



BEARDSLEE CASTLE

Sunday
October 25
2020

Soups

3 cheese baked onion soup 7.50
garlic croutons | Gruyere, smoked Gerdander, Parmigiana

honey cider butternut soup vegan 7.
spiced pepita seeds

Broccoli soup 6.50
swirled with asparagus cream

other appetizers

fried Brussels sprouts gf 9.
fried caramelized Brussels | lemon-caper sauce | walnuts | pancetta

Butternut 'n Burrata veg gf 9.
seared maple soy butternut | julienned pink banana squash with
cider | candied walnut | fresh creamy Burrata cheese | flat leaf
parsley

vegan ceviche citrus fruit & crunchy veg marinated in lime juice & mirin 8.50
clementine | jicama | grapefruit | red onion | peppers | cilantro |

eggplant fritters veg 9.50
thin breaded eggplant layered with sundried tomato pesto | roasted
bell peppers | goat cheese | 3 savory sauces

Louisiana 'gator cake 12.
cumin remoulade | smoked jalapeno relish

Ostrich Carpaccio 12.
spiced & seared rare ostrich filet pounded thin | apple-jicama-spicy greens
salad | Dijon-white balsamic vinaigrette | shaved asiago | capers

Florida bay scallops 12.
dry bay scallops | basil cream | spinach | orzo | garlic chips

grilled rabbit sausage 11.50
cranberry mostarda | griddle corn bread | spicy garden greens

castle calamari lightly breaded, fried 12.
fresh daikon | cherry & poblano pepper | orange ginger garlic sauce

Caprese salad veg gf 10.50
ripe garden tomatoes | basil oil | fresh buffalo mozzarella | smoked
sea salt | balsamic | spring greens | Kalamata | black pepper

beets 'n goat veg gf 9.50
honey beets | garden greens | goat cheese | nasturtium |
watermelon radish | fennel | red onion | walnut | balsamic drizzle

Age-Dashi Tofu vegan gf 8.
sesame coated fried tofu | wasabi | pickled ginger | soy garlic sauce

fried breaded cheese ravioli veg 8.
house marinara | bell pepper cream | pinenuts | shredded Romano

cheese plate veg gf 14.
Danish bleu + hot pepper jam
Wensleydale with Cranberries + cranberry mostardo
Pan Seared Halloumi + seared cherry tomatoes & capers

dinner includes fresh breads with 3-olive tapenade, house hummus, fresh salad

Dinners

- Texas white shrimp** 33.
smoked salmon - shallot cream | wilted spinach | linguine | scallion
- Jones Farm half chicken** ^{gf} 27.
ragout: Italian sausage, onions, bell peppers, tomatoes, spinach & garlic | shredded parmesan | basil oil
- pheasant breast** *tender airline breast, MacFarlane Farms* 35.
veggie couscous | cardamom scented figs & dates | apricot glaze
- lobster & shrimp** 39.
Maine lobster meat & shrimp simmered in butter | leeks & shallots | edamame | seared Stubborn Girl Farm cherry tomatoes | tarragon | crab & lobster ravioli | lobster bisque
- blackened Atlantic salmon** 36.
wild rice cake | pineapple salsa | red bell pepper coulis
- Texas white shrimp & sea scallops** 33.
Texas shrimp | diver sea scallops | zucchini, tomato | spinach | Chardonnay garlic butter | mafalde pasta
- walnut crusted pork loin** 26.
apple cranberry compote | cider cream | sweet potato swoosh
- Andouille sausage stuffed pork tenderloin** 31.
sautéed mushrooms | frizzled shallots | bacon brandy cream
- mushroom lover** ^{veg} 26.
wild mushroom ravioli | sautéed cremini, shiitake & oyster mushrooms | farro mushroom risotto “meatballs” | sherry porcini cream
- Autumn gnocchi** ^{veg} 25.
cauliflower gnocchi | sautéed sweet potato, apples, caramelized onions, spinach & sundried tomato | pumpkin cream | honey glazed pecans
- from the wood grill** *tonight's grill wood: hard maple*
- Maple Leaf Farms duck breast** ^{gf} 35.
dry fruit & leeks | raspberry horseradish mustard sauce | veggie quinoa with wild rice
- bacon wrapped filet mignon** 38.
basil-parmesan polenta cake | roasted Roma tomatoes | tomato beef demi glace | asparagus
- rack of lamb** ^{gf} 39.
roasted carrot | roasted cauliflower | buttery fingerlings | smoked golden garden tomato coulis
- Saranac Angus strip steak** 36.
Saranac pale ale mustard cream sauce | fire blackened green beans | caramelized onion | Stubborn Girl Farm beak pepper garnish

SIDES

- garlic whipped potatoes 4. ^{gf}
- horseradish whipped potatoes 4. ^{gf}
- caramelized onion whipped potato 4.50 ^{gf}
- spicy fire blackened green beans, aioli 6. ^{gf}

^{gf} : signifies gluten free, gluten free pastas can be substituted
gluten free bread is available on request. \$1.25 charge

Wine by the Glass/Bottle please ask to see our full list. **\$glass/\$btl**

BUBBLES Prosecco - Mionetto (split) Italy	9.
Mumm Napa Brut Prestige (split)	9.
Filipa Pato Brut Rose (Portugal)	7./23.

WHITES (in order, sweet to dry, all have big fruit)

Barefoot Moscato	7./21.
Red Newt Circle Riesling -NY	9./30.
Mark West Pinot Grigio -Ca	7./21.
'Daisy' Pinot Grigio	
"Le Paradou" Viognier 2018 France	8.50/ 29.
Lamoreaux Landing Chardonnay Un-Oaked -NY Finger Lakes	9./28
Bogle Chardonnay -Ca	9./30.
Rodney Strong Chardonnay -California	9./30.

REDS

Columbia Vineyards Merlot -Washington	10./32.
'Grounded' Cabernet Sauvignon by Josh Phelps- California	9./30.
Cabernet Sauvignon -Chateau. Souverain -California.	9./29.
Lyeth Cabernet Sauvignon '18 -California	10./32.

ON TAP

always... **Guinness Stout** Dublin 4.2%abv 6./pint

Bell's HOPSLAM Ale -

American Double IPA

10%abv 99BA 8.50 7./10oz or 10./ pint

Zero Gravity "Conehead" -Vermont

single hopped wheat IPA

95 RateBeer.com 5.7%abv 7./pint

Gun Hill - "S'mores S'miles" -Bronx

Brown Ale w/ cocoa, vanilla, graham, marshmallow

'too new to rate' 6.5%abv 7./pint

Fiddlehead Brewing "Second Fiddle" -Vermont

New England Hazy Double IPA

100RB 8.2%abv. 8./pint

Gun Hill & Clinton Hall "French Toast" -Bronx

flavored Kölsch

'too new to rate' 5.2%abv 7./pint

Lawson's Finest Liquids "Sip of Sunshine"

Double IPA 8%abv 100RB 10./ pint

Wolf Hollow Brewing Co. "Lock 9 Porter" -Glenville, NY

Porter

6.4 %abv 7./pint

Dogfish 60 minute IPA Mlton, De.

IPA

6%abv 7./ pint

DESSERT

death by chocolate 7.

flourless chocolate cake, raspberry sauce gluten free

creamy castle cheesecake 7.

strawberry sauce, fresh strawberries

carrot cake 6.75

cream cheese icing, caramel sauce, crushed nuts

chewy 'n creamy 7.50

Belgian chocolate mousse, peanut butter whipped cream,
chewy fudgy brownie, caramel, pink sea salt

banana madness 7.50

bananas flambéed with brandy & brown sugar cinnamon butter
over warm banana bread & ice cream
with caramel sauce, whipped cream, nuts

poached pear 7.

poached in spiced sweet red wine, with black cherry ice cream,
oatmeal crisp crumble

crème brulee 6.50

with fresh berries OR chocolate espresso beans

house made strawberry-almond ice cream 5. crisp pizzella

Vanilla ice cream 3.75 crisp pizzelle wafer

Capital City Coffee Roaster's coffee 2.75 dark roast & decaf

G.H.Ford tea balls 2.75

Oolong Darjeeling Chamomile Russian Caravan
'Gunpowder' green tea Vanilla

Stash English Breakfast Tea 2.50

Espresso 3.50 (in order of intensity, most to least)

Palermo ... Scilian style with African Arabicas & Robustas

Kazaar... Guatamala & Brazil Ristretto... East African Arabica

Roma ... South America Envivo Lungo ... India & Mexico

Caramelito ...medium roast central American Arabica with caramel

decaf Arabica Espresso decaf Ristretto

DESSERT WINES

PORT / SHERRY

Terra d'Oro Zinfandel Port	6/glass
Lustau India Solera Sherry	7/glass
Taylor Fladgate Late Bottled Vintage 2012 port.	9/glass
Taylor Fladgate 10 year old Tawny Port	9/glass
Taylor Fladgate Fine Tawny port	6/glass
Fonseca 10 year old Tawny Port	9/glass
Fonseca Bin No. 27 port	6/glass

VIN SANTO

Rocca di Montegrossi Vin Santo de Chianti Classico
12/glass

FINGER LAKES DESSERT WINES

Prejean Late Harvest Vignoles	34/half bottle
Standing Stone Riesling Ice Wine	40/half bottle
Wagner Vidal Ice Wine	36/Half Bottle

CALIFORNIA DESSERT WINE

Dashe Late Harvest Zinfandel 'Port' 30/half bottle

BRANDIES

\$11/snifter unless noted

Obstler apple-pear (Austria)
Sempe Armagnac VSOP 80°

COGNAC & blends

\$11/snifter unless noted

Merry-Melrose Organic VSOP \$14
Courvoisier VS
Hennessy VS
Martell VSOP \$13
Remy Martin VS
Grand Marnier
B&B

BOURBON

\$9/rocks or neat unless noted

Blanton's Original Single Barrel 93° \$14/rocks
1792 Small Batch 93.7° \$12/rocks
John J. Bowman Kentucky Bourbon 100° \$11/rocks
Isaac Bowman Port Barrel Finish Bourbon 100° \$11/rocks
Woodford Reserve Bourbon Double Oak \$11/rocks
Buffalo Trace Bourbon 90° \$11/rocks
Michter's Small Batch Bourbon 91.4° \$11/rocks
Bookers 6yr 126.7° \$11/rocks
Makers "46" 94° \$10/rocks
Makers Mark 86°
Bulleit Bourbon 90°
Medley Brothers 102° \$12/rocks
Old Granddad \$8/rocks
Knob Creek 105° \$11/rocks
Wild Turkey Rare Breed 105° \$11/rocks
Wild Turkey 101° \$8/rocks
Wild Turkey Spiced 86° \$7/rocks
Eagle Rare 90° \$12/rocks
Jim Beam Devil's Cut \$8/rocks
Revel Stoke \$8/rocks

Our primary local Farm partners:

Beardslee Castle Gardens 6 varieties of heirloom tomato, spaghetti squash, cucumber, watermelon radish, heirloom carrots, scallions, garlic, sweet peas, bush beans, pole beans, sweet corn, sunflower, strawberries, apples, daikon, leaf lettuce, 5 varieties of hot and sweet peppers, zucchini, basil, sage, English thyme, marjoram, oregano, apple mint, spearmint, chives, cilantro

Stubborn Girl Farms – St. Johnsville salad greens, cherry tomatoes, shishito peppers, poblano peppers & more + pork

Mohawk Microgreens - Little Falls

Bach Family Farms -Mohawk. lamb / Pork

Forest Found Foraged Mushrooms - New Hartford NY

Maws Farm – Newport. produce

Three Villages Cheese – Poland NY cheeses

Jones Family Farm – Herkimer chicken / goat cheese / goat

Beardslee Water Buffalo Farm -East Creek water buffalo

Bouchard Farm – Little Falls. beef

Satur Farms greens / produce

Mohawk Drumlin Creamery – St. Johnsville Dairy

Tivoli Mushroom Farms - Tivoli. exotic mushrooms

Busy Bee Apiary- Little Falls honey

Gaia’s Breath Farm – Jordanville produce / pork

Palatine Cheese-Palatine Bridge cheese curd

Kilcoyne Farms – Brasher Falls beef

Our ‘country’ well water has a high-mineral content
It may not be to your liking

We offer Poland Springs water at 75¢ per bottle

Saratoga Sparkling 12oz \$2.25

San Pellegrino Sparkling, Italy 500ml \$2.75 | 1 liter \$5

IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While Beardslee Castle will endeavor to accommodate requests for customers who have food allergies, we **cannot guarantee** completely allergy-free meals

This is due to the potential of trace elements in the working environment and in supplied ingredients

Owner/Executive Chef Randall J. Brown

Lynn Brown & Jennifer Leskovar - Dining Room & Banquets

Sous Chef Sean Cruz

Banquet Chef George MacDonald-Dowdy

Garde Manger/Line Chef Ashley Smith

visit us at BeardsleeCastle.com or on Facebook