

SEASONAL MENU

SOUPS

Chowder with Salmon, Blue Crab, Chicken, Potatoes, Bacon, Madeira & Cream 6. | 8.

Local Sweet Potato & Sunchoke Soup with Saffron, Green Olives & Pumpkinseed Oil Harissa (vegan, GF) 6. | 8.

APPETIZERS

Local Potato Rösti with smoked Black Cod, melted Sprout Creek Batch-35 Cheese (raw cow's milk), Scallions, and 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), Sprout Creek Kinkead Cheese (raw cow's milk), Sprout Creek Madeleine Cheese (raw goat's milk), pickled hard-boiled local Egg & Cornichons (GF) 16.

Flammkuchen - Caraway Flatbread topped with Baby Arugula, roasted local Red Peppers, Almonds, Sprout Creek Do-Re-Mi fresh Goat Cheese, roasted Shallots, and Basil Pesto (vegetarian) 13.

Featured Salad - Mixed Baby Greens with roasted local Delicata Squash, fresh Cranberries, local Sunchoke Crisps, Baby Fennel, local Watermelon Radishes & Goat Gouda cheese, Carrot-Ramp Vinaigrette (vegan, GF) 12.

add grilled B & E Chicken 6., grilled Wild Shrimp 9., Steelhead Salmon (HV Fish Farm) 10.

ENTRÉES

Braised Lamb Shank with Rosemary & Red Wine, local Rutabaga, Mushrooms, Peas, Mashed Potatoes & Grana Padano Cheese 28.

Pan-Fried Maultaschen - Swabian pasta pockets filled with Romanesco, Gorgonzola Cheese & Smoked Tofu, with sautéed Spinach, Shallots, Walnuts, and Wholegrain-Mustard & Brandy Sauce (vegetarian, contains egg & dairy) 23.

Roasted Hudson Valley Steelhead Salmon (indoor farm-raised) with Pumpkin-seed & Black Garlic, roasted Brussels Sprouts, Bacon, PeeWee Potatoes & local Apple Cider-Sherry Reduction (GF) 28.

Halibut poached with Sesame & Ginger, with local Enoki Mushrooms, local Radishes, braised Kale & PeeWee Potatoes 29.

House-Smoked Tempeh with Tomato & Red Wine Ragout, Kale & local Polenta (vegan) 21.

Seared Duck Breast with roasted local Butternut Squash, Cauliflower, PeeWee Potatoes & Fresh Cranberries, with Roasted Shallot-Port Wine Reduction 29.

SANDWICHES

Local Grass-Fed Burger with Bacon, Danish Blue Cheese, grilled Balsamic Red Onion, Spinach, Roasted Garlic & Mustard Aioli on a Pretzel Bun with house-made Fries 15.

Smørrebrød (Danish open-faced sandwich) - Sweet Maple-Smoked Salmon, Sprout Creek 'Do-Re-Mi' Goat Cheese, pickled local Watermelon Radishes, & Cucumber on German Whole Rye Bread, with German Potato Salad (bacon & whole-grain mustard) 14.

DRINK SPECIALS

FEATURED DRAFTS

1. **IIPA 'Duplicate', Finback Brewery** (Queens, NY) - hazy New England IPA; herbal hops, apricot, mango & citrus 10.4% 12oz 10.
2. **'On Fleek' Imperial Stout, Stillwater Artisanal & Casita Cervceria** (Stratford, CT) - deep, dark & delicious 13% 4oz 3.50 | 12oz 9.
3. **Franconian Kellerbier, Port City Brewing** (Alexandria, VA) - unfiltered Keller lager; grassy hop bitterness; toasty malt character 5.1% 12oz 8.
4. **'Yammy Yammy' Sweet Potato Ale, Platform Beer Co.** (Ohio) - Roasted Sweet Potato ale, lightly spiced with cinnamon, nutmeg & clove; smooth, with caramel notes 7.7% 12oz 8.

BOTTLES & CANS

- 'Heady Topper' NEIPA, Alchemist Brewery** (Stowe, VT) - hazy double IPA; piney resin, citrus & melon aromas with a pleasantly bitter hop finish 8% 16oz can 10.
- 'Counterpane' Cider, Treasury Cider** (Granville, NY) - bottle conditioned hard cider, made with apples from Fishkill Orchard; rich & full-bodied with a tart finish 9.5% 750ml 36.
- 'Von Pilsner' Keller Pilsner, Crooked Stave Artisan Beer Project** (Denver, CO) - unfiltered classic Keller Pilsner, made with traditional floor-malted barley & German hops 12oz can 5% 8.
- 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

- 'Pétillant Naturel' Sparkling Riesling 2016, Red Tail Ridge Winery** (Finger Lakes, NY) - a.k.a. 'Pét-Nat', naturally bottle fermented; white floral, pear, vanilla & limestone 10. | 38.
- White: Sylvaner 'Vieille Vigne' 2016, Henry Fuchs** (Alsace, FR) - light, dry white; honeysuckle, beeswax & lemon notes; long, mineral finish 10. | 38.
- Red: Zweigelt 'Rubin Carnuntum' 2016,** (Carnuntum, Austria) - elegant, medium-bodied & dry; ripe cherry, cinnamon (91 WE) 10. | 38.

SEASONAL

- The Gingersnap** - local pumpkin-infused vodka, Domaine de Canton Ginger liqueur, fresh ginger, local apple cider, vanilla & spices 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)
- Fresh, Cold Local Apple Cider, Jenkins-Luekens** 3.

NON-ALCOHOLIC

- Sparkling Pomegranate, Izze** 12oz bottle 3.25
- Kombucha, Health-Ade** - bubbly, fermented probiotic tea (vegan, GF) 9.
- Sparkling Rose Tea with Cardamom & Lime, Sound Tea** - unsweetened, organic, caffeine free 12oz 5.
- Q Kola** - made with real Kola nut, sweetened with agave (GF) 6.7oz 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 Zevia** - stevia-sweetened (vegan, GF) 12oz can 3.25
- Saratoga Sparkling Spring Water** (NY) 878 ml 6.
- Gerolsteiner Sparkling Mineral Water** (Germany) 750ml 6.