



SEASONAL MENU

APPETIZERS

LOCALLY FORAGED OYSTER MUSHROOM SOUP

with Leeks, Sherry & Vegan Cream (vegan, GF) 9.

MOROCCAN-SPICED CHICKPEA & LOCAL PORK SOUP

with Niçoise Olives, Saffron & Cilantro (GF) 10.

BEEF SHORT RIB BIEROCK

Yeasted Bread Roll filled with Braised Beef Short Rib & Cabbage 14.

BOTTARGA & SPAETZLE

shaved salt-cured Mullet Roe over Spaetzle tossed with Sautéed Garlic Scapes & Grana Padano Cheese 12.

FLAMMKUCHEN

Caraway Flatbread topped with Roasted Candy-Cane Beets, Wild Spring Onions, Baby Arugula, Port Salut Cheese, and a drizzle of Aged Balsamic (vegetarian) 14.

FEATURED SALAD

Mixed Baby Greens with Pickled Shallots, Charred Snap Peas, Candied Walnuts, Ricotta Salata Cheese, & locally foraged Ramp Vinaigrette (GF; vegan without cheese) 12.

add Grilled Chicken 6. | Grilled Shrimp 9. | Faroe Island Salmon 11.

ENTRÉES

GRILLED SMOKED ROYAL TRUMPET MUSHROOMS

with Black Beluga Lentils, Garlic Scapes, 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 Summer 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, roasted Leeks, Snap Peas, Grape Tomatoes, Niçoise Olives, & Grana Padano Cheese 29.

★ DRINK SPECIALS

SEASONAL COCKTAIL

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

FEATURED DRAFTS

1. IPA: '120 MINUTE IPA', DOGFISH HEAD (Milton, DE) - continuously hopped during 2 hour boil, hopped daily thereafter for a month, then aged for another month on whole hops; clear copper color, malty sweetness, intense hops 17.6% 4oz 6. 10oz 12.
2. STOUT: 'S'MORE MONEY S'MORE PROBLEMS', 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 bier, rich & malty with a velvety hop finish & an amber hue 7.2% 12oz 9.
4. BELGIAN STYLE WITBIER: 'OPTIMAL WIT', PORT CITY BREWING (Alexandria, VA) - crisp, refreshing pale witbier brewed with 100% Virginia-grown wheat, Spanish orange peel, & coriander 4.9% 12oz 8.

FEATURED BOTTLES & CANS

- IPA: 'HALCOTT MOUNTAIN', CATSKILL BREWERY (Livingston Manor, NY) - full bodied, hazy straw yellow; pineapple & passion fruit 7.1% 16oz can 10.
- DARK HOPPY ALE: 'WAXING OR WANING', WEST KILL BREWING (West Kill, NY) - piney, resinous, and dark as a moonlit night in a Catskills forest 7.2% 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.
- HARD KOMBUCHA 'GRAPEFRUIT HIBISCUS', BOOCHCRAFT (Chula Vista, CA) - organic; fermented probiotic tea brewed w/ fresh pressed grapefruit & hibiscus blossoms 16oz can 7% 13.
- SPIKED SPARKLING WATER: 'MOJITO', QNSY (North Hudson, NY) - bubbles, mint & lime 5% 12oz can 8.

NON-ALCOHOLIC

- IPA: 'RUN WILD', ATHLETIC BREWING CO. (Stratford, CT) - less than 0.5% abv 12oz can 7.
- 'LYCHEE SHERBET' SOUR BERLINER WEISS, UNTITLED ART (Waunakee, WI) - less than 0.5% abv 12oz can 7.
- LAVENDER PEACH KOMBUCHA, PILOT - organic; 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