



SEASONAL MENU

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APPETIZERS

TOMATO, KALE & MUSHROOM SOUP

with slow-braised Mushroom Meat-Alternative, Roasted Bell Peppers & Lacinato Kale (vegan, GF) 10.

CHICKEN & BUTTERNUT SQUASH SOUP

with Cumin, Lemon, & Spaetzle 11.

FLAMMKUCHEN

Caraway Flatbread topped with Preserved Lemon Ricotta, Grana Padano Cheese, Garlic Confit, Marinated Zucchini & Roasted Broccolini, drizzled with Smoked Olive Oil & Mike's Hot Honey (vegetarian) 15.

FEATURED SALAD

Baby Kale tossed with Spiced Roasted Chickpeas, Marinated Shallots, Roasted Butternut Squash, Hazelnuts, Roasted Apples, and Sherry-Star Anise Vinaigrette (vegan, GF) 13.
add Grilled Chicken 8. | Grilled Shrimp 10. | Salmon 14.

ENTRÉES

ROASTED SALMON

with Fava Bean Purée, Braised Belgian Endive, Roasted Parsnips & Saffron Cream Sauce 32.

DUCK LEG CONFIT

with Cassoulet of Cannellini Beans, Lamb Merguez Sausage, Parsnips & Herbs, and Roasted Broccolini 32.

ROASTED SMOKED KING OYSTER MUSHROOMS

With Roasted Brussels Sprouts, Butternut Squash, Farro, Fennel & Shallots, and a Red Wine Reduction (vegan) 26.

HERB CRUSTED TUNA

with Roasted Pee-Wee Potatoes, Fennel, Summer Squash, Capers, Olives, Cauliflower, Sherry & Sun-dried Tomato Purée; served Rare (GF) 32.

**FEATURED
BURGER or
CHICKEN
SANDWICH**



Choose either Hudson Valley Cattle Co. Short Rib Blend Beef Burger or Grilled Marinated Bell & Evans Chicken Breast with Red Cabbage-Poblano Slaw, Baby Arugula, Port Salut Cheese, Red Bell Pepper & Radish Relish, Fried Red Onions, and Roasted Carrot & Honey Crema, on a toasted Brioche Bun, with House-Made Fries & Cole Slaw 18.



DRINK SPECIALS

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HOT SPICED CIDER TODDY with local apple cider & house-spiced 5-Year-Old Demerara Rum 12.5
- Without Rum 6.5

GLÜHWEIN - hot, spiced Pinot Noir with fresh orange, sour cherries, star anise, and Kirschwasser (clear cherry brandy) 12.

MEAD: 'VIKING BLOD', DANSK MJØD (Denmark) - Nordic Honey Wine brewed with Hibiscus and Ginger; lightly spiced, aromatic & fragrant 19% 3 oz 10.

FEATURED DRAFTS

1. IPA: 'KAATERSKILL', WEST KILL BREWING (West Kill, NY) - Northeast IPA dry-hopped with Azaaca, Columbus, Mosaic, Citra; floral & fruity; citrus & pine 6% 12oz 9.
2. PORTER: 'NOR'EASTER', EVER GRAIN BREWING CO. (Camp Hill, PA) - deliciously smooth combo of maple, chestnut, vanilla, and fig balance out this storm of a winter Porter 9% 12oz 10.
3. SOUR ALE: 'CREEKSIDE (RASPBERRY)', WEST KILL BREWING (West Kill, NY) - tart, hazy deep pink raspberry sour 4.5% 12oz 10.
4. 'AVENTINUS EISBOCK', SCHNEIDER WEISSE (Germany) - dark & rich, with notes of ripe plum, banana, & clove 12% 4oz 4.5 | 12oz 13.

FEATURED BOTTLES & CANS

NEIIPA: 'HEADY TOPPER', THE ALCHEMIST (Stowe, VT) - hazy New England double IPA, full-bodied and bursting with hops (Beer Advocate rating: 100) 8% 16oz can 13.

IMPERIAL COOKIE STOUT: 'LOOKING FOR OWLS', BATTERY STEELE BREWING (Portland, ME) brewed with Suga Suga cookies, Speckled Ax coffee, chocolate, toasted coconut, brown sugar & lactose 8.4% 16oz can 13.

HARD KOMBUCHA: 'PINEAPPLE PASSION', BOOCHCRAFT (Chula Vista, CA) - with passionfruit, pineapple, ginger & basil 7% 12oz can 9.

DARK MILD ALE: 'LEAVE IT BE', WEST KILL BREWING (West Kill, NY) - brewed with freshly fallen maple and oak leaves 5.2% 16oz can 10.

NON-ALCOHOLIC

FRESH, COLD LOCAL APPLE CIDER 4.

RASPBERRY SPARKLING CIDER, ALL TIMES (Burlington, VT) - real fruit, no added sugar 12oz can 7.

THC/CBD SELTZER: 'GRAPEFRUIT-ROSEMARY', CANN SOCIAL TONIC - 1mg THC / 15mg CBD 12oz 10.\

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

WHEAT ALE, WEIHENSTEPHANER (Freising, Germany) - hints of clove, yeast, honey; <0.5% 11.2oz btl 7.

KOMBUCHA: PASSION FRUIT-CARROT-LIME LEAF, FEEL GOOD BOOCH - (Peekskill, NY) 16oz btl 10.

SPARKLING BLUE JASMINE TEA, RISHI BOTANICALS - unsweetened, some caffeine 12oz can 6.

SPARKLING CLEMENTINE, IZZE (GF) - no added sugar, 70% juice 12oz 6.

ALMDUDLER 'ORIGINAL' (Austria) - natural Alpine herb soft drink (vegan) 330ml can 4.