

Seasonal Menu

Soups

Chicken, Crab & Corn Chowder with local Corn, Cream, Potatoes, Bacon & Sherry 6. / 8.

Chilled Watermelon Gazpacho with Fennel, Feta Cheese & Pistachios 5. / 7.

Appetizers

Local Rabbit Loin Schnitzel with Jaeger Sauce, Spaetzle, Peas & Shaved Grana Padano Cheese 15.

Farmhouse Plate - Landjaeger, Bauernschinken (farmer's ham), Sprout Creek Toussaint Cheese, Danish Blue Cheese, Pickled Hard-Boiled Local Egg & Cornichons (GF) 15.

Flammkuchen - Caraway Flatbread topped with pickled local Garlic Scapes, Fresh Corn, Smoked Salmon, Mascarpone Cheese, local Green Beans & local Tomatoes 14.

Featured Salad - Local Mixed Greens with local Peaches, local Sunflower Shoots, local Heirloom Tomatoes, Roasted Almonds, marinated local Green Beans, Goat Gouda & Black Garlic Vinaigrette (GF) 12. add Grilled Murray's Chicken 6., Grilled Wild Shrimp 9., Arctic Char 10.

Entrées

Roasted Local Pattypan Squash stuffed with local Eggplant, Smoked Tofu, Kalamata Olives, Preserved Lemon, Saffron, with local Greens & Cauliflower (vegan, GF) 21.

Butter-Poached Lobster with local Corn, Purple Potatoes, local Heirloom Tomatoes & Vanilla Bean-Sea Buckthorn Berry Vinaigrette 29.

Braised Local Rabbit Leg wrapped in Bacon, stuffed with local Polenta, with Chanterelle Mushrooms & Tomato Ragout with Tarragon & Red Wine 29.

Arctic Char with lump Crabmeat & Grana Padano Panko Crumbs, with local Green Beans, roasted local Onion, local Tomatoes, Purple Potatoes & Parsley-Lemon Vinaigrette 28.

Pan-Fried Maultaschen - Bavarian Pasta pocket filled with Mangalitsa Pork Collar & Gruyère Cheese, with local Napa Cabbage & local Onion & Apple-Rosemary Reduction 28.

Sandwiches

Smørrebrød (Danish Open-faced Sandwich) - Smoked Eel, Herbed Quark (German fresh cheese), local Sunflower Shoots, local Sorrel, Watermelon Radishes, local Cucumber & Pickled Hard-boiled Egg on German Whole-Grain Bread, with House Salad & Citrus Vinaigrette 13.

Local Grass-Fed Burger with Goat Gouda Cheese, grilled Balsamic Red Onion, local Arugula, Roasted Garlic Aioli, on a House-Made Pretzel Roll, with House-Made Fries 15.

Drink Specials

FEATURED DRAFTS

1. **Nimble Giant DIPA, Tröegs Brewing Company** (Pennsylvania) - copper-colored double IPA; grapefruit & tropical fruit, with earthy hops 9% 12oz 7.
2. **Imperial Mexican Biscotti Cake Break, Evil Twin / Westbrook** (collaboration, brewed at Westbrook, Mt. Pleasant, SC) - Imperial stout brewed with coffee, cinnamon, almonds, cocoa nibs, vanilla beans & habañero pepper 10.5% 4oz 4. / 12oz 11.
3. **'Sunshine & Opportunity' Sour Farmhouse, Almanac Beer Co.** (California) - Oak-aged, mixed fermentation Saison; sour with a mildly dry finish 6.25% 12oz 9.5
4. **Lemon Ginger Hard Cider, Naked Flock** (Warwick, NY) - Hudson Valley hard cider with Lemon & Ginger 6% 12oz 7.

BOTTLES & CANS

- Light & Day Hop Cider, Graft** (Newburgh, NY) - dry & sour, fermented with wild yeast, NY apples, Azacca & Motueka hops & blood orange zest 12oz can 6.9% 7.
- Beer Geek Breakfast Stout, Mikkeller SD** (San Diego, CA) - Oatmeal stout brewed with coffee 7.5% 12oz can 10.
- Pe-Kan Imperial Stout, Prairie Artisan Ales** (Krebs, Oklahoma) - sweet, nutty, dark & rich 11.5% 12oz 19.
- Glutenberg Blonde Ale, Brasseurs sans Gluten** (Montréal, Canada) - American style golden ale brewed with millet, corn, demerara sugar, yeast & hops (GF) 4.5% 16oz can 7.

WINE

- White: Gewurtztraminer 2013, Brandborg** (Elkton, Oregon) - lychee aroma; crisp acidity with a touch of honeyed sweetness 10. / 34.
- Rosé: Zweigelt Rosé 2016, Erich Sattler** (Burgenland, Austria) - fresh & fruity, bright acidity 10. / 38.
- Red Blend: 'Vinho Tinto' 2014, Frontaria** (Douro, Portugal) - a red blend from grapes indigenous to the Douro region: Tinto Roriz, Toriga Franca & Touriga Nacional; dark red fruit & spice 10. / 38.

COCKTAIL

- Shiso Pear-fect** - Barr Hill Gin, Organic Pear Nectar, local Red Shiso simple syrup, fresh squeezed lemon and a splash of Dr. Lippold Sparkling Dry Riesling, served over ice 10.

NON-ALCOHOLIC

- Fresh Squeezed Lemonade** 3.
- Kombucha, Health-ade** - bubbly, fermented probiotic tea (vegan, GF) 16oz bottle 9.
- Organic Orange Soda, Wild Poppy** 12oz can 3.5
- Q Kola** - made with real Kola nut, sweetened with agave (GF) 6.7oz bottle 3.5
- Vanilla Crème Soda, Natural Brew** (GF) 12oz bottle 3.25
- Ginger Beer, Reed's** - (GF) 12oz bottle 3.25
- Premium Indian Tonic, Fever Tree** 6.8oz bottle 3.
- Grapefruit-Citrus Soda or Ginger Root Beer, Zevia** - stevia sweetened (vegan, GF) 12oz can 3.25
- Apple Juice-Box, Organic** 2.5
- Saratoga Sparkling Spring Water** (NY) 878 ml 6.
- Gerolsteiner Sparkling Mineral Water** (Germany) 750 ml 6.