

...Light Bites...

Gobbler Valley

Juicy roasted turkey breast is paired with sizzling bacon, provolone cheese, fresh greens, and tomato. Served on our fresh baked bread with a special raspberry mayonnaise and a side of French fries. \$11.49

Hearty Homestead

Slow roasted beef is piled on fresh greens with red onion, and tomato. Served on fresh baked bread and topped with Apple Barrel Russian dressing and a side of French fries. \$11.49

Bountiful Crop

Our fresh house greens with tomato, cucumber, carrots, onion and your choice of dressing. \$7.99

Build your own salad: Dried cranberries, sliced apples, toasted nuts, mandarin oranges, shaved parmesan cheese, crumbled blue cheese

\$0.99 each

Grilled chicken	\$2.50
Crab Cake (When Available)	\$3.50
Grilled Shrimp	\$5.50
Grilled Sliced Sirloin	\$6.50

Chanticleer Classic

Jumbo chicken tenders served with our seasoned French fries and your choice of dipping sauce. \$9.99

...A.B.C. Favorites...

Homestead Burger

Half pound of juicy, 100% Angus ground beef, chargrilled to order, served on a toasted Kaiser roll dressed with fresh greens, tomato and sliced onion. Served with a side of French fries. \$11.99

Design your own burger:

Swiss, Provolone, Cheddar, Mozzarella, Blue Cheese, crisp sizzling bacon, caramelized onions, mushrooms, roasted red peppers, \$0.99 each

Villastrada

Oven roasted chicken breast and sundried tomatoes combined with pasta tossed in basil pesto with a touch of cream. Topped with shaved parmesan to garnish \$14.99

Orchard Abundance

Swiss cheese melted on top of crisp apple slices, layered over homemade chicken salad with red onion, celery, cranberries and pecans. Served open face on grilled ciabatta with a side of French fries. \$11.99

The Big Red Apple

Imported Swiss cheese is melted on top of crisp local apple slices, juicy red cabbage, slow roasted turkey breast and Russian dressing. Served open face on grilled ciabatta with a side of French fries. \$11.99

The following has been carefully created by our chefs based upon the finest ingredients available each week.

...Appetizers...

Pan Seared Scallops / \$9.99

Jumbo scallops served with a spinach garlic pesto & diced bacon

Suggested pairing: Monkey Bay Sauvignon Blanc

Wurst Platter / \$7.99

Grilled knockwurst & bratwurst on Winekraut served with a whole grain mustard sauce

Suggested pairing: Scrumpy Ewe Newtown Spy Cider

Pork Egg Rolls / \$7.99

Eggrolls with pulled pork & dipping sauce sampler

Suggested pairing: Ommegang Nirvana IPA

Winter Harvest Ravioli / \$7.99

Butternut squash ravioli in a sage infused cider cream topped with crisp fried onions

Suggested pairing: Ruffino Lumina Pinot Grigio

...Soup...

Ask your server for the soup selection.

...Salad...

Roasted Butternut & Feta Salad / \$6.99

Mixed greens, diced seeded tomatoes, black olives, toasted walnuts, roasted butternut dice, & winter pears served with balsamic vinaigrette

...Entrees...

Rahm Schnitzel / \$18.99

Breaded pork schnitzel topped with a mushroom, onion cream sauce. Served with chef potato & vegetable

Suggested pairing: Chateau Ste. Michelle Riesling

Faroe Islands Atlantic Salmon / \$18.99

Pan seared & oven baked salmon filet topped with a dill compound butter. Served with chef potato & vegetable

Suggested pairing: Hybrid Pinot Noir

Dublin Pot Pie / \$18.99

Choice sirloin of beef slowly braised in Guinness stout beer, served deep dish style with onions, mushrooms & topped with a puff pastry. Served with chef potato & vegetable

Suggested pairing: Founders Sumatra Mountain Brown Ale

A.B. Oscar / \$18.99

Slowly roasted breast of chicken topped with a jumbo house made crab cake, broccoli florets & finished with a tarragon sauce. Served with chef potato & vegetable

Suggested pairing: Scrumpy Ewe Farmhouse Dry Cider

Single \$1.75
 Double \$2.50
 Con Panna \$2.00
 Macchiato \$1.85

Latte

Espresso with steamed milk and foam. \$3.25

Cappuccino

An espresso drink of half steamed milk and half foam. \$3.00 (*Only available hot.*)

Chai Latte

Spicy drink of black tea, cardamom, cinnamon, and star anise added to steamed milk. \$3.25

Mocha / White Mocha

Espresso served with steamed milk and chocolate sauce. Topped with whipped cream. \$3.75

Zebra Mocha

Espresso served with steamed milk and a blend of our white and dark chocolate sauces. Topped with whipped cream. \$3.75

Cinnamon Spice Mocha

Our traditional mocha mixed with cinnamon syrup for a different taste and spicy twist. \$4.00

Café Au Lait

A drink of half coffee and half steamed milk topped with foam. \$2.50

AB Caramel Apple Cider

Steamed apple juice mixed with brown sugar cinnamon syrup and caramel sauce. Topped with whipped cream and caramel sauce. \$3.25

Very Berry Truffle Mocha

A very tasty spin on the traditional mocha made with berry syrup with a bit of berry sauce on the whipped cream. \$4.25

Extra Espresso 75¢

Extra Flavoring 75¢

Vanilla, hazelnut, mocha, white mocha, caramel, raspberry, blackberry, brown sugar cinnamon, sugar free vanilla, mango, peach, strawberry, cherry, pomegranate and seasonal offerings.

WINE

House

Rex Goliath Chardonnay \$5.00
 Robert Mondavi White Zinfandel \$5.00
 Rex Goliath Cabernet Sauvignon \$5.00

Mama and Son's House Reserve

Night Harvest Merlot \$5.00 / \$18.00

White

	<u>Glass</u>	<u>Bottle</u>
Ruffino Lumina Pinot Grigio	\$6.75	\$23
Milestone White Blend	\$6.50	\$22
Stratton Lummis Chardonnay	\$8.50	\$30
Monkey Bay Sauvignon Blanc	\$6.75	\$23
Blufeld Riesling	\$6.75	\$23
Winter Feature:		
Josh Chardonnay	\$7.00	\$25
Kim Crawford Sauvignon Blanc		\$33

Red

“The Magician” Red Blend	\$8.50	\$30
Simply Naked Pinot Noir	\$6.50	\$22
Anderra Cabernet Sauvignon	\$7.00	\$24
Mark West Pinot Noir	\$7.75	\$27
Clos Du Bois Rouge	\$7.75	\$27
Anderra Carmenere	\$6.50	\$22
Ruffino Modues “Super Tuscan”		\$48

BEER

ASK YOUR SERVER FOR THE DRAFT BEER SELECTION!

Green Wolf (Local!) 22 oz.	\$9.00
Sacket's Harbor 1,000 Island Pale Ale	\$4.00
Harpoon Gingerland UFO	\$4.50
Lake Placid Black Tie Porter	\$4.25
Ommegang Selection	\$6.50
Woodchuck Hard Cider Selection	\$4.00
Upstate Brewing Co. Common Sense	\$5.50
Keegan Ales Mother's Milk Stout	\$4.75
Samuel Adams Boston Lager	\$4.00
Angry Orchard Selection	\$4.00
Miller Lite	\$3.25
Blue Moon	\$4.50
Heineken	\$4.00
Coors Light	\$3.25

SODA & MORE

Iced Tea	\$2.25
Fountain Soda, Snapple, Stewart's Soda or Juice	\$1.99