



SEASONAL MENU

APPETIZERS

RED LENTIL SOUP

with Coconut Milk, Turmeric, Ginger & Roasted Garlic (vegan, GF) 9.

RABBIT SOUP

with Mushrooms, Tomato, Tarragon, Thyme & Red Wine (GF) 11.

BOTTARGA & SPAETZLE

shaved salt-cured Mullet Roe over Spaetzle tossed with Sautéed Local Ramp Greens & Grana Padano Cheese 12.

SMØRREBROD

Danish-style open faced sandwich with Dill Gravlox, Homemade Pickles & Wholegrain Mustard-Butter served on German Wholegrain Rye Bread 16.

FLAMMKUCHEN

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

FEATURED SALAD

Mixed Baby Greens with Pickle local Ramps, Charred Snap Peas, Candied Walnuts, Roquefort Blue Cheese, & locally foraged Ramp Vinaigrette (GF, vegan without Roquefort Blue) 12.
add Grilled Chicken 6. | Grilled Shrimp 9. | Faroe Island Salmon 11.

ENTRÉES

GRILLED SMOKED ROYAL TRUMPET MUSHROOMS

with Black Beluga Lentils, locally foraged Ramps, Roasted Asparagus, Tri-color Potatoes, & Roasted Red Pepper Sauce (vegan, GF) 23.

VEGAN CURRYWURST

Vegan Bratwurst with rich Curry Sauce, Roasted Potatoes, Snap Peas, Roasted Butternut Squash, & Toasted Almonds (vegan, GF) 23.

SEARED NEW ZEALAND VENISON

with Roasted Asparagus, Mashed Potatoes, Roquefort Papillon Blue Cheese, and a Red Wine Reduction 32.

GARLIC-BUTTER POACHED WILD ICELANDIC COD

with Israeli CousCous, locally foraged Ramps, Snap Peas, Grape Tomatoes, Niçoise Olives, & Grana Padano Cheese 29.



DRINK SPECIALS

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SEASONAL COCKTAILS

THE BEAR'S KNEES - Barr Hill Gin, Bärenjäger Honey Liqueur, Fresh Squeezed Lemon, & Hella Citrus Bitters; served straight up 11.

SPRING FEVER - Nuestra Soledad Mezcal (Tequila's smoky cousin), organic grapefruit juice, St. Germain Elderflower Liqueur & Scrappy's lavender bitters; shaken and served over ice 11.

FEATURED DRAFTS

1. **'HAZY-O' IPA, DOGFISH HEAD CRAFT BREWERY** (Milton, DE) - brewed with rolled oats, oat milk and wheat; smooth & full-bodied; dry hopped for notes of citrus, pineapple & mango 7.1% 12oz 9.
2. **'S'MORE MONEY S'MORE PROBLEMS' STOUT, PIPEWORKS BREWING** (Chicago, IL) - chocolate malts, oats, crushed graham crackers, cacao nibs & vanilla bean 11.2% 4oz 4.5 | 12oz 12.
3. **MAIBOCK, HOFBRÄU MÜNCHEN** (Munich, Germany) - classic seasonal bock beer, rich & malty with a velvety hop finish & an amber hue 7.2% 12oz 9.
4. **'BURR KNOT' ORCHARD CIDER, TREASURY CIDERY** (Fishkill Farms, NY) - rustic, golden-hued, full-bodied, wild-fermented cider; oak-aged, savory & complex 8.2% 4 oz 4.5 | 12oz 13.

FEATURED BOTTLES & CANS

HARD KOMBUCHA 'ORANGE POMEGRANATE', BOOCHCRAFT (Chula Vista, CA) - organic; fermented probiotic tea brewed with fresh pressed oranges & pomegranate 12oz can 7% 11.

SPIKED SPARKLING WATER: 'MOJITO', QNSY (North Hudson, NY) - bubbles, mint & lime 5% 12oz can 8.

DDH IPA: 'BIG IN JAPAN', SINGLECUT BEERSMITHS (New York, NY) - tropical, hazy, Double Dry-Hopped IPA; pineapple, mango, white grape 6.6% 16oz can 11.

'GINGERSNAP' IMPERIAL STOUT, CENTRAL WATERS BREWING CO. (Amherst, WI) - intense gingersnap cookie aroma balanced by rich malts & a hoppy bite 10.5% 12oz can 11.

NON-ALCOHOLIC

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

HOPPY PALE ALE: 'POST MODERN CLASSIC', BREWDOG (OH) - less than 0.5% abc 12oz can 7.

'LYCHEE SHERBET' SOUR BERLINER WEISS, UNTITLED ART (Waunakee, WI) - less than 0.5% abv 12oz can 7.

GRAPEFRUIT MINT KOMBUCHA, PILOT - tart, sparkling probiotic tea (NYC) 16oz bottle 9.

ALMDUDLER 'ORIGINAL' (Austria) - natural Alpine herb soft drink (vegan) 330ml can 4.

BLACK CHERRY SODA, VIRGIL'S - made with cane sugar, no caffeine (GF) 12oz bottle 3.5

SPARKLING CLEMENTINE, IZZE (GF) - no added sugar, 70% juice 12oz 3.5