

SEASONAL MENU

SOUPS

MOROCCAN-SPICED CHICKPEA & LAMB MERGUEZ SOUP with Preserved Lemon, Green Olives & Cumin (GF) 8.

PURÉED CAULIFLOWER SOUP with Potatoes, Leeks, Saffron, Crème Fraiche & Sunchoke Crisps (vegan without Crème Fraiche, GF) 7.5

APPETIZERS

WILD MAINE MUSSELS steamed with Franziskaner Hefe-Weiss Broth, Lemon, Parsley & Shallots, over House-Made Fries 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), Cooperstown 'Toma Celena' Cheese, pickled hard-boiled local Egg & Cornichons (GF) 16.

FLAMMKUCHEN - Caraway Flatbread topped with Smoked Black Forest Ham, roasted Cippolini Onion, Cooperstown 'Toma Celena' Cheese, Parsley-Lemon Pesto & Banyul's Vinegar 15.

FEATURED SALAD - Red Belgian Endive, Frisée & Baby Arugula with Golden Beets, Sweet Spiced Almonds, Cambozola German Blue Cheese (cow's milk) & Apple Cider Vinaigrette (GF) 12.
add grilled B & E Chicken 6., grilled Wild Shrimp 9., Faroe Island Salmon 11.

ENTRÉES

VENISON RAGU with Port Wine & Green Peppercorns, with Spaetzle, Peas & Grana Padano Cheese 28.

ROOT VEGETABLE SHEPHERD'S PIE with Celery Root, Rutabaga, Cauliflower, Smoked Tofu & Carrots, Black Beluga Lentils, dark Beer, Mushrooms, with Mashed Potatoes & Kale, & shaved fresh Black Perigord Truffle (vegan) 28.

PAN-SEARED SCALLOPS with Roasted Brussels Sprouts, Glenerie Farm Bacon, Fingerling Potatoes, Hazelnuts, & Roasted Garlic Cream Sauce (GF) 29.

BLACK GARLIC GLAZED FAROE ISLAND SALMON with Asparagus, wild Fiddlehead Ferns, Leeks, PeeWee Potatoes & Pea Sauce (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, Belgian Endive, 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 Baby Arugula, Parsley-Lemon Vegenaïse & Sun-dried Tomato-Olive Tapenade on a Multigrain Baguette with Roasted Potatoes (vegan) 14.

DRINK SPECIALS

FEATURED DRAFTS

1. **IPA: 'POLLY', ARROWOOD FARMS** (Accord, NY) - hazy New England IPA with bright tropical fruit notes; made with flaked oats & NY malted spelt; double dry hopped with Centennial, Citra & Simcoe hops 6.2% 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. **'WE'LL BURN THAT BRIDGE WHEN WE GET THERE', RUSHING DUCK BREWING CO.** (Chester, NY) kettle sour with pink guava, passion fruit & tangerine 5.1% 12oz 8.
4. **BELGIAN CIDER, NINE PIN CIDER WORKS** (Albany, NY) - made from NY State apples, fermented with Belgian abbey ale yeast, fruity, smooth & semi-sweet 6.3% 12oz 7.

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.
- 'PINEUS' GOSE, BAYERISCHER BAHNHOF** (Leipzig, Germany) - brewed with coriander & salt, filtered over pine needles 4.6% 12oz can 11.
- 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.
- PINOT BLANC 'TERRE D'ETOILES' 2016, DOMAINE MITTNACHT FRERES** (Alsace, France) - fresh, dry white with a stony, floral finish; citrus, apricot, lemon zest; certified biodynamic 11. | 42.
- 'DOURO TINTO' RED BLEND 2015, PESSOA DA VINHA** (Douro, Portugal) - made from the native varietals Touriga Nacional, Touriga Franca & Tinto Roriz 8. | 30.

SEASONAL

- IRISH PROPHET** - Bushmills Irish Whiskey, Irish Mist Honey Liqueur, muddled Sage Syrup & freshly squeezed Citrus, on the rocks 10.
- 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)

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.
- BLACK CHERRY SODA, ZEVIA** - stevia-sweetened (vegan, GF) 12oz can 3.25
- SARATOGA SPARKLING SPRING WATER** (NY) 878 ml 6.
- GEROLSTEINER SPARKLING MINERAL WATER** (Germany) 750ml 6.