



SEASONAL MENU

APPETIZERS

CHICKEN, MERGUEZ SAUSAGE & LOCAL BUTTERNUT SQUASH SOUP

with Spaetzle, Niçoise Olives, Preserved Lemon & Saffron 10.

BLACK LENTIL SOUP

with Mushrooms, Sherry & vegan 'Cream' (vegan, GF) 10.

BOTTARGA & SPAETZLE

shaved salt-cured Mullet Roe over Spaetzle tossed with Sautéed Garlic & Grana Padano Cheese 12.

FLAMMKUCHEN

Caraway Flatbread topped with locally Smoked Trout, Marinated Red Onion, Capers, Baby Spinach, Goat Cheese, and a drizzle of Aged Balsamic 14.

FEATURED SALAD

Mixed Baby Greens with local Watermelon Radishes, Shaved Fennel, 'Seahive' (pasteurized cow's milk cheese rubbed with sea salt & wildflower honey), toasted Pumpkin Seeds, & Vanilla Bean Moscatel Vinaigrette (GF; vegan without cheese) 13.

add Grilled Chicken 6. | Grilled Shrimp 10. | Faroe Island Salmon 11.

ENTRÉES

WILD ICELANDIC COD with Wholegrain Mustard Aioli, Roasted Fennel & Leeks, PeeWee Potatoes, wilted Spinach, Cherry Tomatoes & Saffron Sauce (GF) 28.

OLIVE OIL & GARLIC POACHED SHRIMP with Green Peppercorns, Butternut Squash, Hazelnuts, Sage & 'Ibores al Pimenton' (Spanish raw sheep's milk cheese with Paprika), over Israeli CousCous 30.

CAULIFLOWER SCHNITZEL

with Roasted Baby Brussels Sprouts, PeeWee Potatoes, Capers, & Black Garlic Remoulade (vegan) 25.

VEGAN CURRYWURST

Vegan Bratwurst with rich Curry Sauce, roasted Potatoes, Sweet Peas, roasted local Winter Squash, & toasted Almonds (vegan, GF) 24.

ELK GOULASH with Smoked Paprika & Lemon Zest, over Spaetzle, with Sweet Bell Peppers, & Braised Red Cabbage 32.

FEATURED BURGER

SEASONAL WINTER BURGER

Hudson Valley Cattle Co. 'Short Rib Blend' Pasture-Raised Beef Burger with Melted Port Salut Cheese, Duxelles (minced Portabella mushrooms, red onion & red wine), Baby Spinach & Basil Aioli; on a toasted Sesame Bun with House Made Fries 18.

DRINK SPECIALS

SEASONAL COCKTAILS

- RYE REVOLVER** - Taconic Rye Whiskey, Kahlúa, & Orange Bitters; served on the rocks with a twist of Orange 12.
- HIBISCUS BLOOM MARTINI** - Hibiscus-infused Vodka, St. Germain Elderflower Liqueur, freshly squeezed Lime & Apple Blossom Bitters; chilled and served straight up 12.
- GLÜHWEIN** - hot, spiced Pinot Noir with fresh orange, sour cherries, star anise, and Kirschwasser (clear cherry brandy) 11.
- HOT SPICED CIDER TODDY** with local apple cider & house-spiced 5-Year-Old Demerara Rum 11.
- without Rum 5.
- BRAGGOT (BEER COCKTAIL)** - Dansk Mjød Viking Blod Mead (Honey Wine brewed with hibiscus & hops) topped with Spaten lager beer 12oz 11.

FEATURED WINE & MEAD

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

FEATURED DRAFTS

- SMOKED LAGER: 'TRÖSTEN', VON TRAPP BREWING** (STOWE, VT) - dark lager with notes of chestnut & toast, brewed with smoked malts; Trösten means 'comforting' in German 6% 12oz 9.
- IPA: 'SUPERHERO SIDEKICKS', KINGS COUNTY BREWERS COLLECTIVE / KCBC** (Brooklyn, NY) - hazy gold New England IPA; ripe oranges, fresh pineapple & smooth pine 6.9% 12oz 9.
- PORTER: 'MOBIUS', EQUILIBRIUM BREWERY** (Middletown, NY) - reach & creamy with dark, toasty malts 7% 4oz 4 | 12oz 11.
- HARD CIDER: 'FEELS LIKE HOME', ARTIFACT CIDER PROJECT** (Florence, MA) - medium-dry cider; fresh, ripe, and juicy with notes of citrus 5.4% 12oz 10.

FEATURED BOTTLES & CANS

- BARREL AGED IMPERIAL MILK STOUT 'YULE MÆLK', TO ØL** (Svinninge, Denmark) - rum barrel aged imperial milk stout, with cacao nibs & lactose 15% 250ml bottle 9.
- 'LITTLE THICKET' SPRUCE TIP CIDER, CITIZEN CIDER** (Burlington, VT) - crisp, semi-dry cider with notes of cherries & pine 5.3% 16oz can 10.
- HARD KOMBUCHA 'GRAPEFRUIT HIBISCUS', BOOCHCRAFT** (Chula Vista, CA) - organic; fermented probiotic tea brewed with fresh pressed grapefruit & hibiscus blossoms 12oz can 7% 8.
- N'ICE CHOUFFE, BRASSERIE D'ACHOUFFE** (Belgium) - Belgian dark beer brewed with orange peel & thyme; smooth, bright & warming 11.2oz btl 10% 10.
- NITRO STOUT: 'MOCHA DOLCE', FIRESTONE WALKER BREWING COMPANY** (Paso Robles, CA) - Limited Release; brewed with vanilla beans, coffee beans & cacao nibs; rich & chocolately 6% 12oz can 8.
- TRIPLE IPA: 'IMPACT WRENCH', INDUSTRIAL ARTS BREWING CO.** (Garnerville, NY) - full-bodied NEIPA with Mosaic, Simcoe & Comet hops on a base of wheat, spelt & oats 10% 16oz 12.

NON-ALCOHOLIC

- FRESH, COLD LOCAL APPLE CIDER** 4.
- PILS: 'SAFETY GLASSES', INDUSTRIAL ARTS BREWING CO.** (Beacon, NY) - less than 0.5% abv 12oz can 7.
- IPA: 'RUN WILD', ATHLETIC BREWING CO.** (Stratford, CT) - less than 0.5% abv 12oz can 7.
- LOCAL HIBISCUS GINGER KOMBUCHA, SEEK NORTH** - live, sparkling organic probiotic tea (Kingston, NY) 16oz bottle 9.
- SPARKLING CHAMOMILE TEA, SOUND** - with Vanilla & Elderflower; Unsweetened, Organic 12oz btl 5.
- BLACK CHERRY SODA, VIRGIL'S** - made with cane sugar, no caffeine (GF) 12oz bottle 4.
- SPARKLING CLEMENTINE, IZZE** (GF) - no added sugar, 70% juice 12oz 3.5