

Fine Cheese

Our selection of cheeses from around the world are cut off the block and sealed immediately to preserve freshness. Each cheese is selected for its high quality and ability to pair with our wines.

All Cheeses are 4oz individual pieces, unless noted otherwise. Plates and knives are supplied

Gruyere - Switzerland \$14

Flavor - Nutty, Sweet, Complex
Texture - Firm & Granular
Pairing - Vidal Blanc, Any Cab Franc

Manchego - Spain \$8

Flavor - Nutty, Tangy
Texture - Firm
Pairing - Any Chardonnay, Fruity Reds, Rosé

Tomme De Savoie - France \$8

Flavor - Buttery & Rich
Texture - Semi-soft
Pairing - Traminette, Any Riesling

Fontina Val D'Aosta - Italy \$11

Flavor - Mild, Earthy, Sweet
Texture - Semi-soft
Pairing - Vidal Blanc, Fruity Reds

Parmigiano Reggiano - Italy \$10

Flavor - Salty, Sharp Texture
- Firm & granular
Pairing - Dry Riesling, Rabbit's Foot, Rosé

Ubriaco Di Raboso - Italy \$10

Flavor - Red Berry & Salted Cream
Texture - Semi-firm
Pairing - Cabernet Sauvignon or any Red

Gouda, 4 Year Aged - Holland \$8

Flavor - Salty, Butterscotch
Texture - Hard & Brittle
Pairing - Full Bodied Reds

Midnight Moon, Goat Gouda - California \$13

Flavor - Savory, Sweet,
Buttery Texture - Creamy
& Granular
Pairing - Any Chardonnay, Spicy Reds, Rosé

Prima Dona, Parm/Gouda Hybrid - Holland \$8

Flavor - Nutty and Intense
Texture - Firm and
Crumbly
Pairing - Full Bodied Reds

Promontory Cheddar - United States \$8

Flavor - Creamy, Salty
Texture - Semi-firm
Pairing - Any Red, Chardonnay

Gouda, 9 Month Aged - United States \$8

Flavor - Sweet, Nutty,
Buttery Texture - Semi-
firm
Pairing - Whites, Fruity Reds

Stilton, Blue - England \$14

Flavor - Farmhouse, Intense, Salty
Texture - Soft & Crumbly
Pairing - Sweet Whites, 87 South

Smokey Oregon Blue - England \$14

Flavor - Farmhouse, Intense, Salty
Texture - Soft & Crumbly
Pairing - Sweet Whites, 87 South

Goat Camembert, 6oz - Hudson Valley \$14

Flavor - Creamy & Tangy Texture - Spreadable
Pairing - Rosé, Any Chardonnay, Light Reds

(Marinated) Fresh Sheep & Goat, 11.3oz - Australia \$15

Flavor - Creamy & Tangy Texture - Spreadable
Pairing - Rosé, Any Chardonnay, Light Reds

(V) Vegan Cheeses - Rutherford NJ \$8 (Cheddar/Feta/Mozzarella)

Flavor - Creamy, Olive oil
Texture - Semi-firm
Pairing - Semi Dry Whites

Croccantini Crackers \$8

Original or Rosemary

(Gluten Free - \$5)

JACüTERIE Salami

JACüTERIE is a Hudson Valley artisanal charcuterie company sourcing as many local ingredients as possible, specializing in European style salami. Each salami is a 5oz individual piece, with cutting board and knife supplied.

Sliced Salami \$15 – “Our sliced Salami is a classic mild Italian inspired salami made with a unique blend of spices, garlic, black peppercorns, and white wine.”

Sliced Finocchiona \$15 - “A Tuscan style salami with robust flavors of fennel seed, blanced with hints of garlic, black pepper, and wine. The first style of salami we ever made, the Finocchiona remains a house favorite to this day. Enjoy with a good cheese and fine wine.”

Sliced Soppressata \$15 - “This classic spicy salami is made with locally grown Calabrian peppers, garlic and white wine. The excellent flavor of these peppers lends a fruity and spicy flavor. The Soppressata is excellent paired with wine and cheese, or pizza.”

Sliced Chorizo \$15 - “Inspired by the many different styles of Chorizo found across Spain, we blend the best Pimenton de La Vera, chilies, garlic, and wine to create an authentic, yet unique Spanish Style Chorizo. Enjoy with a good cheese and fine wine.”

“Descriptions from
www.JACUTERIE.com”

Sat+Sun

Pizza Oven

Plain Pizza \$12

W/Chorizo \$15

Soft Pretzel

w/House Mustard \$5

Non-Alcoholic

Beverages

Brooklyn Brewing Co. \$7

*Special Effects Non-
Alcoholic IPA*

Water \$2

Saratoga Sparkling \$3

Soda \$2

Sprite, Coke, Diet Coke

Ocean Spray Juice \$2

Cran+Blueberry+Raspberry

Cranberry+Cherry

NYS Craft Beer & Cider \$7

Captain Lawrence Brewing Co.- Elmsford

Jam Juice Hazy IPA - 8%

Frog Alley Brewing Co. - Schenectady

Squint's Sour - 3.8%

Mo Hop#5 NEIPA - 6.8%

Lake Placid Brewery - Lake Placid

Ubu Ale - 7%

Mill House Brewing Co. - Poughkeepsie

Grocery Getter IPA - 6.5%

Köld One Kolsch - 4.6%

Newburgh Brewing Co. - Newburgh

Megaboss IPA - 7%

Nanoboss Pale Ale - 4.5%

Brooklyn Brewery – Brooklyn NY

Bel-Air Sour - 5.8%

 *Oktoberfest – 5.5%*

**Non-Alc* Speacial Effects - 0.5%*

Two Way - Beacon


Confusion Saison - 5%

Awestruck! Hard Cider - Sidney

Apples & Pears - 5.5%

Hibiscus Ginger - 6.8%

Peach Rings - 6.8%

 *Hometown Homicider – 6.8%*

NUTS

\$4.99x

FIFTH AVENUE MIX

"This magnificent blend of Toffee Peanuts, Smoked Almonds, and Spicy Cashews will delight your tastebuds with bold delicious flavors and a kick of spice."

BROADWAY MIX

"Give your regards to Broadway with a show-stopping crunchy blend of Roasted and Salted, Spicy, and Toffee Peanuts, Honey Roasted Sesame Sticks, Pretzels, & Cajun Corn Sticks"

MADISON MIX

"We mixed savory honey with special spices for a fully indulgent experience. The delectable mix features Honey Roasted, Spicy, and Toffee Peanuts, Smoked Almonds, and Pretzels."

PARK AVENUE MIX

" We raised the bar with this simple yet savory mix of Roasted and Salted Peanuts, Cashews, & Almonds, Honey, Roasted Peanuts, and Honey Sesame Sticks."

***descriptions from taproomgourmet.com*

***may contain peanuts, nuts, sesame. Please read package information.*

Hummus (V)

\$15 / esti ® products, served with crackers (Plain, Rosemary, or GF)

- Original
- Lemon
- Roasted Red Pepper
- Spicy Love Hummus
- Avacado Tzatziki
- Baba Ghanoush
- Guacamole (+2 surplus)

****Please read ingredients on each package. Supplies Vary.*