

SEASONAL MENU

SOUPS

LOCAL PORK & WHITE BEAN SOUP made with Glenerie Farm Pork Hocks & Oktoberfest Beer (GF) 9.

LOCAL KABOCHA SQUASH SOUP with Ethiopian Berbere Spice, Coconut Milk & Lime; roasted Cashews & Pumpkinseeds (vegan, GF) 8.

APPETIZERS

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

FARMHOUSE PLATE - Landjaeger, Smoked Salmon Pastrami, Beemster Gouda, Roquefort Blue, 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, Pomegranate Seeds, Hazelnuts, Cranberry Wensleydale Cheese, local Sunchoke Crisps, & Sherry Vinaigrette (GF, vegan without cheese) 12.
add grilled B & E Chicken 6., grilled Wild Shrimp 9., Faroe Island Salmon 11.

ENTRÉES

GARLIC-BUTTER POACHED MONKFISH with local Butternut Squash, Toasted Hazelnuts, Macerated Dried Cranberries, local Potatoes, & Saffron Cream Sauce (GF) 26.

HORSERADISH-CRUSTED FAROE ISLAND SALMON with Maple-Mustard Brussels Sprouts, Bacon & local Potatoes 28.

ROASTED LOCAL HONEYNUT SQUASH & CHICKPEAS with local Kale, Preserved Lemon, Niçoise Olives, Coconut Milk, and local Sweet Red Peppers (vegan, GF) 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 Arugula & 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.

BLACK FOREST MANHATTAN - Bulleit Bourbon, Michelberger 'Forest' Liqueur & Just Black Cherry juice; with Scrappy's Chocolate Bitters & a twist of orange; chilled 11.

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: 'LUPULIN MUTANT', SLOOP BREWING CO.** (East Fishkill, NY) - hazy New England style IPA; fresh citrus & tropical notes, earthy hops 6.5% 12oz 10. (growler refill 27.)
2. **CHOCOLATE PORTER 'RYE BARREL', CENTRAL WATERS** (Amherst, WI) - smooth & chocolatey; toasty vanilla-oak & whiskey notes 11.9% 12oz 9. (growler refill 24.)
3. **BARREL-AGED SOUR ALE 'VIEUX CHÊNE', TWO WAY BREWING** (Beacon, NY) - blended from 3 different sour ales, each aged in French Oak barrels with a different yeast strain 6.3% 12oz 9. (growler refill 24.)
4. **CIDER 'WOLF AT THE DOOR', ARTIFACT CRAFT CIDER** (Everett, MA) - tart & dry, with a bit of farmhouse funk 6.9% 12oz 8. (growler refill 21.)

FEATURED BEERS

'STILLE NACHT', BROUWERIJ DE DOLLE BROUWERS (Esen, Belgium) - winter seasonal Belgian Strong Pale Ale; bright copper color with notes of orange zest, toffee, nutmeg & cinnamon 12% 11.6oz bottle 12.

'TAP X AVENTINUS CUVÉE BARRIQUE' 2015, SCHNEIDER (Kelheim, Germany) - limited edition blend of Aventinus Eisbock & TAP6 Aventinus wheat doppelbock, aged in oak wine-barrels; complex, fruity & pleasantly sour 9.5% 12.5oz 29.

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

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

PALE ALE 'PHOTON', EQUILIBRIUM BREWERY (Middletown, NY) - very hazy orange color; soft & juicy with hop resins, tropical, stone fruit & citrus notes & a hint of biscuit 4.8% 16oz can 10.

NEIPA 'DDH YOU SHOULD HAVE SEEN THIS COMING' NON SEQUITUR BEER PROJECT (Brooklyn, NY) - cloudy yellow double IPA; aromas of grapefruit & gooseberry, double dry hopped with Citra Lupomax, Citra & Nelson hops 7.5% 16oz can 11.

BARREL-AGED CIDER, ABANDONED HARD CIDER (Hudson Valley, NY) - Wild and abandoned orchard apples balanced by the soft structure of oak barrels—a refreshing treat for a bourbon lover!
6.5% 12oz can 8.

NON-ALCOHOLIC

FRESH, COLD LOCAL APPLE CIDER 3.5

IPA 'RUN WILD', ATHLETIC BREWING CO. (Stratford, CT) - less than 0.5% abv 12oz can 7.

'EXTRA DARK' LAGER, ATHLETIC BREWING CO. (Stratford, CT) - less than 0.5% abv 12oz can 7.

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