



terrapiN

From far-flung origins, the world's most diverse flavors meet and mingle here, in this room, at your table. From elements both historic and eclectic comes something surprising, fresh, and dynamic: dishes to delight both the body and soul.

Restaurant | Bistro | Bar | Catering Executive Chef Josh Kroner
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Terrapin Restaurant is an original and authentic farm-to-table restaurant in the scenic and renowned village of Rhinebeck, NY.

Executive Chef and Owner Josh Kroner captures the local community with his cuisine, honoring the entire process of food preparation all the way to the plate; from sourcing through local farmers and backyard growers to carefully and artfully crafting original and delicious dishes. Terrapin serves up purely good food from good ingredients.

From the food to the ambiance, Terrapin Restaurant exemplifies a high level of creativity, beauty and respect for the presentation and service of pure, fresh food with a conscious effort to provide local, seasonal and sustainable food.

"The idea that dishes are creative, fun and delicious is extremely important. But what the ingredients are, and where they came from are of equally important consideration to me." Chef Josh Kroner



Chef Kroner's menu was among the first in the Hudson Valley and beyond to showcase what could be done with fresh, local ingredients.



Locally Sourced.

When Chef Josh Kroner first opened his restaurant in 1998, he immediately recognized the incredible bounty of the Hudson Valley, and went to work ensuring that he could use its fresh, local ingredients in his dishes. Seeing that few regional farmers sold their goods locally, he planted his own small garden at the restaurant to grow what he could, and went knocking on local farmers' doors to find what he could not.

In addition to his efforts at Terrapin, Chef Kroner supports the locavore movement as a board member of Hudson Valley Restaurant Week, the Hudson Valley's largest and most successful culinary event connecting farmers, restaurants and diners, and as an annual sponsor of the Rhinebeck Farmer's Market. He's also produced major festival events in the Hudson Valley, providing opportunity for relationships between local growers, local merchants and the general public in a festive environment, including the Hudson Valley Green Festival and Terrapin's Craft Beer Fest. In 2014 Chef Kroner was awarded the Victoria A. Simons Locavore Award.

Internationally Inspired.

Terrapin offers a playful and rich menu that showcases unique combinations spanning a repertoire of global flavors - merging together Italian, French, Asian and American Southwestern flavors. Chef Kroner's carefully crafted dishes achieve a perfect balance between comfort and upscale cuisine. From his highly popular Duck Quesadilla with Mango-Avocado Salsa (tangy braised duck, red onions and fontina cheese) to his Farmer's Market Crepes (sautéed fresh Hudson Valley veggies in buckwheat crepes with a raclette mornay sauce), Chef Kroner's food pleases all palates.



Terrapin's blend of cultural influences in its food carries over into its surroundings, offering three unique atmospheres to accommodate the mood of any gathering or meal.

In the newly redesigned dining room, guests enjoy highly crafted fare framed by the majestic cathedral ceilings of Rhinebeck's Historic First Baptist Church, completed in 1825. Local art adorns the walls and meals are presented on hand-crafted tables made by local artisans from reclaimed Hudson Valley barn wood, creating a true "farm-to-table meets barn-to-table" dining experience.

Guests seeking a playful and chic-casual environment can opt to enjoy the Red Bistro Bar that features an array of seasonally-inspired mixed drinks, an award winning wine list and a locally sourced beer selection alongside smaller plates and more casual dining options such as build-your-own burgers (made from Hudson Valley Cattle Company meat) and New American nachos, prepared with a variety of cheeses and flavorful topping combinations.

The outdoor patio is the third dining area, offering the vibrant energy and views of Rhinebeck.

Inspired by whole foods and whole wellness, Terrapin caters to specific diets. Most dishes on Terrapin's expansive menu can be customized for individual needs and many can be made wheat free, vegetarian and vegan.



Always Delicious.



Terrapin has an outstanding reputation for delivering high quality, well crafted, good food. Chef Kroner produces each dish from the inside out, delivering incredible tastes using credible ingredients.

Chef Kroner brings New York City caliber cuisine to his upstate restaurant with an impressive set of credentials behind him, having been saucier at Mesa Grill and an instructor at the French Culinary Institute.

As a result of Terrapin's unique intersection of craft, creativity and quality of execution, the restaurant has received numerous awards including "Best Restaurant in the Hudson Valley" by Chronogram Magazine, Wine Spectator's Award of Excellence for several years running, and high marks from Zagat. Terrapin has been voted "Best Restaurant in Dutchess County" 5 of the last 6 years in a community poll by Hudson Valley Magazine. Media highlights for Terrapin Restaurant and Chef Josh Kroner include Country Living Magazine, Fox's Good Day Cafe, The Cooking Channel, The Daily Meal, Bon Appetite Magazine and The New York Times.

**"The food is a fantasy come true"
- The New York Times**

**"Chef Kroner's sushi-grade ahi tuna with miso aioli recipe was a valuable and delicious addition to the magazine"
- Bon Appetite**