



SEASONAL MENU

APPETIZERS

RABBIT SOUP

with Smoked Tomatoes, local Black Falcon & Chestnut Mushrooms, & Basil Crema (GF) 11.

YELLOW LENTIL & CAULIFLOWER SOUP

with Cumin, Star Anise & Coconut Milk (vegan, GF) 10.

FLAMMKUCHEN

Caraway Flatbread topped with Asparagus, Crab Claw-meat with Wholegrain Mustard Aioli, Spring Onions, Wild Arugula, Lemon Zest, Goat Cheese, Roasted Red Peppers & Garlic-infused Olive Oil 15.

FEATURED SALAD

Wild Arugula with Pickled White Asparagus (*Spargel*) & pickled local Ramps, toasted Hazelnuts, shaved Grana Padano Cheese, & locally foraged Ramp Vinaigrette (GF; vegan without cheese) 13.

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

ENTRÉES

ROASTED MARINATED FAROE ISLAND SALMON with local Lion's Mane Mushrooms, Roasted Asparagus, PeeWee Potatoes, & Black Garlic Sauce 28.

VEGAN CURRYWURST

Vegan Bratwurst with rich Curry Sauce, roasted Potatoes, Snap Peas, roasted Cauliflower, & toasted Almonds (vegan, GF) 24.

ROASTED POLENTA & SPARGEL (White Asparagus)

with Fiddlehead Ferns, locally foraged Ramps, blistered Cherry Tomatoes, and local Blue Oyster & Phoenix Mushroom Sherry 'Cream' Sauce (vegan, GF) 24.

WILD ICELANDIC COD

with Lemon Aioli, Broccolini, Roasted Fennel & Leeks, PeeWee Potatoes, blistered Cherry Tomatoes, and Maple-Bacon Vinaigrette (GF) 28.

SANDWICHES

SMOKED WHITEFISH ROLL

Traditional Smoked Whitefish Salad with Pickled Shallots, Sun-dried Tomato-Caper Tapenade, & Baby Greens, on a toasted Potato Roll, with House Made Fries, Coleslaw & Pickle 14.

SPRING BURGER

Hudson Valley Cattle Co. 'Short Rib Blend' Pasture-Raised Beef Burger with melted Havarti Cheese, Wild Arugula, local Ramp & roasted Garlic Aioli; on a toasted Sesame Bun with House Made Fries 18.

DRINK SPECIALS

SEASONAL COCKTAILS

THE BEAR'S KNEES - Barr Hill Gin, Bärenjäger Honey Liqueur, Fresh Squeezed Lemon, & Hella Citrus Bitters; chilled & served straight up 12.

PEAR-TEA PARTY - Black tea-infused Vodka, Mathilde Poire Liqueur, Organic Pear Nectar, freshly squeezed Lemon & Homegrown Shiso Bitters; chilled and served straight up 12.

BRAGGOT (BEER COCKTAIL) - Dansk Mjød Viking Blod Mead (Honey Wine brewed with hibiscus & hops) topped with Spaten lager beer 12oz 11.

FEATURED WINE & MEAD

WHITE: VIOGNIER 2020, Domaine Haut de Mourier (Languedoc-Roussillon, France) - medium-bodied & dry; notes of white flowers, peach & apricot; light oak 10. | 38.

NATURAL ROSÉ: 'MANCA DEL ROSSO' 2021, Le Quattro Volte (Calabria, Italy) - deep garnet color; savory tannins, wildflowers, tart cherries; organic, spontaneously fermented, indigenous yeast 13. | 49.

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

FEATURED DRAFTS

- NEIPA: 'MASS RIOT', PRISON CITY BREWING** (Auburn, NY) - hazy New England Style IPA; tropical and citrus notes, hoppy bitterness 6.8% 12oz 10.
- SMOKED PORTER: 'LEANING CHIMNEY', GREY SAIL BREWING OF RHODE ISLAND** (Westerly, RI) - robust and smooth, brewed with peat-smoked malts, and American hops 6% 12oz 9.
- BELGIAN GOLDEN ALE, BROUWERIJ VAN STEENBERGE** (Belgium) - clear, rich golden ale, with notes of banana & spice, smooth finish 11% 12oz 10.
- HARD CIDER: 'HOMESTEAD', TREASURY CIDER** (Fishkill, NY) - traditional cider, crisp, semi-dry, and refreshing 6.5% 12oz 10.

FEATURED BOTTLES & CANS

HARD CIDER: 'FEELS LIKE HOME DOUBLE RUM', ARTIFACT CIDER (Florence, MA) - hazy golden cider with island aromas of oak, spice, cinnamon, almond & tropical fruit 6.8% 12oz can 7.

HARD KOMBUCHA 'GRAPEFRUIT HIBISCUS', BOOCHCRAFT (Chula Vista, CA) - organic; fermented probiotic tea brewed with fresh pressed grapefruit & hibiscus blossoms 12oz can 7% 8.

DOUBLE IPA: 'VICINITY', TRILLIUM BREWING CO. (Canton/Boston, MA) - hazy, straw-yellow, with notes of pineapple, orange & mango; brewed with pilsner malts & flaked wheat 8% 16oz 16.

ENGLISH DARK MILD: 'THEATRE OF THE ABSURD', Threes Brewing (Brooklyn, NY) - full, roasty & rich with low ABV; floral English hops, marble rye, sweet tobacco & tootsie roll 3.5% 16oz can 11.

CHOCOLATE MILK STOUT: 'ERIC MORE COWBELL!', SINGLECUT BEERSMITHS (Astoria, NY) - brewed with chocolate, vanilla & milk sugar 6% 16oz can 12.

IMPERIAL STOUT: 'SATIN SOLITUDE', CENTRAL WATERS BREWING CO. (Amherst, WI) - creamy & chocolatey; roasted malts & caramel 7.7% 12oz can 8.

DOPPELBOCK LAGER: 'PROGNOSTICATOR', GRIMM (Brooklyn, NY) - malty, dark lager with notes of molasses, toasted bread, dark caramel, & raisin 7.5% 16oz can 14.

NON-ALCOHOLIC

FRESHLY SQUEEZED LEMONADE 4.5 **ARNOLD PALMER** 4.

FRUITED SOUR: 'MANGO DRAGONFRUIT', UNTITLED ART (Waunakee, WI) - <0.5% abv 12oz can 7.

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

'GREEN TEA TONIC', SPARKLING BOTANICALS (Vancouver, CAN) - unsweetened 12oz can 6.

LOCAL KOMBUCHA: HIBISCUS GINGER, SEEK NORTH - live, sparkling organic probiotic tea (Kingston, NY) 16oz bottle 9.