



SEASONAL MENU

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APPETIZERS

WHITE BEAN SOUP

with Lamb Merguez Sausage, Green Olives, Butternut Squash & Beer 9.

BORSCHT

Local Red Beet Soup (vegan, GF) 9.

FLAMMKUCHEN

Caraway Flatbread topped with Baby Kale, Shiitake Mushrooms, Garlic, Port Salut Cheese, and shaved Shallots (vegetarian) 14.

FEATURED SALAD

Mixed Baby Greens with local Kohlrabi, Pears, Goat Gouda Cheese & Toasted Pumpkinseeds with a Vanilla-infused Muscadet Vinaigrette 12.

add Grilled Chicken 6., Grilled Shrimp 9.

ENTRÉES

SEARED VENISON

served medium-rare, with a Red Wine Reduction, Roasted Baby Brussels Sprouts, and Käsespaetzle with Emmenthaler, Mushrooms & Onions 32.

LOCAL ACORN SQUASH

with local Polenta, Chickpea-Tomato Ragout, roasted Brussels Sprouts, Shiitake Mushrooms & White Truffle Oil (vegan, GF) 23.

MEATLOAF

made with Red Wine & Onions; with Jaeger Sauce, Mashed Potatoes & Broccoli 23.

GARLIC-BUTTER POACHED SHRIMP

with Israeli CousCous, Niçoise Olives, Sun-dried Tomatoes, Baby Spinach & Grana Padano Cheese 29.



DRINK SPECIALS

SEASONAL COCKTAILS

LOCAL CIDER-TINI - Tito's Vodka, local apple cider, Schönauer Apfel schnapps, & fresh squeezed lemon 11.

BLACK FOREST MANHATTAN - Bulleit Bourbon, Michelberger Forest Liqueur & Just Black Cherry Juice with Scrappy's Chocolate Bitters & a twist of orange; chilled and served up 11.

HOT SPICED CIDER TODDY with local apple cider & house-spiced 5-Year-Old Demerara Rum 9. without Rum 4.

GLÜHWEIN - hot, spiced Pinot Noir with fresh orange, sour cherries, star anise, Kirschwasser (clear cherry brandy) 10.

FEATURED DRAFTS

1. DIPA: 'TORQUE WRENCH', INDUSTRIAL ARTS BREWING (Garnerville, NY) - pale haze, intense aromas and a chewy mouthfeel 8.2% 12oz 8. (growler refill 22.)
2. 'CAMP AMP' MILK STOUT, DOGFISH HEAD CRAFT BREWERY (Milton, DE) - brewed with marshmallows, graham crackers, cocoa nibs & cinnamon 6.5% 12oz 9.
3. GULDEN DRAAK 9000 QUADRUPLE, BROUWERIJ VAN STEENBERGE (Belgium) - deep golden amber, slightly fruity aroma, notes of dried fruit 10.5% 4oz 4.50 | 12oz 12.
4. 'URWEISSE' WHEAT BEER, ERDINGER WEISSBRÄU (Germany) - top-fermented & malty; hints of clove, banana & sun-ripened hops 4.9% 12oz 8.

FEATURED BOTTLES & CANS

PILSENER, WARSTEINER (Warstein, Germany) - classic German pils; clean & crisp 11.2oz can 4.8% 6.

HARD CIDER: 'WIT'S UP', CITIZEN CIDER (Burlington, VT) - dry ale-style cider 6.2% 16oz can 9.

IPA: 'NEON GIANTS', OMMEGANG & FIRESTONE WALKER BREWING CO. (Cooperstown, NY) - intensely hazy, brewed with international hops; ripe pineapple, mango & lime 6.5% 16oz can 11.

DIPA: 'FORCED FLAIR', TOPPLING GOLIATH BREWING COMPANY (Decorah, IA) - hazy, golden Double IPA; lychee, citrus & melon 7.8% 16oz can 10.

N'ICE CHOUFFE, BRASSERIE D'ACHOUFFE (Belgium) - Belgian dark beer brewed with orange peel & thyme; smooth, strong & warming 11.2oz btl 10% 9.

'KOMES' RUSSIAN IMPERIAL STOUT, BROWAR FORTUNA (Poland) - strong and intense top-fermented beer brewed with Ukrainian hops; roast coffee & chocolate 12% 16.9oz btl 14.

NON-ALCOHOLIC

IPA: 'RUN WILD', ATHLETIC BREWING CO. (Stratford, CT) - less than 0.5% abv 12oz can 7.

'S'MORES' DARK BREW, UNTITLED ART (Wauwaukee, WI) - less than 0.5% abv 12oz can 7.

BIONADE 'ELDERBERRY' (Germany) - Naturally Fermented Soda 16.9oz btl 4.

POMEGRANATE-ROSE KOMBUCHA, PILOT - Fizzy, Fermented Probiotic Tea; organic 16oz btl 9.

FRESH, COLD LOCAL APPLE CIDER 3.5