

SEASONAL MENU

APPETIZERS

TOMATO, KALE & MUSHROOM SOUP

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

TURKEY & WILD RICE SOUP

with Shiitake Mushrooms, Madeira, & Cream 10.

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. | Faroe Island Salmon 14.

ENTRÉES

DUCK LEG CONFIT

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

SEARED SCALLOPS

with Pistachio-Anise Seed Pesto, Braised Belgian Endive, Roasted Peewee Potatoes & Beets, and Point Reyes Blue Cheese (GF, contains dairy) 34.

ROASTED SMOKED KING OYSTER MUSHROOMS

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

ROASTED SALMON

with Roasted Butternut Squash, Spaetzle, Goat Cheese, Baby Spinach, Toasted Hazelnuts, Brandied Cherries, & Saffron White Wine Cream Sauce 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

- 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% 40z 4.5 | 120z 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 passonfruit, 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% 11.20z btl 7.

KOMBUCHA: PASSION FRUIT-CARROT-LIME LEAF, FEEL GOOD BOOCH - (Peekskill, NY) 160z btl 10.

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

SPARKLING CLEMENTINE, IZZE (GF) - no added sugar, 70% juice 120z 6.

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