



TABLE SNACKS

Truffle Tots | 9

shaved parmesan (v)

Deviled Eggs | 9

smoked salt, pickled onion

Pretzel Bites | 9

ale mustard (v)

SOUPS AND SHARES

French Onion Soup | 10

swiss cheese gratin

Kabocha Squash Bisque | 9

toasted pepitas (vegan)

Lobster Bisque | 12

Burrata | 17

*olive tapenade, roasted tomato,
micro basil (v) (gf)*

Spinach Dip | 12

smoked gouda, waffle fries (v)

Beet Carpaccio | 10

*thin sliced golden beets, local goat cheese,
pickled onion, beet vinaigrette,
pistachio (v) (gf)*

Shrimp Margarita | 15

*tequila, cucumber, corn, tomato, jalapeno,
cilantro, lime*

Thick Cut Bacon | 17

*half pound, apple wood smoked, cranberry,
ginger compote*

(v) vegetarian friendly selection

(gf) gluten-free friendly selection

FIELD

House Salad | 9

*local mixed greens, cherry tomato, red
onion, english cucumber, balsamic
vinaigrette (vegan/gf)*

Caesar Salad | 12

*romaine hearts, croutons, shaved reggiano
cheese, lemon, anchovy, and garlic
emulsion*

Wedge Salad | 12

*iceberg, bacon lardons, grape tomatoes,
bleu cheese, chives, buttermilk ranch
dressing (gf)*

Shaved Brussel Sprouts Salad | 12

*grape tomatoes, red onion, toasted pine
nuts, prosciutto di parma, lemon basil
vinaigrette (gf)*

SEA

Sea Scallops | 43

*pan seared, red quinoa, butternut squash,
oyster mushrooms, lemon brown butter*

Faroe Island Salmon | 34

*yellow jasmine rice, haricots verts,
apricot dijon glaze (gf)*

Fresh Catch | MP

*kindly ask your server about chef's
special seafood creation*

Shrimp and Grits | 32

andouille sausage

*Dietary Restrictions? Please inform your server
and we will be happy to accommodate any
request you may have.*

U.S. Army General Douglas MacArthur, who graduated from West Point in 1903, was one of the few individuals to achieve a five-star rank. General MacArthur graduated top of his class and by 1925, he was the Army's youngest general. He notably served in World War I, World War II, and the Korean War. Fun Fact: While MacArthur was a cadet at West Point, his mother stayed at The Thayer Hotel the entire time to make sure he stayed focused.



FARM

Roasted Chicken | 27

*garlic and herb marinated yukon gold
mashed potatoes, asparagus,
chicken jus*

Cowboy Pork Chop | 39

*fennel and coriander rub, mashed
potatoes, au jus*

Hudson Valley Duck Breast | 36

*yellow jasmine rice, orange crown
maple lacquer*

Boneless Beef Short Rib | 38

*cheese grits, asparagus, onion, mushroom
and bacon ragout*

Lamb Loin | 38

*herb fingerling potatoes, haricot verts,
dijon mustard shallot reduction*

Veal Osso Bucco | 49

cheese grits, hunter sauce

Thayer Burger | 20

*american cheese, lettuce, tomato, red onion
add: bacon, avocado or fried egg \$3*

VEGETARIAN AND PLANT BASED

Bulgogi | 21

*planted-based teriyaki marinated beef,
yellow jasmine rice, stir-fried broccolini,
peppers and onions (vegan)*

Butternut Squash Ravioli | 24

*rosemary sage brown butter, spinach,
candied hazelnut (v)*

Roasted Cauliflower "Steak" | 18

*warm gigante white bean salad, chermoula
sauce (vegan/gf)*

Three Cheese Marconi Bake | 17

*semolina shell shaped pasta, aged cheddar,
boursin and mozzarella panko crust (v)*

SIGNATURE STEAKS

All steaks are finished with Thayer Hotel butter

8 oz. Filet Mignon | 49

12 oz, Boneless Rib Eye | 52

12 oz. USDA Prime NY Strip | MP

Tomahawk Rib Eye For Two | MP

Please allow up to 40 minutes cooking time
for the Tomahawk Steak

Tomahawk comes with a choice of 2 sides

ADDITIONS TO ANY STEAK

Sauteed Mushrooms | 8

Caramelized Onions | 6

Bleu Cheese Crust | 6

Three Grilled Shrimp | 11

Bordelaise Sauce | 4

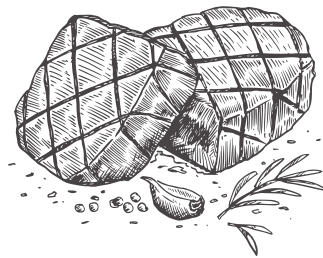


TABLE SIDES

Herb Fingerling Potato (gf) | 9

Charred Asparagus (v) (gf) | 9

Mac and Cheese | 8

Mashed Potatoes (gf) | 8

Baked Potato (vegan/gf) | 6

Beer Battered Onion Rings | 8

Cheese Grits | 8

Sauteed Spinach | 6

Yellow Jasmine Rice | 4

Haricots Verts | 8

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