



## Autumn 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  
Wild Hive-Clinton Corners  
Farms2Tables

### Seasonal Salads

#### Arugula Date 12

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

#### Butternut Squash 12

roasted squash, honey lavender chevre, cranberry- tarragon  
vinaigrette

#### 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

### 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

### Desserts 5

Root Beer Float  
Stout Brownie Sundae  
Strawberry Rhubarb Pie  
House-made 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

house-made tortilla chips, warm five cheese dip

#### Turkey Meatballs 7

northwind farms turkey, cheddar,  
cranberry red ale reduction

#### Fried Pickles 5

roasted garlic aioli, paprika

#### Brussels and Bacon 7

fried sprouts, crispy bacon, dijon maple

#### Onion Rings 7

house-made onion rings, 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, house-made pickle chips, outraged  
cheese, honey mustard

#### Hudson Valley Nachos 12

chicken or steak, house-made chips, NY cheddar,  
tilsit, fresh pico de gallo, sour cream

#### Local Cheeseboard 14

chef's selection of local cheeses, local honey,  
whole grain mustard, crostini  
add sliced sausage \$2

### Crossroads Classics

#### Mac 'n Cheese 14

NY aged cheddar, harpersfield tilsit, crispy bread crumbs,  
mixed greens, add bacon or mushroom \$1

#### Lobster Flatbread Pizza 16

raw milk rascal, goat cheese, romesco, mixed greens

#### Wild Rice Bowl 15

arugula, roasted carrots, toasted pecans,  
roasted squash, pickled beet, miso-garlic broth

#### Crossroads Cheese Steak 14

kilcoyne farms steak, cheese sauce, roasted peppers and onion, fries

#### Grilled Chicken Sandwich 12

apple compote, cheddar cheese, fries

#### Catskill Mushroom Casserole 14

wild hive beans, bulich mushrooms, fried shallots, mixed greens

*Please notify your server of any food allergies*

### Nothin but the burgers

#### The Brewhouse 12

kilcoyne farm grass fed beef, lettuce, tomato, fries

#### The Euro 16

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

#### The Outrage 16

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

#### El Fuego 16

kilcoyne farm beef, VT hot pepper tilsit,  
chipotle aioli, pickled jalapeno relish, fries

#### The Greene 12

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

**Add cheese 50¢, bacon or mushroom \$1**

|

|