

SEASONAL MENU

SOUPS

MONKFISH CHOWDER with Tomato, Bacon, Rutabaga, Cream & Brandy (GF) 8.

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

APPETIZERS

WILD MACKEREL SCHNITZEL - Breaded Filet of Mackerel, with wilted Baby Arugula, Black Forest Ham, & Buttermilk Herb Dressing 12.

WILD MAINE MUSSELS steamed with Franziskaner Hefe-Weiss Broth, Lemon, Parsley & Shallots, with 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), Great Hill Blue Cheese (raw cow's milk), Cooperstown 'Toma Celena' Cheese, pickled hard-boiled local Egg & Cornichons (GF) 16.

FLAMMKUCHEN - Caraway Flatbread topped with House-Smoked Shiitake Mushrooms, roasted Cippolini Onion, 5-Spoke Creamery 'Tumbleweed' Cheddar, Parsley-Lemon Pesto & Banyul's Vinegar 14.

FEATURED SALAD - Red Belgian Endive, Frisée & Baby Arugula with Golden Beets, Green Almonds, Sweet Spiced Almonds, Great Hill Blue Cheese (raw cow's milk) & Apple Cider Vinaigrette (GF) 12.

add grilled B & E Chicken 6., grilled Wild Shrimp 9., Wild Sockeye Salmon 11.

ENTRÉES

LOCAL PORK SCHNITZEL - Walnut & Panko Crusted Glenerie Farm Pork Loin, with Blue Cheese Sauce, Sautéed Bosc Pears, Spaetzle & Broccoli 26.

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

CRISPY CELERY ROOT with Adzuki Bean Miso & Panko Crust (GF) with Sautéed Asparagus, Snap Peas, Mushrooms, Vegan 'Prosciutto' & Cippolini Onions, Shallot-Pea Sauce, & shaved fresh Black Perigord Truffle (vegan, GF) 28.

PAN-SEARED SCALLOPS with Snap Peas, Green Almonds, Fennel Pollen, Sage, Leeks, Pee-Wee Potatoes & Grapefruit-Ginger Vinaigrette (GF) 29.

BLACK GARLIC GLAZED WILD SOCKEYE SALMON with Asparagus, wild Fiddlehead Ferns, Leeks, PeeWee Potatoes & Shallot-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 Cooperstown 'Jersey Girl' Cheese (raw cow's milk), Belgian Endive, grilled Port-wine Red Onion, Mustard & Roasted Garlic Aioli on a Pretzel Bun with house-made Fries 15.

DRINK SPECIALS

FEATURED DRAFTS

1. 'NUGGET NECTAR' IMPERIAL RED ALE, TROEGS INDEPENDENT BREWING (Hershey, PA) - dry hopped, with aromas of pine resin, grapefruit & mango 7.5% 12oz 8.
2. 'K.B.S.' (KENTUCKY BREAKFAST STOUT), FOUNDERS BREWING COMPANY (Grand Rapids, MI) - imperial stout brewed with coffee & chocolate, cave-aged for one year in bourbon barrels 12.3% 4oz 4.5 | 12oz 13.
3. 'MAPLE NIPPLE' AMBER ALE, LAWSON'S FINEST LIQUIDS (Waitsfield, VT) - malty & hoppy, made with Vermont maple syrup 8% 12oz 8.
4. 'GRISSETTE' SAISON, YARD OWL CRAFT BREWERY (Gardiner, NY) - Belgian-style saison, pale & effervescent 4.6% 12oz 7.

BOTTLES & CANS

- 'SILENT TREATMENT' IIPA, GUNN HILL BREWING COMPANY (Bronx, NY) - hazy Imperial IPA, with notes of lychee, papaya, lime zest & gooseberry 8% 16oz can 10.
- 'PINEUS' GOSE, BAYERISCHER BAHNHOF (Leipzig, Germany) - brewed with coriander & salt, filtered over pine needles 4.6% 12oz can 9.
- 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.
- 'FIELDS & FLOWERS' GOSÉ ROSÉ CIDER, GRAFT (Newburgh, NY) - with New York apples, rose hips, hibiscus, rooibos, pink salt & 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

- OAXACAN WILDFIRE - Nuestra Soledad Mezcal (Tequila's smoky cousin), fresh squeezed grapefruit juice, Bigallet 'Thym' Liqueur & smoked chile bitters; shaken and served over ice 11.
- BLACK FOREST MANHATTAN - Bulleit Bourbon, Michelberger 'Forest' Liqueur & Just Black Cherry juice; with Scrappy's Chocolate Bitters & a twist of orange; chilled 11.

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
- SPARKLING CLEMENTINE, IZZE (GF) 12oz 3.25
- PREMIUM INDIAN TONIC, FEVER TREE 6.8oz 3.
- BLACK CHERRY SODA, ZEVIÀ - stevia-sweetened (vegan, GF) 12oz can 3.25
- SARATOGA SPARKLING SPRING WATER (NY) 878 ml 6.
- GEROLSTEINER SPARKLING MINERAL WATER (Germany) 750ml 6.