



COCKTAILS

Black Walnut | 14

A twist on the classic Old Fashioned, our signature cocktail adds earthy, mildly bitter notes of Black Walnut with a subtle sweetness.

BOOTLEGGER BOURBON (NY), NOCINO, MAPLE, ORANGE BITTERS, LUXARDO CHERRY

Rosemary Gimlet | 14

Elegant notes of torched rosemary, wild elderflower, and honey harmonize to create this refreshing, winter-inspired cocktail.

POLLINATOR GIN (NY), ROSEMARY, WILD ELDERFLOWER, HONEY, LEMON

The Varkala | 14

Inspired by our travels to the beaches of Varkala, India, this complex and pungent cocktail has notes of citrus, chili, and ginger for a unique refreshing cocktail.

CASCO VIEJO TEQUILA, CURRY LEAF, GINGER, HONEY, LIME

Scarlet Mule | 12

Intertwined with the tartness of cranberry, and the effervescent kick of ginger beer this cocktail offers a spiced-up festive experience.

FORT HAMILTON VODKA (NY), CRANBERRY, ORANGE, GINGER BEER, LIME

Ex Libris | 15

Our favorite winter cocktail sets the mood in a cozy English library with complex notes of leather, fruit, and homemade sandalwood bitters.

FORT HAMILTON BOURBON (NY), CONTRATTO, COCCHI ROSA, FRANGELICO, HOUSE SANDLEWOOD BITTERS

Winter Spritz | 12

The perfect day drink while shopping in our store or around town. Simple and refreshing, this autumn spritz has a New York twist with hard apple cider.

SLATESTONE CIDER (NY), PROSECCO, CONTRATTO

Smokey Margarita | 14

A holiday favorite, our smokey apple cider margarita features fresh ginger, orange, and maple for a cozy take on the classic.

BORROSO MEZCAL, APPLE CIDER, BLACK TEA, GINGER,

Homestead Martini | 16

Our dirty martini combines traditional dry elements with a briny brussels sprout garnish, grown and pickled at our farmhouse.

FORT HAMILTON VODKA (NY), DRY VERMOUTH, PICKLE BRINE, BRUSSELS SPROUT

ZERO PROOF

Golden Spice | 12

This vibrant drink is sure to invigorate your senses. A refreshing blend of earthy turmeric and ginger, with a touch of aromatic spices. Add \$5 for Bourbon.

TUMERIC, GINGER, LEMON, HONEY, MAPLE

Pear & Sage Gimlet | 14

A non-alcoholic homemade style of gin with juniper berries, coriander, fennel, cinnamon, ginger, and star anise, pear/sage simple syrup and fresh lime juice.

HOMEMADE ZERO GIN, PEAR-SAGE SYRUP, LIME

WINE, CIDER, BEER

SPARKLING

Prosecco della Contessa, Vigneti del Sole, Veneto, Italy	12/36
Cuvee Brut, Hermann J. Wiemer, Seneca Lake, NY	18/54
Blend of Chardonnay & Pinot Noir	

WHITE

Chardonnay, Standing Stone Vineyards, Seneca Lake, NY	12/36
Field White, Hermann J. Wiemer, Seneca Lake, NY	11/32
Blend of Gruner Veltliner, Chardonnay, Riesling	

RED

Farm Red, Standing Stone Vineyards, Seneca Lake, NY	12/36
Blend of Cabernet Sauvignon, Saperavi, Petit Verdot, Merlot	
Cabernet Franc, Ravins, Finger Lakes, NY	16/48
Pinot Noir, Eminence Road Farm Winery, Long Eddy, NY	15/46
Blaufrankisch, Glatzer Vineyard, Carnuntum, Austria	14/42

CIDER

SlateStone, Black Diamond Farm, Trumansburg, NY	11/33
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BEER

Brookie, American Lager, West Kill Brewery, NY 12oz 4.2%	7
Fur-Bearing Trout, French Style Lager, West Kill Brewery, NY 16oz 5%	9
Kaaterskill IPA, West Kill Brewery, NY 16oz 6%	9

FOOD

Watermelon Radishes | 6

Sliced Organic Radishes with Sea Salt
Taproot Farm, Shoemakersville, PA

Microgreen Salad | 10

Radish, Sunflower Greens, House Dressing
Sprouting Dreams Farm, Liberty, NY

Tete de Moine Cheese Florets | 9

Swiss Semi-hard Cheese,
On Bread with Local Honey

Cheese Board | 16

Aged Rambler & 412 Soft Cheese
Tonjes Dairy Farm, Callicoon, New York
Bread, Crackers, Seasonal Fruits, Preserves

Vegan Cheese Board | 20

Smoked Cheddar & Sun-Dried Tomato Herb
Fromage, Rebel Cheese, Austin, TX
Bread, Crackers, Seasonal Fruits, Preserves

Charcuterie Board | 20

Cosciutto, Finocchietta, and Cornichons
La Salumina, Hurleyville, NY