



SEASONAL MENU

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APPETIZERS

LOCAL KABOCHA SQUASH SOUP

with Coconut Milk & Autumn Spices (vegan, GF) 10.

CHICKEN & WILD RICE SOUP

with Shiitake Mushrooms, Madiera Wine & Cream 11.

FLAMMKUCHEN

Caraway Flatbread topped with Roasted Oyster Mushrooms, Dill Havarti Cheese, Local Summer Squash, Port Wine-Roasted Red Onions & Baby Spinach; drizzled with Balsamic & Smoked Olive Oil (vegetarian) 15.

FEATURED SALAD

Arugula, Roasted Delicata Squash, local Bosc Pears, Point Reyes Blue Cheese, Golden Raisins, Shaved Shallots, Toasted Hazelnuts, and Local Apple Cider Vinaigrette (GF) 13.
add Grilled Chicken 8. | Grilled Shrimp 10. | Faroe Island Salmon 14.

ENTRÉES

SEARED SCALLOPS

with Roasted local Apples, Braised Fennel & local Leeks, wilted Arugula, PeeWee Potatoes, Roasted Pistachios & Saffron-Vanilla Broth (GF) 36.

ROASTED FAROE ISLAND SALMON

with Honey & Smoked Paprika, local Corn Succotash with Fava Beans & Roasted Red Peppers, local Heirloom Tomatoes, Mashed Potatoes & Basil Cream Sauce 33.

ROASTED LOCAL DELICATA SQUASH & HEN-OF-THE-WOODS MUSHROOMS

with creamy Farro 'Risotto', local Rainbow Chard, roasted local Heirloom Tomatoes, & Roasted Feta, drizzled with Hot Honey & Smoked Olive Oil (vegetarian, contains dairy) 26.

VEGAN CURRYWURST

Vegan Bratwurst with rich Curry Sauce, Roasted Potatoes, Roasted Cauliflower, local Summer Squash & toasted Almonds (vegan, GF) 24.

BURGER

FEATURED BURGER

Hudson Valley Cattle Co. Short Rib Blend Beef Burger with Manchego Cheese, Dried Plum-Bacon-Port Wine Jam, Radicchio Slaw, & Arugula; on a Toasted Sesame Bun, with House-Made Fries & Cole Slaw 18.



DRINK SPECIALS

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FEATURED WINE / MEAD

WHITE WINE: CHARDONNAY 'CUVÉE SCOPUS' 2021, City Winery Reserve (Montgomery, NY) - produced at City Winery with Scopus Vineyard grapes (Sonoma Mountain, CA); bright orchard fruit & mild oak, cantaloupe, peach, lemongrass 13. | 49.

RED WINE: PRIMITIVO 2021, Coppiere (Puglia, Italy) - full bodied Zinfandel; ripe red cherries, blackberries & vanilla balanced by a dry finish 11. | 42.

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

SWEET VERMOUTH #7, Matthiasson Wines, (Napa Valley, CA) - limited edition; complex & aromatic fortified wine infused with home-grown blood oranges, sour cherries, wormwood, coriander seed, chinchona bark and blessed thistle 17% 1.25 oz 16.

FEATURED DRAFTS

1. **IPA, PARADOX BREWING** (North Hudson, NY) - hazy and bright New England style IPA; flavorful & aromatic 6% 12oz 10.
2. **IMPERIAL STOUT: 'KBS', FOUNDERS BREWING CO.** (Grand Rapids, MI) - rich imperial stout brewed with chocolate & coffee, then aged for 1 year in Bourbon barrels 12% 4oz 4.5 | 12oz 13.
3. **BLOND MILK STOUT: 'PUMPKIN SPICE MOCACCINO', BURLINGTON BEER CO.** (Burlington, VT) - seasonal blond stout brewed with coffee, chocolate, vanilla, and milk sugar 7% 12oz 9.
4. **OKTOBERFEST, VON TRAPP BREWING** (Stowe, VT) - brewed with light & dark Munich Malts; caramel, toffee & subtle hops 5.6% 11oz seidel 6.5 | 22oz tall mug 12.

FEATURED BOTTLES & CANS

IPA: 'SUPERHERO SIDEKICKS', KINGS COUNTY BREWERS COLLECTIVE (KCBC) (Brooklyn, NY) - hazy, tropical IPA with notes of ripe orange, fresh pineapple and smooth pine 6.9% 16oz can 12.

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 'CUCUMBER LIME', BOOCHCRAFT (Chula Vista, CA) - brewed with organic cucumber & citrus, vanilla, and green spirulina 7% 12oz can 9.

WILD ALE: 'CHERRY PORCH BEER', ARROWOOD FARM BREWERY (Accord, NY) - wild ale with local cherries from Bittner Singer Orchard & aged Cascade hops; fermented in oak 4.8% 16oz can 11.

SAISON: 'TOWN & COUNTRY', WILD EAST BREWING CO. (Brooklyn, NY) - crisp Farmhouse-style Saison crafted with pilsner malt; notes of Asian pear, pepper, and tangy apricot 5.2% 16oz 10.

HARD CIDER: 'RAW', BROOKLYN CIDER HOUSE (New Paltz, NY) - dry Basque-style cider with live probiotics; tart, floral and slightly funky (GF) 6.9% 12oz can 8.

NON-ALCOHOLIC

FRESH, COLD LOCAL APPLE CIDER 4.

THC/CBD SELTZER: 'BLOOD ORANGE-CARDAMOM', CANN SOCIAL TONIC - 1mg THC / 15mg CBD 12oz 10.

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

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

SPARKLING ELDERBERRY-MAQUI TEA, RISHI BOTANICALS - unsweetened, no caffeine 12oz can 6.

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