



SEASONAL MENU

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APPETIZERS

CHILLED WATERMELON GAZPACHO

with Cucumbers, local Heirloom Tomatoes, Jalapeños, Crumbled Feta & Pistachios (vegan without Feta) 10.

LOCAL KALE & SHIITAKE MUSHROOM SOUP

with Roasted Tomatoes, Vegetable Broth & Sherry (vegan, GF) 10.

TURKEY CHILI

with local Cranberry Beans, hard cider & Jalapeño peppers (GF) 10.

BIEROCK

Yeasted Bread Roll filled with Vegan 'Beyond Beef' Sloppy Joe, sprinkled with Sesame Seeds (vegan) 14.

BOTTARGA & SPAETZLE

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

FLAMMKUCHEN

Caraway Flatbread topped with roasted local Beets, local Green Onions, Arugula, Port Salut Cheese, and a drizzle of Aged Balsamic (vegetarian) 14.

FEATURED SALAD

Local Baby Greens with local Heirloom Tomatoes, Canary Melon, Candied Walnuts, Drunken Goat Cheese (aged Spanish goat cheese infused with Red Wine), & Agave-Lime Vinaigrette (GF; vegan without cheese, and with unseasoned walnuts) 13.

add Grilled Chicken 6. | Grilled Shrimp 10. | Faroe Island Salmon 11.

ENTRÉES

DRY RUB ELK FLANK STEAK (served medium-rare)

with Summer Vegetables, German Potato Salad & local Scallion Sour Cream (GF) 32.

GARLIC-BUTTER POACHED WILD ICELANDIC COD

with Local Heirloom Tomatoes & Scallions, Spaetzle, Peas, Niçoise Olives, & Grana Padano Cheese 29.

VEGAN CURRYWURST

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

SUMMER SHRIMP ROAST

with Fennel & local Zucchini, Corn, Tomatoes, PeeWee Potatoes & Basil Vinaigrette (GF) 30.



DRINK SPECIALS

SEASONAL COCKTAILS

HOMEGROWN LAVENDER GIMLET - Barr Hill Gin, lavender syrup, fresh squeezed lime, lavender bitters & a splash of seltzer; served on the rocks 12.

FEATURED DRAFTS

1. 'HOP SOUNDS' DRY-HOPPED ALE, SINGLECUT BEERSMITHS (New York, NY) - bright and refreshingly crushable dry ale; citrusy, crisp and clean 5% 12oz 8.
2. 'OAT RICH' DOUBLE STOUT, MODIST BREWING CO. (Minneapolis, MN) - Oatmeal Double Stout; roast, toast, chocolate & pine sap 7.5% 12oz 10.
3. HALF SOUR CIDER, BROOKLYN CIDER HOUSE (NEW PALTZ, NY) - complex, off-dry cider with aromas of wildflower, pickled pear, and honey 5.8% 12oz 8.
4. 'BALL LIGHTNING' PILSNER, ANDERSON VALLEY BREWING COMPANY (Booneville, CA) - light bodied & peachy; traditional German-style wheat ale, refreshingly tart, with a touch of salt 5.5% 12oz 9.

FEATURED BOTTLES & CANS

'STRAWBERRY WHALE CAKE' PALE ALE, BURLINGTON BEER CO. (Williston, VT) - seasonal Strawberry Cream Ale brewed with corn for creaminess (no lactose) 5.5% 16oz can 9.

GRAPEFRUIT RADLER, STIEGL (Salzburg, Austria) - refreshing combination of Stiegl Goldbräu & natural grapefruit soda 2.5% 500ml btl 7.

DRY CIDER: 'WOLF AT THE DOOR', ARTIFACT CIDER PROJECT (Florence, MA) - made with wild-fermented Bittersweet apples; unfiltered, full-bodied & complex 6% 16oz 11.

IPA: 'NEON BOODLES', OMMEGANG/THIN MAN COLLABORATION (Cooperstown, NY) - tropical raspberry hazy IPA 6.8% 16oz can 10.

'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 with fresh pressed grapefruit & hibiscus blossoms 16oz can 7% 13.

NON-ALCOHOLIC

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

LAVENDER PEACH KOMBUCHA, PILOT - organic; tart, sparkling probiotic tea (NYC) 16oz bottle 9.

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

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

VANILLA CREAM SODA, VIRGIL'S - made with cane sugar, no caffeine (GF) 12oz bottle 4.

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

FRESHLY SQUEEZED LEMONADE 4.

ARNOLD PALMER - homemade lemonade & fresh brewed iced tea 4.