

SEASONAL MENU

SOUPS

CHILLED WATERMELON GAZPACHO garnished with Ricotta Salata cheese, local Cucumbers, local Tomatoes, and homegrown Mint (vegan without Cheese, GF) 8.

CHICKEN, CRAB & LOCAL CORN CHOWDER with Quahog Clams, Potatoes, Sherry & Cream (GF) 9.

GOLDEN BEET BORSCHT with Leeks, Lemon, & Dill Sour Cream (vegan without Sour Cream, GF) 8.

APPETIZERS

ROASTED WELLFLEET OYSTERS (4 Royales) with Tarragon-Cippolini Onion Compound Butter, local Rainbow Chard, White Wine, Shallots & Cream (GF) 15.

SMØRREBROD - Danish open-faced Sandwich of locally Smoked Trout, Sorrel, marinated Red Onion, and Creme Fraiche with Horseradish & Lemon Zest, on German Wholegrain Rye Bread 12.

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 Chanterelle Mushrooms, roasted local Delicata Squash, Sugar Snap Peas, 'New Woman' Jerk Spiced Cheddar (Beecher's Handmade) & Banyul's Vinegar (vegetarian) 15.

FEATURED SALAD - local Baby Greens, local Tomatoes, Watermelon, local Sunflower Shoots, Goat Gouda cheese, & Garlic Croutons, with a Champagne Vinaigrette (vegetarian, GF without croutons) 12. add grilled B & E Chicken 6., grilled Shrimp 9., Faroe Island Salmon 11.

ENTRÉES

SEARED DUCK BREAST with Sugar Snap Pea, Hazelnut & roasted Sweet Potato Salad, and Wild Blueberry-Ginger Vinaigrette 29.

SEARED WILD ATLANTIC SCALLOPS with roasted Cauliflower, PeeWee Potatoes, White Balsamic Goji Berries, local Rainbow Chard, & wild Leek Cream Sauce (GF) 29.

SEARED HERB-CRUSTED TUNA (served rare) with local Summer Squash, Niçoise Olives, pickled local French Breakfast Radishes, Pee-Wee Potatoes, local Heirloom Tomatoes & local Basil Vinaigrette (GF) 29.

ROASTED LOCAL JAPANESE EGGPLANT stuffed with Farro, local Tomatoes, & smoked local log-grown Shiitake & Royal Trumpet Mushroom Ragout with vegan 'Chorizo' & Tomato; with Snap Peas & local Corn (vegan) 23.

SANDWICHES

GRILLED FAROE ISLAND SALMON & CRAB-CAKE PITA with local Baby Greens, local Tomato, Tzatziki Sauce & house-made Fries 16.

LOCAL GRASS-FED BURGER with Baby Spinach, Cooperstown 'Jersey Girl' 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. **FIDDLEHEAD IPA, FIDDLEHEAD BREWING CO.** (Shelburne, VT) - hazy gold NEIPA; notes of citrus, tropical fruit & pine 6.5% 12oz 9.
2. **'THE RUSSIAN' IMPERIAL STOUT, 2SP BREWING CO.** (Aston, PA) - rich & complex; molasses, dark chocolate, roasty coffee 9% 4oz. 3.5 | 12oz 10.
3. **'RIGOR MORTIS' BELGIAN QUAD, BRASSERIE DIEU DU CIEL!** (Québec, Canada) - strong brown ale brewed in the tradition of Belgian Trappist Monks; chocolate malts, caramel & spice 10.5% 4oz. 4 | 12oz 11.
4. **MEINE HOPFENWEISSE, SCHNEIDER WEISSE/TAP 5** (Germany & Brooklyn, NY) - Robustly dry-hopped wheat doppelbock; hoppy, floral & full-bodied with subtly sweet malts 8.2% 12oz 9.

BOTTLES & CANS

'THE HANGING GARDEN' NEW-AMERICAN HOPPY ALE, FOREIGN OBJECTS BEER COMPANY (New Paltz, NY) - grapefruit resin & soft melon 7% 16oz can 12.

'SIP OF SUNSHINE' IPA, LAWSON'S FINEST LIQUIDS (Stratford, CT) - hazy New England IPA with juicy tropical fruit character & floral hop aroma 8% 16oz can 10.

'FINCA LA' IMPERIAL STOUT, MIKKELLER NYC (Flushing, NY) - wheated imperial stout with Colombia LA coffee 10% 16oz can 13.

ROSÉ HARD CIDER, BROOKLYN CIDER HOUSE (New Paltz, NY) - made with NY State apples & a touch of upstate Cabernet Franc; bright & fruity, with notes of rose petals, wild raspberry & sour cherry (GF) 5.8% 12oz can 8.

WINE

WHITE: RIESLING 'TERRASSEN' 2015, WEINGUT BRÜNDLMAYER (Kamptal, Austria) - drier Austrian style; notes of green apple, lime, crushed stone & a touch of petrol 11. | 42.

RED: GARNACHA 2016, EL CASETERO (Campo de Borja, Spain) - fruit, earth & spice, four months in oak; medium bodied, organic 9. | 34.

SEASONAL COCKTAIL

PEACH-TREE MARTINI - local peach infused vodka, St. Germain elderflower liqueur, freshly squeezed lemon & a splash of Sparkling Dry Riesling; chilled and served up 11.

NON-ALCOHOLIC

FRESHLY SQUEEZED LEMONADE 3.

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

Q KOLA - made with real Kola nut, sweetened with agave (GF) 7.5oz can 3.5

GINGER BEER, REED'S 12oz 3.25

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

SPARKLING CLEMENTINE, IZZE (GF) - no added sugar, 70% juice 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.

SPARKLING WHITE TEA WITH PEACH & GINGER, SOUND TEA

unsweetened, organic 12oz 5.

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.**