



SEASONAL MENU

SEASONAL MENU

APPETIZERS

**LOCAL SUNCHOKE, POTATO,
& LEEK SOUP**

with Pumpkin Seed Oil (vegan, GF) 9.

CHICKEN, SHRIMP & CORN CHOWDER

with local Potatoes, smoked Paprika, Bacon,
Tomatoes, Madeira Wine & Cream (GF) 9.

FLAMMKUCHEN

Caraway Flatbread topped with Great Hill
Blue Cheese, roasted Bosc Pears, Baby Kale
& Pumpkinseed Oil (vegetarian) 14.

ENTRÉES

KICHERERBSEN STRUDEL

Puréed Chickpeas (Kichererbsen), Delicata
Squash, Baby Spinach & Roasted Garlic
wrapped in Phyllo Pastry, with roasted
Brussels Sprouts, Coconut Curry Sauce &
toasted Pumpkinseeds (vegan) 23.

ROASTED FAROE ISLAND SALMON

with Almonds, Brussels Sprouts, Bacon,
local Apples and roasted local Potatoes,
with a Tarragon, Wholegrain Mustard &
Sherry Vinaigrette (GF) 28.



DRINK SPECIALS

= HOLIDAY BREW

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

- 'VALE' PALE ALE, DUTCHESS ALES (Bay Shore, NY) - Fall seasonal Pale Ale with a rich golden hue, lush hops and malt; juicy peach, guava and evergreen 5% 12oz 8. (growler refill 22.)
- MAD ELF ALE, TRÖEGS INDEPENDENT BREWING (Hershey, PA) - Dark Belgian Ale brewed with cherries & honey 11% 4oz 3.50 | 12oz 9.
- N.Y. WHEAT, YARD OWL CRAFT BEWERY (Gardiner, NY) - clear straw yellow ale, crisp & bright; smooth finish 4.6% 12oz 9.
- 'THE GREAT PUMPKIN ALE', CAMBRIDGE BREWING CO. (Cambridge, MA) - pumpkin ale with cinnamon & allspice; made with locally grown sugar pumpkins, and Massachusetts grown & malted barley 5.5% 11oz seidel 5. | 22oz mug 9.

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.
- 'STILLE NACHT', BROUWERIJ DE DOLLE BROUWERS (Esen, Belgium) - winter seasonal Belgian Strong Pale Ale; bright copper color with notes of orange zest, toffee, nutmeg & cinnamon 12% 11.6oz bottle 11.
- 'GOUDEN CAROLUS' CHRISTMAS ALE, BROUWERIJ HET ANKER (Belgium) - Belgian Dark Special Ale brewed with herbs & spices 11.2oz btl 10% 13.
- N'ICE CHOUFFE, BRASSERIE D'ACHOUFFE (Belgium) - Belgian dark beer brewed with orange peel & thyme; smooth, strong & warming 11.2oz btl 10% 9.
- 'GINGER SNAP ABDUCTION' IMPERIAL STOUT, PIPEWORKS BREWING CO. (Chicago, IL) - brewed with ginger, molasses, allspice, cacao & vanilla 10.5% 22oz btl 17.
- '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 (Waunakee, WI) - less than 0.5% abv 12oz can 7.
- SPARKLING ROSE TEA, SOUND - with Lime & Cardamom; Unsweetened, Organic 12oz btl 5.
- BIONADE 'ELDERBERRY' (Germany) - Naturally Fermented Soda 16.9oz btl 4.
- LAVENDER PEACH KOMBUCHA, PILOT - Fizzy, Fermented Probiotic Tea; Organic 16oz btl 9.
- FRESH, COLD LOCAL APPLE CIDER 3.5