



SEASONAL MENU

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APPETIZERS

PUREE OF ROASTED CAULIFLOWER with Coconut Milk & Curry, garnished with Pistachios, Capers, Raisins & a drizzle of Calabrian Chili Oil (vegan, GF) 9.

WHITE BEAN & LAMB MERGUEZ SAUSAGE SOUP with Spaten Lager, Cilantro & Tomato (GF) 9.

COLD SMOKED TUNA with Red Watercress, Tuna-Garlic Aioli, Kalamata Olive Vinaigrette & Crispy Garlic (GF) 14.

FARMHOUSE PLATE - Smoked Trout, Landjaeger (German hard salami), Pickled Hard-Boiled Local Egg, Port Salut Cheese, Great Hill Blue Cheese & Cornichons (GF) 16.

FLAMMKUCHEN - Caraway Flatbread topped with Baby Spinach, locally-foraged Chanterelle Mushrooms, Cooperstown Jersey Girl Cheese (raw cow's milk), Heirloom Cherry Tomatoes & Shallots (vegetarian) 14.

FEATURED SALAD - Baby Greens with local Sunflower Shoots, shaved local Radishes, Vanilla-Macerated Strawberries, Goat Gouda, pickled local Kohlrabi, and local Rhubarb Vinaigrette (GF, vegan without cheese) 12.

add grilled B & E Chicken 6., grilled Wild Shrimp 9., Faroe Island Salmon 11.

ENTRÉES

PISTACHIO CRUSTED SEETEUFEL (Monkfish) with Corn, local Broccolini, Roasted Potatoes, and a Preserved Lemon-Sherry Vinaigrette (GF) 28.

CRISPY LOCAL POLENTA with vegan Sausage, local Broccolini, Smoked Shiitake Mushrooms, Snap Peas, Sautéed Baby Spinach & Creamy Basil Sauce (vegan, GF) 23.

FAROE ISLAND SALMON with Green Olive & Orange Zest Tapenade, Yukon Potatoes, local Summer Squash, Fennel, Cherry Tomatoes, local Garlic Scapes & Saffron Broth (GF) 28.

SANDWICHES

LOCAL GRASS-FED BURGER with Cheddar, Baby Spinach, Smoked Mushrooms, & Garlic Aioli on a Brioche Bun, with Cole Slaw, Pickle & House Made Fries 16.

FAROE ISLAND SALMON SANDWICH with Smoked Beets, Herbed Goat Cheese, Baby Arugula, and Pickled Ramp-Green Herb Sauce, on grilled Brioche, with Cole Slaw, Pickle & house-made Fries 16.



DRINK SPECIALS

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SEASONAL COCKTAIL

HOMEGROWN LAVENDER & ROSEMARY GIMLET with rosemary-infused Tito's vodka, lavender syrup, fresh squeezed lime, lavender bitters & a splash of seltzer 11.

FEATURED DRAFTS

1. **TRIPLE IPA: 'IMPACT WRENCH', INDUSTRIAL ARTS BREWING CO.** (Garnerville, NY) - full-bodied NEIPA with Mosaic, Simcoe & Comet hops on a base of wheat, spelt & oats 10% 12oz 10. (growler refill 27.)
2. **'PRET WIT', OLD NATION BREWING CO.** (Williamston, MI) - Belgian-style Witbier; wheat & oat malts balanced by bright citrus, coriander & orange peel 5% 12oz 8. (growler refill 22.)
3. **'AGED RED' PETRUS SOUR ALE, BROUWERIJ DE BRABANDERE** (Belgium) - dubbel brown brewed with cherries & aged in oak; full bodied, with sweet & sour fruit 8.5% 4oz 4.5 | 12oz 13.

FEATURED BOTTLES & CANS

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

HARD KOMBUCHA 'STRAWBERRY LEMONADE', BOOCHCRAFT (Chula Vista, CA) - organic; fermented probiotic tea brewed with fresh pressed juices & lavender 16oz can 7% 12.

HAZY PASSIONFRUIT ALE 'THE SPACE IN BETWEEN', LAWSON'S FINEST LIQUIDS (Waitsfield, VT) - dry-hopped ale brewed with oats, wheat, & passionfruit for a hint of tartness 16oz can 5% 9.

DOUBLE IPA 'POP CULTURE REFERENCE', COMMUNITY BEER WORKS (Buffalo, NY) - tropical citrus notes of mango, grapefruit & peach, with balanced bitterness & a clean finish 10oz can 8.3% 10.

STOUT 'BEER GEEK BREAKFAST', MIKKELLER SD (San Diego, CA) - oatmeal stout brewed with whole bean coffee; smooth, creamy & bittersweet with roasty malts and a firm coffee profile 16oz can 7.5% 11.

NON-ALCOHOLIC

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

PASSIONFRUIT SOUR: 'FLORIDA WEISSE', UNTITLED ART (Waukegan, WI) - less than 0.5% abv 12oz can 7.

COFFEE STOUT: 'WAKE UP CALL', BREWDOG (Winchester, OH) - less than 0.5% abv 12oz can 7.

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

SPARKLING ROSE TEA, SOUND - with Lime & Cardamom; Unsweetened, Organic 12oz btl 5.

BLUEBERRY-LEMONGRASS KOMBUCHA, PILOT - Bubbly, Fermented Probiotic Tea; Organic 16oz btl 9.

FRESHLY SQUEEZED LEMONADE 3.50