

\$34.95

www.crabtreeskittlehouse.com

914.666.8044



## Crabtree's KittleHouse 1790



Wine Spectator Magazine Grand Award since 1994  
Wine Enthusiast Magazine Ultimate Distinction since 2006  
The Nature Conservancy Green Restaurant Award since 2013

**FOOD & WINE**  
Inspiration served daily

America's Top Five Wine Pairing Meccas

"Most Popular Restaurants"

Southern New York Zagat Survey since 2001

25 25 25

A Westchester "classic", this "genteel", "well-appointed" Chappaqua "country inn" provides a "grand experience" via "outstanding" new American cuisine, a "legendary" wine list "as thick as a telephone book" and service that leaves patrons feeling "coddled" amid a "beautiful setting" that makes each visit a "special occasion"; those who find it a "bit stuffy" may enjoy the "more casual" taproom or "magnificent" "bordering on decadent" Sunday brunch.

\*We are proud to support local, sustainable farm and fishing practices

JD Farms	Blue Ledge Farm	Wester Ross Island Fishery
Cabbage Hill Farm	Old Chatham Sheep Herding	Highland Farms
Gill Jack Farm	Sprout Creek Farm	Mountain Smokehouse
Mobius Fields	Maplebrook Farm	Grimaud Farm
Cato Corners Dairy	Adirondack Cheese Company	Cape May Fishery
Farming 101	John Boy's Farm	Overlook Farm
Limestone Springs Fishery	Sugar Hill Farms	I&Me Farm
Bardwell Farm	Wild Hive Grainery	Morning Star Farms

\*We source our seafood using Sea to Table, an organization that partners and sells catch from local, sustainable fishermen

- Open Tuesday – Sunday serving Lunch, Dinner and Sunday Brunch
- Private Events from 10 to 225 guests and Private Event Catering at Your Location
- Overnight Inn Accommodations
- Seasonal Outdoor Garden Dining



Crabtree's KittleHouse  
Restaurant & Inn

11 Kittle Road  
Chappaqua New York 10514

Crabtreeskittlehouse

@kittlehouse

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## HVRW Lunch Menu Spring 2023

## 0063 The Story of Crabtree's Kittle House Restaurant & Inn

The Kittle House dates back to 1790, originally constructed as Reisig and Hexamer's Barn on Ivy Hill Farm, a nursery and fruit farm. In the mid 1800's, a local farmer named John Kittle purchased the farm and the barn and it was renamed The Kittle Barn and Carriage House on Ivy Hill. In 1890, Moses Taylor V, a prominent local businessman and wealthy entrepreneur, bought the Kittle property along with the surrounding 500 acres and established the expansive Annandale Farm, where he bred and raised prize cattle.

In 1895, Taylor refurbished the Kittle Barn into a lavish twenty-five room home as a surprise wedding present for his daughter, Marion, so that she and her new husband could live on the estate. Alas, Marion refused to live in "the barn" and the gift became a stately guesthouse for Taylor's many business associates, dignitaries and friends visiting from New York City and around the world. Taylor passed away in 1928 and the Annandale Farm estate was parceled out and sold off.

During the gray years of Prohibition, the Kittle House began to develop its livelier, though discreet, reputation as a center for hospitality by serving the public as a 'roadhouse' (a country speakeasy). In 1931, the roadhouse was once again converted - this time into a private boarding school called the 'Noble School for Girls'. Unsuccessful, the boarding school closed after only five years and thus, The Kittle House tradition as a restaurant and inn began.

The Kittle House, along with thousands of surrounding acres, was purchased by the well-known Lawrence Family of Bronxville (Sarah Lawrence College, Lawrence Hospital, etc.), whose dream was to create a modern suburban village replete with shops, a theater, railroad station and country inn. Under their proprietorship, the Kittle House thrived during the following years as The Lawrence Farms Inn. The Westchester Playhouse, located on the adjacent property of what is now the Mt. Kisco Country Club, was also in its prime. The birthplace of many an illustrious acting career, the inn played host to numerous famous and soon-to-be-famous actors and actresses, including Henry Fonda, Margaret Sullivan, Burgess Meredith and Talullah Bankhead, to name just a few. In fact, Fonda's performances at the Playhouse helped to launch his legendary stage and screen career.

One of the most memorable incidents, or should we say performances, that took place at the Lawrence Farms Inn was on an "explosive" Fourth of July, when Sullivan quenched an argument with Fonda by pouring a pitcher of ice water on his head, much to the delight of the on-looking dining room crowd. In 1949, the inn was sold to restaurateur William Carlson and renamed "Carlson's Kittle House".

Since then the Kittle House has changed hands several times and many additions have been made to the building and property. In the late 1970's, a beautiful mahogany bar was added to the restaurant, and it came with quite a long and colorful history of its own. The bar, originally bought in England by Vaudeville and Broadway actress and entertainer Fanny Brice (yes, Funny Girl!) as a birthday present for her then beau, Dutch Shultz (yes, that Dutch Shultz!), spent time in the Bronx at one of Shultz's speakeasies before making its way to the Kittle House some fifty years later. It remains the centerpiece of the Tap Room today, although due to the limited ceiling height, it's clock - stuck forever on 12 - sits majestically on the fireplace mantel piece just across from the bar.

The Crabtree Family purchased The Kittle House in 1981 and through countless renovations, they have brought the famous house back to its former glory. The lovely grounds that surround the house, beautifully designed with several intimate gardens, provide the perfect setting for outdoor dining, wedding ceremonies and cocktail receptions. The historic Atrium Carriage Room accommodates elegant affairs of up to 225 guests, The Wine Cellar Table seats 16 guests, and The Ivy Hill Room seats up to 40. There are 12 overnight guest rooms, offering a cozy retreat for weekend getaways and weary travelers, and the former stables, which once stored the carriages and horses, now houses the legendary Kittle House wine cellar, holding one of the greatest collections of fine wine to be found anywhere in the world. And now, as the story continues...we welcome you to Crabtree's Kittle House.

## Restaurant Week Lunch Menu Spring 2023



Potato Leek Soup *(gf)* *(vegan)*  
asparagus, crispy leeks

Beet Salad *(gf)*  
organic beets, toasted pistachios, coach farm goat cheese, blood orange vinaigrette

Spring Asparagus Salad *(gf)*  
Poached feather ridge hen egg, crispy capers, truffle vinaigrette

Smoked Organic Hiddenfjord Scottish Salmon  
pickled onion crème fraiche, black bread

Gnudi  
semolina pasta dumplings stuffed with mascarpone, parmesan, ricotta  
blistered heirloom cherry tomatoes, niçoise olive crumble, olive oil



Ora King Salmon  
lentils & smoked bacon, fried lotus root, melted leeks

Breast of Goffler Farm Organic Chicken *(gf)*  
truffle yukon gold potato purée, market vegetables, natural juices

Cavatelli Bolognese  
fossil farm pork, hv grass-fed beef

Slow Roasted Hudson Valley Pork Shank *(gf)*  
silken parsnips, organic carrots, braising juices

Pan Roasted Hepworth Farm Cauliflower Romesco *(gf)* *(vegan)*  
tomato, pine nuts, garlic, olive oil



Valrhona Double Chocolate Brownie  
vanilla bean gelato, espresso crème anglaise

Strawberry-Rhubarb Tart

Heath Bar NY Cheesecake dulce de leche

A Selection of Gelato or Sorbet  
vanilla bean, espresso, chocolate hazelnut - bosc pear, raspberry, passion fruit

No Substitutions Please

\$44.95

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Grand Award  
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## HVRW Dinner Menu Spring 2023

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Maine Lobster Bisque (gf)  
truffle lobster salad

Potato Leek Soup (gf) (vegan)  
asparagus, crispy leeks

Beet Salad (gf)  
organic beets, toasted pistachios, coach farm goat cheese, blood orange vinaigrette

Spring Asparagus Salad (gf)  
Poached feather ridge hen egg, crispy capers, truffle vinaigrette

Florida Red Snapper Ceviche (gf)  
pickled onions, mango, bell peppers, cilantro, tostones

Gnudi  
semolina pasta dumplings stuffed with mascarpone, parmesan, ricotta  
blistered heirloom cherry tomatoes, niçoise olive crumble, olive oil



Ora King Salmon  
lentils & smoked bacon, fried lotus root, melted leeks

Breast of Goffler Farm Organic Chicken (gf)  
truffle yukon gold potato purée, market vegetables, natural juices

Cavatelli Bolognese  
fossil farm pork, hv grass-fed beef

Slow Braised Grass-fed Beef Short Ribs  
silken parsnips, crispy parsnips, baby carrots, swiss chard, braising juices

Pan Roasted Hepworth Farm Cauliflower Romesco (gf) (vegan)  
tomato, pine nuts, garlic, olive oil



Chocolate Kittle Kat Crunch Torte  
vanilla bean gelato

Strawberry-Rhubarb Tart  
blood orange-lavender coulis

Heath Bar NY Cheesecake dulce de leche

A Selection of Gelato or Sorbet  
vanilla bean, espresso, chocolate hazelnut - bosc pear, raspberry, passion fruit