



ROOM SERVICE AFTERNOON MENU

Served from 12 p.m until 6 p.m.

STARTERS

CHEF'S SOUP OF THE DAY \$12

BLISTERED SHISHITO PEPPERS (V, GF) \$14
Green Goddess | Grilled Lemon

STRACCIATELLA BREAD (V) \$14
Warm Ricotta Dip | Extra Virgin Olive Oil | Oregano

CHOPPED SALAD (GF) \$16
Romaine | Bacon | Cucumber | Chickpeas | Tomatoes | Avocado | Lemon-Dijon Dressing
(V or V+ Upon Request)

MOHONK HOUSE SALAD (GF, V or V+) \$14
Local Artisan Lettuce | Tomatoes | Carrots | Cucumbers | Grilled Asparagus

Choice of Dressings

Creamy Balsamic (V) | Ranch (V) | Sherry-Shallot (V+) | Fat-Free Italian (V+)

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN



WOOD FIRED SPECIALTIES

PANUOZZO NAPOLETANO SANDWICH \$27

Italian Sausage | Fire Roasted Peppers | Provolone | Italian Salad | Marinara Sauce | Garlic Aioli

SALUMERIA BIELLESE PEPPERONI PIZZA \$23

Chanterelle Mushrooms | Caramelized Onions | Local Honey
(GF Upon Request)

FRESH MOZZARELLA AND CURED ROMA TOMATOES PIZZA (V) \$23

Basil Oil | Pine Nuts
(GF Upon Request)

FIRE ROASTED EGGPLANT AND MUSHROOM FLATBREAD (V) \$25

Feta | Tahini
(GF Upon Request)

SANDWICHES

Served on Brioche Bun with French Fries

HOUSE HALF POUND BEEF BURGER \$29

Choice of Cheese | House Burger Sauce | Red Onion Jam
(GF Upon Request)

VEGETARIAN BURGER (V) \$26

Choice of Cheese | House Burger Sauce | Red Onion Jam
(V+ Upon Request)

*No additional gratuities are expected.
We cannot guarantee the absence of cross-contamination.
Please let your server know if you have any food allergies.*





DESSERTS

TRIPLE CHOCOLATE CAKE

\$15

Crème Anglaise | Candied Cacao Nibs

BASQUE CHEESECAKE (GF)

\$15

Sabayon | Orange Syrup | Blood Orange Ice Cream

TIRAMISU

\$15

Espresso Sabayon | Chocolate Covered Espresso Beans

APPLE TARTE TATIN

\$15

Salted Caramel | Feuilletine

SELECTION OF HOUSE-MADE ICE CREAMS AND SORBETS

\$9

(GF Upon Request)

GF AND V+ DESSERTS AVAILABLE ON REQUEST

DRINKS

COFFEE, TEA, SOFT DRINKS, & JUICES

\$6

GF = GLUTEN FREE

|

V = VEGETARIAN

|

V+ = VEGAN

