

# SEASONAL MENU

## SOUPS

**TURKEY & WILD RICE SOUP** with Mushrooms, Cream & Madeira 7.5

**RED BEET BORSCHT** with Crème Fraiche & Dill (GF, vegan without Crème Fraiche) 7.5

## APPETIZERS

**FRIED VEAL SWEETBREADS** with wilted Arugula & Green Peppercorn-Sherry Sauce with Wholegrain Mustard & Cream 12.

**LOCAL PORK RILLETTES** - Glenerie Farm Forest-Raised, Nut-Finished Pork Confit, with Niçoise 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), Cambozola German Blue Cheese (cow's milk), 5 Spoke Creamery Harvest Moon (aged, raw cow's milk) pickled hard-boiled local Egg & Cornichons (GF) 16.

**FLAMMKUCHEN** - Caraway Flatbread topped with Yellowfoot Chanterelle Mushrooms, Spinach, Gruyère & Emmenthaler Cheeses, roasted Shallots & Banyul's Vinegar 15.  
add shaved fresh Black Perigord Truffle 10.

**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-FRIED MAULTASCHEN** - Swabian Pasta Pockets, filled with Mushroom Duxelles, Cypress Grove 'Truffle Tremor' Cheese & Celery Root, with Spinach, & Saffron Cream Sauce (vegetarian) 22.

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

**ACORN SQUASH** stuffed with Roasted Cauliflower, Smoked Tofu & Spinach, with shaved fresh Black Perigord Truffles; Roasted Brussels Sprouts & French Lentil Ragout (vegan, GF) 28.

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

## SANDWICHES

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

**LOCAL GRASS-FED BURGER** with Cambozola German Blue Cheese, Red Cress, grilled Port-wine Red Onion, Mustard & Roasted Garlic Aioli on a Pretzel Bun with house-made Fries 15.

**GRILLED SMOKED 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: 'AWOOGAH', GRIMM ARTISANAL ALES (Brooklyn, NY) - hazy gold, with zesty hop aroma; passionfruit & tangerine 6.4% 12oz 8.
2. MAPLE BREAKFAST STOUT, 14TH STAR BREWING CO. (Saint Albans, VT) - veteran-owned brewery; rich, smooth stout brewed with cold-brew coffee & maple syrup 5.5% 12oz 8.
3. STONERWORKS ABBEY ALE, ABANDON BREWING CO. (Penn Yan, NY) - Belgian-style dark ale; smooth and warming; cherry & toffee 6.5% 12oz 8.
4. 'CIDRE L'HIVER' PEAR & APPLE CIDER, CHRISTIAN DROUIN (Normandy, FR) - hearty, slightly funky, semi-sweet traditional Winter cider 5% 12oz 9.

## BOTTLES & CANS

- BRUT IPA 'RIESLING PAPI', MIKKELLER NYC (Flushing, NY) - dry Brut IPA brewed with Riesling grape juice; clean & slightly hazy 7.5% 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

- CHAMPAGNE 'BRUT RÉSERVE A REIMS', PALMER & CO. (France) - a timeless classic, with notes of citrus, pear, subtle hazelnut & buttery brioche 1/2 bottle 32.
- CHENIN BLANC 'DIE AGTEROS' 2016, JOOSTENBERG ESTATE (Paarl, South Africa) - bone-dry white from organically grown grapes; minerals, golden apple & honeysuckle 10. | 38.
- 'DOURO TINTO' RED BLEND 2015, PESSOA DA VINHA (Douro, Portugal) - made from the native varieties Touriga Nacional, Touriga Franca & Tinto Roriz 8. | 30.

## SEASONAL

- THE BARONESS - Freshly Squeezed Blood Orange Juice, Tito's Vodka, Bärenjäger Honey Liqueur & Sparkling Riesling; stirred over ice and served straight up 11.
- 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.
- ORGANIC COLA, BLUE SKY - caffeine free (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, ZEVIA - stevia-sweetened (vegan, GF) 12oz can 3.25
- SARATOGA SPARKLING SPRING WATER (NY) 878 ml 6.
- GEROLSTEINER SPARKLING MINERAL WATER (Germany) 750ml 6.