

SEASONAL MENU

SOUPS

LOCAL PORK & SHARP CHEDDAR SOUP with Glenerie Farm Forest-Raised Pork, Pilsner & Sweet Potatoes (GF) 7.5

LOCAL RUTABAGA SOUP with local Apple Cider, Rye Berries, Nutmeg & Harissa (vegan) 7.5

APPETIZERS

LOCAL PORK RILLETTES - Glenerie Farm Forest-Raised, Nut-Finished Pork Confit, with Niçois Olives, Cornichons, Wholegrain Mustard & toasted Multigrain Baguette Crostini 12.

LOCAL POTATO RÖSTI with Maple-Smoked Candied Salmon, melted Emmenthaler Cheese, Scallions & Horseradish-Wholegrain Mustard Sour Cream (GF) 12.

SAUMAGEN - Pig Stomach stuffed with Ground Pork, Potatoes, Bacon & Carrots, sliced, grilled & served with chilled roasted Beet, local Apple & Celery Salad, German Whole Rye Bread & Hot Mustard 10.

FARMHOUSE PLATE - Landjaeger, Bauernschinken (smoky farmer's ham), Old Chatham Ewe's Blue Cheese (sheep milk), 5 Spoke Creamery Harvest Moon (aged, raw cow's milk) pickled hard-boiled local Egg & Cornichons (GF) 16.

FLAMMKUCHEN - Caraway Flatbread topped with Glenerie Farm Bacon, Spinach, Gruyère & Emmenthaler Cheeses, roasted Shallots & Banyul's Vinegar 15.

FEATURED SALAD - Baby Arugula with Kumquats, Pomegranate Seeds, Marinated Purple Carrots, local Sunchoke Crisps, Goat Gouda & Apple Cider Vinaigrette (GF) 12.
add grilled B & E Chicken 6., grilled Wild Shrimp 9., Arctic Char (Iceland) 11.

ENTRÉES

PAN-SEARED SCALLOPS with Roasted Brussels Sprouts, Glenerie Farm Bacon, Fingerling Potatoes, Hazelnuts, and Black Garlic Vinaigrette (GF) 29.

ROASTED ACORN SQUASH stuffed with local Roasted Garlic Polenta; Roasted Brussels Sprouts, local Blue Oyster Mushrooms, & French Lentil Ragout (vegan, GF) 21.

ROASTED ARCTIC CHAR (Iceland) with Spaghetti Squash, Broccolini, Niçois Olives, Grana Padano Cheese and Basil Vinaigrette (GF) 29.

SAFFRON CRÊPE filled with Yellow-Foot Chanterelle Mushrooms, Cooperstown Toma Celena Cheese & Cauliflower, with Roasted Carrot-Shallot Sauce, over Spinach (vegetarian) 23.

SEARED DUCK BREAST with roasted local Rutabaga, Brussels Sprouts & Fingerling Potatoes with Kumquats, Ginger, and Blood Orange-Star Anise Reduction 29.

SANDWICHES

ICELANDIC COD & GRILLED CRAB-CAKE PITA with Spinach, Tomato, Tzatziki Sauce & house-made Fries 16.

LOCAL GRASS-FED BURGER with Old Chatham Ewe's Blue Cheese, Red Cress, grilled Port-wine Red Onion, Mustard & Roasted Garlic Aioli on a Pretzel Bun with house-made Fries 15.

GRILLED HOUSE-SMOKED MARINATED TOFU & VEGAN 'PROSCIUTTO' SANDWICH with Red Cress, Parsley-Lemon Vegenaïse & Sun-dried Tomato-Olive Tapenade on a Multigrain Baguette with Roasted Potatoes (vegan) 14.

DRINK SPECIALS

FEATURED DRAFTS

1. IPA 'RESILIENCE BUTTE COUNTY PROUD', SIERRA NEVADA BREWING CO. (Chico, CA) - brewed to support those impacted by the Camp Fire; copper color; pine, citrus & a slight malty sweetness
6.8% 12oz 7.
2. 'ARABICADABRA' COFFEE MILK STOUT, BELL'S BREWING (Michigan) - rich, creamy coffee stout with dark roasted malts & lactose 5.5% 12oz 7.
3. SAISON BRUNE, YARD OWL CRAFT BREWERY (Gardiner, NY) - Belgian style brown ale; toasted almond, raisin & plum 7% 12oz 8.
4. IMPERIAL RYEZENBOCK, RUSHING DUCK (Chester, NY) - hazy amber strong rye ale; malty with hints of caramel 11.2% 4oz 3. | 12oz 8.

BOTTLES & CANS

'HIGHLAND HAZE' COFFEE IPA, MIKKELLER NYC (Citi Field, Flushing, NY) - IPA brewed with Ethiopia Hambela Dimtu coffee from Parlor Coffee; very hazy orange gold; juicy & bitter hops complemented by coffee 6.5% 16oz can 11.

'KARAOKE KING' IPA, KCBC/THIN MAN COLLABORATION (Brooklyn, NY) - double dry-hopped IPA with wheat malts, flaked wheat & oats, Citra, Simcoe & Centennial hops 6.9% 16oz can 12.

'VON PILSNER' KELLER PILSNER, CROOKED STAVE ARTISAN BEER PROJECT (Denver, CO) - unfiltered classic Keller Pilsner, made with traditional floor-malted barley & German hops 5.8% 12oz can 8.

GLUTENBERG RED ALE, BRASSEURS SANS GLUTEN (Quebec, Canada) - gluten-free British-style brown ale, with buckwheat, molasses, chestnuts; notes of roasted nuts, caramel & coffee (GF) 5% 16oz can 7.

'FARM FLOR' RUSTIC CIDER, GRAFT (Newburgh, NY) - with New York apples & wild yeast; dry & sour (GF) 6.9% 12oz can 7.

WINE

CHENIN BLANC 'DIE AGTEROS' 2016, JOOSTENBERG ESTATE (Paarl, South Africa) - bone-dry white from organically grown grapes; minerals, golden apple & honeysuckle 10. | 38.

LOCAL RED: RESERVE GAMAY NOIR 2016, WHITECLIFF VINEYARD (Gardiner, NY) - delicate & lighter bodied, with notes of black cherry & strawberry, and smooth tannins 11. | 42.

SEASONAL

BLACK FOREST MANHATTAN - Bulleit Bourbon, Michelberger Forest Liqueur & Just Black Cherry Juice; with Scrappy's Chocolate Bitters & a twist of orange; chilled 11.

GLÜHWEIN - hot, spiced Pinot Noir with Kirschwasser (clear cherry brandy), fresh orange, sour cherries & star anise 9.

HOT SPICED CIDER TODDY with local apple cider & Captain Morgan Rum 9. (without Rum 3.5)

FRESH COLD LOCAL APPLE CIDER, Jenkins-Luekens 3.

NON-ALCOHOLIC

KOMBUCHA, HEALTH-ADE - bubbly, fermented probiotic tea (vegan, GF) 9.

SPARKLING ROSE TEA WITH CARDAMOM & LIME, SOUND TEA - unsweetened, organic, no caffeine 12oz 5.

Q KOLA - made with real Kola nut, sweetened with agave (GF) 3.5

VANILLA CRÈME SODA, NATURAL BREW (GF) 12oz 3.25

GINGER BEER, REED'S (GF) 12oz 3.25

PREMIUM INDIAN TONIC, FEVER TREE 6.8oz 3.

GINGER ROOT BEER, ZEVIÀ - stevia-sweetened (vegan, GF) 12oz can 3.25

SARATOGA SPARKLING SPRING WATER (NY) 878 ml 6.

GEROLSTEINER SPARKLING MINERAL WATER (Germany) 750ml 6.