



Summer Menu 2017

Featuring locally sourced ingredients
from the following purveyors:

Kilcoyne Farms-Brasher Falls
Ronnybrook Dairy-Pine Plains
Northwind Farms-Tivoli
Chaseholm Creamery-Pine Plains
McGrath Cheese-Poughkeepsie
Yellow Bell Eggs-Red Hook-
Farms2Tables

Seasonal Salads

Arugula Date 12

medjool dates, bacon, toasted pecan, ballston blue,
dark balsamic vinaigrette

Heirloom Caprese 12

local heirlooms, R&G mozz, basil, balsamic reduction

Classic Caesar 8

chopped romaine, parmesan cheese, croutons

Empire Salad 10

mixed greens, goat cheese, apples,
walnuts, cider vinaigrette

Add Chicken 3

Wrap it up! 3

choice of salad in a whole wheat wrap, fries, and slaw

Please notify your server of any food allergies.

Soup

chef's daily preparation
cup or bowl 3/6

Half Pints Menu

Logan's Hot Dog & Fries 7
Randy's Chicken Tenders & Fries 8
Grace's Mac & Cheese 8
Emma's Grilled Cheese 6

The Desserts 5

Root Beer Float
Stout Brownie Sundae
Apple Raspberry Pie
Housemade Cheesecake
Black Rock Stout Float \$7

*Please, no separate checks for
parties of 7 or more*

Brewery Bites

Frites 4

hand cut fries, roasted garlic aioli,
add parmesan 50¢

Brewhouse Greens 4

white wine vinaigrette, tomato, onion

Chips and Dip 6

housemade tortilla chips, artichoke cheese dip

Cauliflower Gratin 7

fried cauliflower, alpage cheese,
horseradish creme

Shrimp Cakes 7

chopped shrimp, curry remoulade

Fried Pickles 5

roasted red pepper aioli, paprika

House Onion Rings 7

crispy fried onions, chipotle aioli

Shareables

Crossroads Wings 6/12

half or whole dozen, choice of buffalo, black rock
BBQ, honey sriracha, or sweet spicy korean

Smothered Potatoes 9

roasted potato wedges, NY cheddar, sour cream,
add bacon or mushrooms 50¢ each

Taphouse Pretzels 10

soft baked pretzels, housemade pickle chips,
outraged cheese, honey mustard

Hudson Valley Nachos 12

chicken or pulled pork, house made chips, NY
cheddar, harpersfield tilsit, fresh pico de gallo,
sour cream

Local Cheeseboard 14

chef's selection of local cheeses,
add sliced sausage \$2

Crossroads Classics

Mac 'n Cheese 14

NY 3 year cheddar, harpersfield tilsit, crispy bread crumbs,
mixed green salad, add bacon or mushroom \$1

Chicken Flatbread Pizza 16

Free range chicken, raw milk rascal cheese,
smoked provolone, roasted red pepper puree

Wild Rice Bowl 15

arugula, roasted carrots, toasted pecans,
cauliflower, pickled onion, miso-garlic broth

New England Lobster Roll 14

claw and knuckle meat, fries

Turkey Rachel 12

house cranberry slaw, swiss cheese, rye, fries

Pulled Pork 14

northwind farm pork slow roasted in black rock bbq,
topped with apple slaw, fries

Nothin but the burgers

The Brewhouse 12

kilcoyne farm grass fed beef, lettuce, tomato, fries

The Euro 16

kilcoyne farm beef, gouda cheese, curried ketchup,
house-cured bacon, lettuce, tomato, fries

The Outrage 16

kilcoyne farm grass fed beef, balston blue, outrage onion,
IPA steak sauce, lettuce, tomato, fries

The Dare 16

kilcoyne farm beef, northwind farm pulled pork, house cured
bacon, black rock stout BBQ, house apple slaw, fries

The Greene 12

house made veggie patty of seasonal vegetables
and brewed barley, lettuce, tomato, fries

Add cheese 50¢, bacon or mushroom \$1