

# SEASONAL MENU

## SOUPS

**UPSTATE CHOWDER** with Rhode Island Quahog Clams, Glenerie Farm ground Pork, B & E Chicken, local Potatoes, Cream, Brandy & Bacon (GF) 9.

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

## APPETIZERS

**WILD MAINE MUSSELS** steamed with Golden Curry & Cream, with local wild Ramps & Fennel Pollen over House-Made Fries 12.

**SMØRREBROD** - Danish open-faced Sandwich of locally Smoked Trout with local Sorrel, marinated Red Onion, and Cream Cheese with Horseradish & Lemon Zest, on German Wholegrain Rye Bread 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 Summer Truffles, roasted Cippolini Onion, Cooperstown 'Jersey Girl' cheese (raw cow's milk), local wild Ramp Pesto & Banyul's Vinegar 14.

**FEATURED SALAD** - Red Belgian Endive, Frisée & Baby Arugula with marinated local Fiddlehead Ferns & Shiitake Mushrooms, Sugar Snap Peas, marinated Red Onion & sweet spiced Almonds, with a Sesame-Ginger Vinaigrette (GF) 12.  
add grilled B & E Chicken 6., grilled Wild Shrimp 9., Wild Sockeye Salmon 11.

## ENTRÉES

**SEARED DUCK BREAST** with Bok Choy, Spaetzle, and Smoked Shiitake Mushroom & Black Beluga Lentil Ragout 29.

**PAN-ROASTED CHESAPEAKE BAY SOFT-SHELL CRABS** with Preserved Lemon Aioli, Asparagus, Fiddlehead Ferns, Pee-Wee Potatoes & fried Capers 30.

**SEARED SCALLOPS** with Snap Peas, Hazelnuts, Pee-Wee Potatoes & Mango-Vanilla Cream Sauce 29.

**ROASTED LOCAL POLENTA** with fresh Spruce Tips, local wild Ramps, Asparagus, Carrots & Smoked Shiitake Mushroom & Black Beluga Lentil Ragout (vegan, GF) 23.

## SANDWICHES

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

**LOCAL GRASS-FED BURGER** with Belgian Endive, Great Hill Blue Cheese (raw cow's milk), grilled Port-Wine Red Onion, Mustard & Roasted Garlic Aioli on a Pretzel Bun with house-made Fries 15.

# DRINK SPECIALS

## FEATURED DRAFTS

1. 'CATSKILL CITRA PALE' ALE, CATSKILL BREWERY (Livingston Manor, NY) - New England style hazy ale, with bright citrus aromas & a bitter hop finish 5.5% 12oz 8.
2. 'MEAT & POTATOES' DINNER STOUT, LORD HOBO BREWING (Woburn, MA) - aromas of dark chocolate & roasty coffee, with a hoppy bite 7.7% 12oz 10.
3. MAIBOCK 'ALL IN ALL IS ALL', SINGLECUT BEERSMITHS (Astoria, NY) - traditional seasonal lager; clean, crisp & malty; brewed with elderflower & honey for a hint of floral complexity 6.6% 12oz 7.
4. HONEY SAISON, 2 WAY BREWING COMPANY (Beacon, NY) - dry, crisp & refreshing, with a fruity nose & hints of coriander 7% 12oz 8.

## BOTTLES & CANS

'AUGUSTUS' WEIZEN DOPPELBOCK, BRAUHAUS RIEGELE (Augsburg, Germany) - cloudy amber wheat double-bock; robust & smooth, with aromas of banana & clove 8% 11.2oz 8.

'PINEAPPLE SHAKE' IPA, WESTBROOK BREWING CO. (Mt. Pleasant, SC) - India Pale Ale brewed with lactose, vanilla & pineapple 7% 16oz can 11.

'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.

'FARM FLOR' 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.

WHITE: GRÜNER VELTLINER 'SANDSTEIN' 2016, WEINGUT JOSEF FRITZ (Wagram, Austria) - round, with vibrant acidity, citrus & green apple 11. | 42.

LOCAL RED: RESERVE GAMAY NOIR 2016, WHITECLIFF VINEYARD (Gardiner, NY) - delicate, with notes of red currant, strawberry & herbs; smooth tannins 11. | 42.

## SEASONAL COCKTAIL

THE GRASS IS GREENER - Fresh Squeezed Honeydew Juice, Tito's Vodka, Local Mint Syrup & Sparkling Dry Riesling; chilled and served straight up 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

GINGER BEER, REED'S 3.25

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

SPARKLING CLEMENTINE, IZZE (GF) 12oz 3.25

PREMIUM INDIAN TONIC, FEVER TREE 6.8oz 3.

LEMON LIME TWIST, ZEVIA - stevia-sweetened (vegan, GF) 12oz can 3.25

SARATOGA SPARKLING SPRING WATER (NY) 878 ml 6.

GEROLSTEINER SPARKLING MINERAL WATER (Germany) 750ml 6.

### SKIP THE STRAW

PLASTIC STRAW FREE  
SINCE EARTH DAY 2018

We no longer use Plastic Straws at the Mountain Brauhaus.

Paper Straws are provided for kids, and for others upon request.

We encourage you to skip the straw altogether. You can also purchase re-usable stainless steel & hardy bamboo straws here!

STRAWS: \$2 CARRY BAG \$5.  
CLEANING BRUSH \$2.