

SEASONAL MENU

APPETIZERS

- WHITE BORSCHT SOUP** with local Pork, Cabbage, Chicken Bratwurst, Potatoes & Sour Cream 9.
- CAULIFLOWER & CHICKPEA SOUP** with Coconut Milk, Saffron & Preserved Lemon (vegan, GF) 8.
- CRISPY-SKIN WARM DUCK LEG CONFIT** with French Lentils, Bacon, & toasted Bread Crumbs
(GF without bread crumbs) 14.
- FARMHOUSE PLATE** - Smoked Peppered Mackerel, Landjaeger (German hard salami), Pickled Hard-Boiled Local Egg, Goat Gouda, Raw Buttermilk Blue Cheese & Cornichons (GF) 16.
- FLAMMKUCHEN** - Caraway Flatbread topped with shaved Brussels Sprouts, Landjaeger, Münster Cheese, Shallots, & Roasted Pumpkinseed Oil 14.
- FEATURED SALAD** - Baby Arugula with Pomegranate Arils, Candied Kumquats, toasted Pecans, Goat Gouda Cheese, local Sunchoke Crisps & Sherry Vinaigrette (GF, vegan without cheese) 12.
add grilled B & E Chicken 6., grilled Wild Shrimp 9., Faroe Island Salmon 11.

ENTRÉES

- CURRYWURST** - Cheddar Bratwurst in a rich Curry Sauce, with Roasted Yukon Gold Potatoes & Butternut Squash with Lemon, Garlic, and toasted Almonds & Pumpkinseeds (GF) 23.
- SEARED SCALLOPS** with Roasted Beets, Butternut Squash with toasted Almonds, Kumquats, Sautéed Spinach & savory Vanilla Cream Sauce (GF) 29.
- ROASTED ACORN SQUASH** stuffed with minced Cauliflower, with French Lentils, Brussels Sprouts & Carrot-Meyer Lemon Sauce (vegan, GF) 23.
- BERBERE-SPICED SALMON** with Yukon Gold Potatoes, French Lentils, Brussels Sprouts with Bacon, & Red Wine Reduction (GF) 28.

BURGER

- LOCAL GRASS-FED BURGER** with Cabot Sharp Cheddar, Spinach, Smoked Mushrooms, & Garlic Aioli on a Brioche Bun, with Cole Slaw, Pickle & House Made Fries 15.

ALSO AVAILABLE FOR CURBSIDE PICKUP: QUARTS OF SOUP!

- WIENER GOULASH SOUP 20. qt.
- WHITE BORSCHT 22. qt.
- CAULIFLOWER & CHICKPEA SOUP 20. qt.

DRINK SPECIALS

SEASONAL COCKTAILS

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.

WINTER SPICE MARGARITA - Sauza Silver Tequila, Grand Marnier Liqueur, fresh squeezed Citrus & Cranberry with winter spices; served over ice or straight up 11. (\$29. Pint, \$48. Quart, curbside only)

FEATURED DRAFTS

1. IPA: 'LUNCH', MAINE BEER CO. (Freeport, ME) - East Coast version of a West Coast style IPA; intense hops, with pine, citrus & tropical fruit notes, and a slight malty sweetness 7% 12oz 10. (growler refill 27.)
2. WINTER ALE, BRASSERIE DE L'ABBAYE DU VAL-DIEU (Belgium) - deep gold Belgian Strong Pale Ale; medium bodied, notes of spice, banana & yeast 7% 12oz 9. (growler refill 24.)
3. CIDER 'WOLF AT THE DOOR', ARTIFACT CRAFT CIDER (Everett, MA) - tart & dry, with a bit of farmhouse funk 6.9% 12oz 8. (growler refill 21.)

FEATURED BOTTLES & CANS

IMPERIAL STOUT 'AGAMEMNON', OMNIPOLLO & TWO ROADS COLLABORATION (Stratford, CT) - imperial stout brewed with maple syrup 16oz can 12.5% 11.

IMPERIAL STOUT 'SPEYSIDE CACAO', DUGGES & STILLWATER ARTISANAL COLLABORATION (Landvetter, Sweden) - chocolate stout with cacao, coconut & vanilla, aged in Speyside Whisky barrels 11.2oz bottle 14% 12.

DOPPELBOCK 'EKU 28', KULMBACHER BRAUEREI (Kulmbach, Germany) - clear copper color, sweet malt, toffee & dried fruit notes, with a dry finish 16.9oz can 11% 8.

'TAP X AVENTINUS CUVÉE BARRIQUE' 2015, SCHNEIDER (Kelheim, Germany) - limited edition blend of Aventinus Eisbock & TAP6 Aventinus wheat doppelbock, aged in oak wine-barrels; complex, fruity & pleasantly sour 9.5% 12.5oz 29.

OKTOBERFEST 'KONSTANTIN' MÄRZEN, SCHILLING BEER CO. (Littleton, NH) - Austrian-style light-ruby seasonal lager; biscuit & bread malt aroma 5% 16oz can 8.

SESSION IPA 'FUTURE GLOW', BURLINGTON BEER CO. (Williston, VT) - dry-hopped IPA with wheat, pilsner malt & flaked oats 4.5% 16oz can 9.

NEIPA 'DDH YOU SHOULD HAVE SEEN THIS COMING' NON SEQUITUR BEER PROJECT (Brooklyn, NY) - cloudy yellow double IPA; aromas of grapefruit & gooseberry, double dry hopped with Citra Lupomax, Citra & Nelson hops 7.5% 16oz can 11.

NON-ALCOHOLIC

FRESH, COLD LOCAL APPLE CIDER 3.5

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

'EXTRA DARK' LAGER, ATHLETIC BREWING CO. (Stratford, CT) - less than 0.5% abv 12oz can 7.

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

PLEASE WEAR YOUR MASK & KEEP 6 FEET DISTANCE FROM OTHERS