

TO START

PARKER HOUSE ROLLS

Sullivan County cream butter
\$6

SAVORY TART

wild greens, ricotta, pine nut
\$14

CHILLED ENGLISH PEA SOUP

fennel, toasted almond
\$14

COPPS ISLAND OYSTERS

black pepper mignonette, lemon
\$21 half dozen

CHEESE PLATE

local small farm chesses, honey
rhubarb & marcona almonds
\$19

CHARCUTERIE BOARD

selection of local cured meats
vesuvio sourdough
\$25

GARDEN & GRAINS

LANCASTER FARM GEM LETTUCES

spring vegetables, pecorino, lemon
\$16

LOCAL BURRATA

pickled and roasted mushrooms
\$18

GOAT CHEESE GNOCCHI

english peas, mint, pancetta
\$22

BUCATINI

Sullivan County bacon, tomato
chili, pecorino
\$23

TAGLIATELLE

Long Island duck & porcini
"ragu bianco"
\$24

GEMELLI

Maine ruby shrimp, spring alliums
\$23

FROM THE SEA

NY HUDSON STEELHEAD CRUDO*

everything spice, pickled onion
buckwheat
\$18

GRILLED SPANISH OCTOPUS

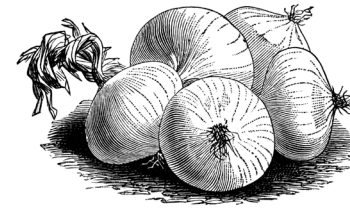
fingerling potatoes, chorizo, olives
salsa verde
\$22

SEMOLINA CRUSTED SKATE WING

brown butter, lemon, capers
\$26

CAROLINA SOFT SHELL CRAB

saffron risotto, spring garlic
vermouth
\$32



BUTCHERS BLOCK

STEAK TARTARE*

arugula, sherry, shallot
vesuvio sourdough
\$24

FARMSHOP TUSCAN FRIED CHICKEN

honey cornbread
cabbage slaw
\$26

GRILLED BERKSHIRE PORK CHOP*

spicy mustard greens, pistachio
\$31

LONG ISLAND DUCK BREAST*

fennel and coriander crust
beets, pickled cherries
\$38

LOCAL HARVEST STEAK*

potato torta, gremolata
herb salad
\$38

SEASONAL SIDES

FARMERS SALAD TO SHARE - 16

SUGAR SNAP PEAS & PANCETTA - 12

MASHED POTATOES - 10

SUCCOTASH - 12

VISIT US ON SOCIAL MEDIA



@PRINTRESTAURANT

STATEMENT

PRINT. Restaurant is committed to supporting local and sustainable farmers

Still and sparkling water purified in house by Mayim Water System. Bottle: \$6. Refill: \$2.

PRINT. dishware by Heath Ceramics & Jono Pandolfi

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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