



APPETIZERS

SOUP OF THE DAY-7

FRIED GREEN TOMATOES-VEG

kosher dill pickled fried green tomatoes,
pimento cheese middlins, salsa roja 9

CHICKEN NUGS

brined chicken thigh bites, lightly fried,
choice of medium buffalo, barbeque sauce,
or ricotta ranch 9

POUTINE

fresh-cut fries, cheese curds, smoked chicken,
roasted garlic gravy 9

MAC + CHEESE

CHEDDAR MAC + CHEESE-VEG

aged cheddar, cheddar curds, cream cheese 8

BUFFALO MAC + CHEESE

cheddar mac + cheese, crispy chicken nuggets
tossed in buffalo sauce, gorgonzola,
yellow sriaracha 12

PLANT BASED

*Add: grilled or fried chicken 4 - bacon 3 - sunny egg 2
fried green tomato 3*

HARVEST SALAD-V/GF

roasted butternut squash and parsnips, quinoa,
arugula, pickled red onion and carrots, balsamic
fig vinaigrette, crispy shallots 11

NOT SO PLAIN JANE SALAD-VEG/GF

arugula, roasted broccoli, ginger carrots, dolmas,
pickled red onions, ricotta ranch dressing 8

SIDES

LARGE FRESH CUT FRIES-VEG 5

PIMENTO CHEESE MIDLINS-VEG/GF 5

GRILLED BROCCOLI-VEG/GF 7

BREAD + BUTTER PICKLED SLAW VEG/GF 4

ENTREES

BRICK CHICKEN-GF

buttermilk brined grilled half chicken, warm kale
salad of smoked figs, pickled red onions, quinoa,
grilled parsnips, and spicy butternut squash puree 16

SHRIMP + MUSHROOM MAZEMAN-GF

no-broth ramen, local maitake mushrooms, collard
green kimchi, ginger carrots, mushroom mazeman
sauce, wasabi sesame seeds, soft-poached egg 18

STEAK

ny striploin steak, chantarelle mushroom butter,
brown butter grilled broccoli, mashed potatoes,
roasted garlic gravy 24

SANDWICHES -all sandwiches served ala carte

Add: sunny egg 2 - bacon 3 - fried green tomato 3

SOUTHERN FRIED CHICKEN

pickle-brined chicken thigh, sambal aioli, pickled slaw,
spicy pickles, potato bun 10

BEER HALL BURGER *Highland Hollow Farm, Schoharie NY*

cooper's american cheese, pickled red onion, lettuce,
spicy pickles, caper remoulade 12

VEGGIE VURGER-VEG

cooper's american cheese, pickled red onion, lettuce,
spicy pickles, vegan dijonaise 10

GRILLED CHICKEN

cranberry goat cheese, arugula, balsamic aioli,
sourdough 10

MUFFULETTA

north country ham, hot coppa salami, olive tapenade,
house-made giardiniera, fontina, ciabatta 12

OPEN-FACED BLT

applewood smoked bacon, bacon rilette, leaf lettuce,
fried pickled green tomato, ricotta ranch dressing,
sunny egg, grilled brioche 12

REUBEN

house-cured corned beef and sauerkraut, raclette
cheese, russian dressing, sourdough rye, pickles 12

** All ingredients are not listed, please inform your server of any allergies**

V - Vegan VEG - Vegetarian GF - Gluten Free

DINNER HOURS FRIDAY & SATURDAY 4PM-10PM