

# 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.

**ROASTED LOCAL FOREST-RAISED PORK BELLY** (Glenerie Farm) with local Fennel & Apple Salad, Tarragon Vinaigrette & Pomegranate Molasses (GF) 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, local baby Mustard Greens, 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, local baby Mustard Greens & 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 BEER CANS

**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.

**DIPA 'FLUFFUATION', EQUILIBRIUM BREWERY** (Middletown, NY) - Double NEIPA brewed with Marshmallow 8.1% 16oz can 11.

**NEIIPA '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.

## FEATURED WINE CAN 250 ml (8.5oz) slim can

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

## 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.

# THANKSGIVING PREORDER

FOR ONE ~ FOR TWO ~ FOR A FAMILY

Accepting pre-orders now, for pickup Sunday 11/22, or Wednesday 11/25  
(Re-heating instructions provided)

## THANKSGIVING STRUDEL

Turkey (light & dark meat), Cornbread Stuffing, Creamy Spinach & Maple-Orange local Sweet Potatoes, wrapped in a flaky pastry, with Gravy & Lingonberry Preserves served alongside  
Single Portion 15. Full Strip (serves 4-6) 60.

## KÄSE-SPAETZLE

Our homemade Spaetzle with Emmenthaler Cheese, Onion, Minced Mushroom Duxelles & Crispy Red Onions (vegetarian) Single Portion 10. Half Tray 45.

## ROASTED LOCAL WINTER SQUASH

with Garlic, Lemon & Almonds (vegan) Single Portion 7. Half Tray 32.

## MOUNTAIN BRAUHAUS PUMPKIN PIE

made with organic Sugar-Pumpkins, Pistachio Crust, Coconut Dulce de Leche Cream & Pumpkinseed Brittle (vegan) Whole 10" Pie 25.

## EXTRAS:

**TURKEY GRAVY** with local Apple Cider & Spaten Beer Pint 9. Quart 16.

**LINGONBERRY PRESERVES** Pint 8. Quart 15.

## DRINKS:

### GLÜHWEIN

Spiced Pinot Noir with fresh Orange, Sour Cherries, Star Anise & Kirschwasser (clear cherry brandy); serve hot Pint 18. Quart 34.

### BLACK FOREST MANHATTAN

Bulleit Bourbon, Michelberger 'Forest' Liqueur & Just Black Cherry juice; with Scrappy's Chocolate Bitters & a twist of orange; serve chilled Pint 25. Quart 42.

### LOCAL CIDERTINI

'Maid of the Meadow' Honey & Herb Vodka (Beacon, NY), local Apple Cider, Schönauer Apfel Schnapps, & fresh squeezed Lemon, serve chilled Pint 25. Quart 42.