

SEASONAL MENU

SOUPS

CHICKEN, CRAB & CORN CHOWDER with Bacon, Potatoes, Brandy & Cream 9.

LOCAL KABOCHA SQUASH SOUP with Ethiopian Berbere Spice, roasted Cashews & Pumpkin Seeds
(vegan, GF) 8.

APPETIZERS

CRISPY-SKIN WARM DUCK LEG CONFIT with French Lentils with Bacon, & toasted Bread Crumbs
(GF without bread crumbs) 14.

FARMHOUSE PLATE - Landjaeger, Smoked Salmon Pastrami, Beemster Gouda, Cranberry
Wensleydale, pickled hard-boiled local Egg & Cornichons (GF) 16.

FLAMMKUCHEN - Caraway Flatbread topped with Roasted Local Plums, Merguez Lamb Sausage,
Manchego Cheese, Roasted Leeks & Olive Oil 14.

FEATURED SALAD - Baby Arugula, local Delicata Squash, Snap Peas, Hazelnuts, Macerated Dried
Cranberries, Roquefort Blue Cheese & Sherry Vinaigrette (GF, vegan without cheese) 12.
add grilled B & E Chicken 6., grilled Wild Shrimp 9., Faroe Island Salmon 11.

ENTRÉES

LAMB & PORK MEATBALLS with Jaeger Sauce, Oyster Mushrooms, Peas, Spaetzle & Cooperstown
Jersey Girl Cheese (raw cow's milk) 26.

SEARED SCALLOPS with Brussels Sprouts, Bacon, local Apples, local Potatoes, & Roasted Garlic-
Green Peppercorn Cream Sauce (GF without sauce) 30.

HERBED, ROASTED FAROE ISLAND SALMON with local Corn, local Fennel, local Tomatoes,
local Potatoes, Niçoise Olives, & Lemon-Basil Vinaigrette (GF) 28.

LOCAL SUGAR DUMPLING SQUASH stuffed with local Polenta; with Broccolini, local Tomatoes,
roasted Rainbow Carrots, Sweet Pea Sauce & Grana Padano Cheese
(GF, vegan without cheese) 23.

SANDWICHES

LOCAL GRASS-FED BURGER with 'Red Dragon' Ale & Mustard Cheddar, roasted local Red Peppers,
Baby Spinach, local Tomato & Roasted Garlic Aioli on a Brioche Bun, with house-made
Fries 15.

FAROE ISLAND SALMON SANDWICH with Smoked local Beets, Herbed Goat Cheese, Baby
Spinach & Pickled Ramp-Green Herb Sauce, on grilled Brioche, with Cole Slaw, Pickle & house-
made Fries 16.

PLEASE WEAR YOUR MASK & KEEP 6 FEET DISTANCE FROM OTHERS

DRINK SPECIALS

SEASONAL COCKTAILS

HOT SPICED CIDER TODDY with local apple cider & house-spiced 5-Year-Old Demerara Rum 9.
without Rum 4.

GLÜHWEIN - hot, spiced Pinot Noir with fresh orange, sour cherries, star anise, Kirschwasser (clear cherry brandy) 10.

LOCAL CIDER-TINI - 'Maid of the Meadow' Honey & Herb Vodka (Beacon, NY), local apple cider, Schönauer Apfel schnapps, & fresh squeezed lemon 11.

FEATURED DRAFTS

1. NEIPA: 'MASTERY KNOWS NO SHORTCUTS', SINGLECUT BEERSMITHS (Astoria, NY) - hazy New England style IPA; bright & fresh tropical fruit with balanced hops 5% 12oz 8. (growler refill 19.)
2. RUSSIAN IMPERIAL STOUT 'OLD RASPUTIN', NORTH COAST BREWING CO. (Fort Bragg, CA) - rich & intense with a warming finish; coffee, cocoa & toasty malts 9% 12oz 8. (growler refill 19.)
3. DELIRIUM RED, BROUWERIJ HUYGHE (Belgium) - Belgian Red Fruit Ale; sour cherry aroma, notes of almond, berry, banana & clove 8.5% 12oz 10. (growler refill 27.)
4. OKTOBERFEST MÄRZEN, HACKER-PSCHORR (Munich) - deep amber seasonal lager; toasty malt, caramel, bitter hop finish 5.8% 12oz 5.5 | 20 oz 10. (growler refill 19.)

FEATURED BEER CANS

WHEAT ALE 'SHOW PONY', YARD OWL CRAFT BREWERY (Gardiner, NY) - crisp, dry, Belgian inspired ale, limited release, with can artwork by New Paltz artist Ryan Cronin 4.1% 16oz can 8.

KÖLSCH 'REISSDORF', PRIVATBRAUEREI HEINRICH REISSDORF (Köln, Germany) - straw-gold ale, grassy noble hops, crisp & refreshing 4.8% 16.9oz can 8.

OKTOBERFEST 'KONSTANTIN' MÄRZEN, SCHILLING BEER CO. (Littleton, NH) - Austrian-style light-ruby seasonal lager; biscuit & bread malt aroma 5% 16oz can 9.

CHOCOLATE MILK STOUT 'ERIC MORE COWBELL!', SINGLECUT BEERSMITHS (Astoria, NY) - brewed with chocolate, vanilla & milk sugar 6% 16oz can 11.

IPA 'SKY LINES', MAST LANDING BREWING CO. (Westbrook, ME) - double dry-hopped 6.5% 16oz can 11.

IPA 'LT. AMERICA', KCBC (Brooklyn, NY) - double dry-hopped, with Citra, Motueka, Ekuanot & Zappa hops; oats, wheat & barley 7.2% 16oz can 12.5

DOUBLE IPA 'KING SUE', TOPPLING GOLIATH BREWING CO. (Decorah, IA) - citra hops 7.8% 16oz can 12.

FEATURED WINE CAN 250 ml (8.5oz) slim can

GRUNER VELTLINER 'WANTED', PAUL DIREDER (Austria) - dry, crisp & spritzzy; citrus & green apple 11.

NON-ALCOHOLIC

BIONADE 'CLOUDY LEMON' (Germany) - Naturally Fermented Soda 16.9oz btl 4.

LOCAL BLUEBERRY KOMBUCHA, SAWTOOTH - fizzy, fermented probiotic tea (vegan, GF) 7.