

SEASONAL MENU

SOUPS

SHRIMP & LOCAL WHITE BEAN SOUP with local Fennel, Sherry & Cream (GF) 9.

POTATO-LEEK SOUP with local Leeks (vegan, GF) 8.

APPETIZERS

24-HOUR PORK SHOULDER CONFIT - Glenerie Farm Forest-Raised Pork, over Mustard-Marinated Onions, mixed Baby Greens & Chives 14.

KÄSE-SPAETZLE - Spaetzle with Emmenthaler Cheese, Onion, Minced Mushroom Duxelles & Crispy Onions (vegetarian) 10.

FARMHOUSE PLATE - Landjaeger, Pickled Herring, Beemster Gouda, Roquefort Blue, pickled hard-boiled local Egg & Cornichons (GF) 16.

FLAMMKUCHEN - Caraway Flatbread topped with Red Wine-soaked dried Plums, Merguez Lamb Sausage, Manchego Cheese, roasted local Leeks & Olive Oil 14.

FEATURED SALAD - Baby Arugula with local Delicata Squash, Pomegranate Arils, Hazelnuts, Goat Gouda 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

CHICKEN CURRYWURST - Chicken Bratwurst in a rich Curry Sauce, with Roasted Potatoes & local Butternut Squash with Lemon, Garlic, and toasted Cashews & Pumpkinseeds 23.

LOCAL PORK & KABOCHA SQUASH RAGU made with ground Glenerie Farm Pork, Pipeworks Gingersnap Stout & local Cider, over Spaetzle, with Peas & Grana Padano 25.

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

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

LOCAL KABOCHA SQUASH, BLACK BEAN & KALE STRUDEL with fried Niçoise Olives, & Artichoke-Lemon-Saffron Sauce (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.

WINTER SPICE MARGARITA - Sauza Silver Tequila, Grand Marnier Liqueur, fresh squeezed Citrus & Cranberry with winter spices; served over ice or straight up 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 10.

'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 8.

DOUBLE IPA 'MASTER OF KARATE', ASLIN BEER CO. (Alexandria, VA) - hazy deep gold; grapefruit & pine resin 8.4% 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.

WINTER HOLIDAY

~ pre-order ~

For Pickup on 12/18, 12/19, or 12/20 *

DUCK LEG CONFIT Shepherd's Pie

with Winter Vegetables & Red Wine; topped with Roasted Garlic Mashed Potatoes (pick up frozen)

Single Portion \$20. ½ tray \$90.

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CHOCOLATE & MARZIPAN Yule Log *

Chocolate Sponge cake rolled with Chocolate-Grand Marnier Mousse, Marzipan, & Chocolate Ganache

Single \$9. 8" log (6-8 servings) \$50

Vegan COCONUT CAKE *

Lemon Pound cake layered with chocolate Filling & dusted with Coconut Flakes

Single 9. Whole 9" Square Cake (9-12 servings) \$60.

BRAUHAUS Gingerbread COOKIES

Single \$1. Baker's Dozen \$11.

GINGERBREAD Cookie Dough

1 Pint \$7 1 Quart \$13.

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GLÜHwein

Spiced Pinot Noir with Fresh Orange, Sour Cherries, Star Anise, & Kirschwasser

(clear Cherry Brandy), serve HOT Pint \$18. Quart \$34.

Winter Spice MARGARITA

Sauza Silver Tequila, Grand Marnier Liqueur, fresh squeezed Citrus & Cranberry

with warming winter spices; serve chilled Pint 29. Quart 48.

BLACK FOREST Manhattan

Maker's Mark Bourbon, Michelberger 'Forest' Liqueur & Just Black Cherry juice; with Scrappy's

Chocolate Bitters & a twist of orange; serve chilled Pint 27. Quart 45.

* YULE LOG & COCONUT CAKE WILL BE AVAILABLE FOR PICKUP ON SUNDAY, 12/20.