Locavore
from our farms to your table
The Catskills are synonymous with verdant, rolling farmland, towering peaks and lush valleys. Visit the Catskills and savor the riches of the land, from handcrafted cheeses, to maple syrup and dark ales, and explore the region’s agritourism opportunities.

Cheeses

The foundation of any honest-to-goodness agritourism industry is cheese. Subjective, we know, but one visit to Byebrook Farm in Bloomville or Betty Acres Farm in Delhi will be enough to convert even the stoutest non-believers. At Betty Acres, the cheese descriptions read like wine labels and will have your mouth watering within seconds. “Cremembert” pairs well with hard ciders, which is perfect as we suggest Kettleborough Cider House just down the road in New Paltz as your next stop. Just 15 minutes from Delhi, this craft beverage operation makes small-batch hard cider with hand-selected Hudson Valley apples.

Wine & Spirits

The lush terroir of the Catskills is ideal for producing delectable wines, crisp ciders and botanically unique spirits. In Roscoe, Prohibition Distillery features gluten-free, corn-grain vodka, available for purchase and tasting at their Union Street location. Half-an-hour’s drive south, Dancing Cat Saloon & Catskill Distilling Co. in Bethel features a bar and restaurant offering distinctive artisan spirits distilled onsite by the New York State Farm Distillery. Take a flight of spirits in the nearby tasting room, and head to The Museum at Bethel Woods, where exhibits explore the cultural transformation of the 1960s and the 1969 Woodstock Festival.

Tour more than 205 vineyards, wineries and cideries, from Adair Vineyards in New Paltz, to Whitecliff Vineyard and Winery in Gardiner and sample refreshing beverages hand-crafted with local ingredients straight out of the streams, forests and mountains of the Catskills.
Farm Tours & Farm Stores

Farms and farmers’ markets are abundant in the Catskills, as the lush Hudson Valley meets the higher peaks to create ideal growing conditions for a variety of fruits and vegetables. If shopping for fresh produce, savoring the pungent astringency of herbs and picking apples and pumpkins sounds like your kind of weekend, head to the Catskills to tour farms and shop for greens and goods.

Root N’ Roost Farm in Livingston Manor offers tours of the farm, as well as great produce, jams and crafts at their farmstand. Take a workshop at the farm on everything from growing Shiitake mushrooms to renewable energy options, or visit during the birthing season and play with baby animals. Who doesn’t want to do all that right now? In Hamden, the Lucky Dog Organic Farm Store and Café offers an array of locally produced goods, including cheeses, milk, and dry goods, as well as organic meats and regional brews. And in Bloomville, you can experience one of the Catskills’ popular farm stays at the Turquoise Barn, a 1800s-era former carriage house situated on the owners’ organic farm. Guests can enjoy workshops, yoga, hiking and biking. Nice, right?

Beer

The craft brewing industry is taking off in New York State, and new ales, stouts and lagers are being brewed as you read. In Windham, Cave Mountain Brewery Company offers seasonal brews fresh from the tap, such as oatmeal stout and vblueberry wheat. In nearby Athens, Crossroads Brewing Company offerings 10 craft brews, New York State wines and a great pub menu to pair your favorite libations. In Saugerties, a 45 minute drive from Windham, the Dutch Ale House Brewery has 15 craft beers on tap and more by the bottle.

This is just a sampling of the incredible culinary delights that await you in the Catskills. Make it an adventure, grab a cork screw and a picnic blanket, and head for the nearest farmers’ market, and the winery after that, and the charcuterie stand after that – to find regional delicacies begging to be consumed al fresco.