

SEASONAL MENU

SOUPS

Local Goat Soup with Celery Root, Roasted Orange, Star Anise & Harissa (GF) 6. | 8.

French Lentil & Mushroom Soup with Tomato, Tarragon & Pumpkinseed Oil (vegan, GF) 6. | 8.

APPETIZERS

Local Potato Rösti with smoked Black Cod, melted Emmentaler Cheese, Scallions, & 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 Madeleine Cheese (raw goat's milk), Beemster Aged Gouda, pickled hard-boiled local Egg & Cornichons (GF) 16.

Flammkuchen - Caraway Flatbread topped with local Enoki & Blue Oyster Mushrooms, Gruyère Cheese, Spinach, roasted Shallots, and Basil Pesto (vegetarian) 13.

Featured Salad - Mixed Baby Greens with roasted local Delicata Squash, fresh Cranberries, local Sunchoke Crisps, Fennel, local Watermelon Radishes & Goat Gouda cheese, Black Garlic Vinaigrette (vegan, GF) 12.
add grilled B & E Chicken 6., grilled Wild Shrimp 9., Steelhead Salmon (HV Fish Farm) 10.

ENTRÉES

Pistachio-Crusted Scallops with Roasted Fennel, local Fingerling Potatoes, and Orange-Rosemary Sauce 29.

Pan-Fried Maultaschen - Swabian Pasta Pockets filled with Cauliflower, Blue Cheese & Smoked Tofu, with Sautéed Spinach, Shallots, Walnuts, & Wholegrain Mustard-Brandy Sauce (vegetarian, contains egg & dairy) 23.

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

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

Vegan Sauerbraten - Marinated, House-Smoked Tempeh, with local Parsnip Pancakes & braised Red Cabbage (vegan) 21.

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

SANDWICHES

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

Smørrebrød (Danish open-faced sandwich) - Sweet Maple-Smoked Salmon, Quark with Fresh Herbs, pickled local Watermelon Radishes, & Cucumber on German Whole Rye Bread, with German Potato Salad (bacon & wholegrain mustard) 14.

DRINK SPECIALS

FEATURED DRAFTS

1. **IPA 'Mass Distortion', Woodstock Brewing** (Phoenicia, NY) - cloudy, golden IPA; notes of cantaloupe, grapefruit, & lots of hops 6.3% 12oz 8.
2. **'Barrel Aged 12 Dogs of Christmas', Thirsty Dog Brewing Co.** (Ohio) - Bourbon-barrel aged Winter Warmer with honey, cinnamon, ginger & nutmeg 10% 4oz 4.50 | 12oz 13.
3. **'Franconian Kellerbier' Lager, Port City Brewing** (Alexandria, VA) - unfiltered Keller lager; grassy hop bitterness; toasty malt character 5.1% 12oz 8.
4. **Pastrami Pilsner, Shmaltz Brewing Co.** (NY, NY) - Bohemian Pilsner brewed with Kosher salt, cracked black pepper, mustard seed & horseradish 5.5% seidel 5. | tall 9.

BOTTLES & CANS

- 'Karaoke Kings' IPA, KCBC/Thin Man Collaboration** (Brooklyn, NY) - double dry hopped IPA with flaked wheat & oats; pale & slightly hazy 6.9% 16oz can 11.
- '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

- 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

- Chai Teani** - Freshly brewed & sweetened Organic Chai Tea with Vanilla Vodka & a splash of cream; shaken and served straight up 10.
- Cranberry-Balsam Negroni** - Austrian Blue Gin, Campari & Sweet Vermouth with Organic Just Cranberry Juice & Balsam Amaro 11.
- 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) 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.
- Ginger Root Beer Zevia** - stevia-sweetened (vegan, GF) 12oz can 3.25
- Saratoga Sparkling Spring Water** (NY) 878 ml 6.
- Gerolsteiner Sparkling Mineral Water** (Germany) 750ml 6.