh Texas U12 Shrimp Cocktail-per piece\*-3.75**

**Jumbo Lump Crab Cocktail-Red Sea salt, artisan olive oil; (NO SEAWEED) 20**

• **From the Steakhouse Grill\***-garnished with butter braised French green beans, and BP steak sauce

<b>12 oz. Certified Angus Beef NY Strip 49</b>	<b>20 oz. USDA Prime Porterhouse 69</b>
<b>8 oz. Center Cut Choice Filet Mignon 49</b>	<b>10 oz. USDA Prime Filet Mignon 62</b>
<b>16 oz. USDA Prime Bone-in NY Strip 55</b>	<b>16 oz. USDA Prime Short Bone Ribeye 75</b>
<b>14 oz. Prime Pork Chop 38</b>	
	Horseradish Butter 1.5
	Cast iron creamed spinach 9
	Bearnaise (served room temp) 3
Creamy potato puree 6	
Shredded Brussels with pancetta 8	
Bacon fat local mushrooms 8.5	Salt crusted baked potato-6

\*Consuming raw or undercooked meat, poultry, dairy, or seafood may increase your risk of a food borne illness

**TURF**

**Painted Hills Farms Beef Short Ribs**  
 haricot vert, cabernet reduction  
**6 oz. -40 12 oz.-70**

**House Made Seasonal Vegan Chili-24**  
 (NO SCHNITZEL)

**Free Bird Farm Chicken Breast 28**  
 Parmesan crusted, local chanterelle mushroom and potato hash, maple smoked bacon, roasted garlic aioli

**SURF**

**Pan Seared Citrus Cured Salmon 29**  
 Faroe Island salmon, salt roasted beets, local tomatoes, roasted shallot-aged balsamic vinaigrette