**SAMPLE SUMMER MENU***entrees served with fresh breads with spreads, house salad*

**Appetizers**

*cheese plate 12. veg*

*Jone’s Family Farm Goat cheese + Marcona Almonds & honeycomb*

*‘Three Villages’ Tomme + blistered grape tomato & capers*

*Moody Blue smoked bleu cheese + onion marmalade*

*Cahill’s Irish Whiskey Cheddar – gingered green apple*

Beardslee greens 8.50

*…our riff on Utica greens, more crunch, more flavor*

escarole, cappicola, garden fresh peppers, garlic,

parmesan & buttered breadcrumbs, grilled house focaccia

grilled rabbit sausage 9.

*castelvetrano olive, preserved lemon,*

*peppadew, & figs, cider sausage jus*

roast-cauliflower gnocchi 8.50 veg

brown butter, sage, cured olive, Brussels leaves,

toasted macadamia, shredded Tre Villaggio cheese

peaches & cream 8. veg

grilled fresh peach, Maplebrook Farms burrata cheese

dried mango, arugula, orange vincotto

‘Caprese’ salad 9. veg

*heirloom tomato medley & basil marinated buffalo mozzarella*

applewood- smoked sea salt, kalamata, cracked black pepper

fried breaded cheese ravioli 7.75 veg

house marinara, red bell pepper cream, shredded parmesan

grilled mushroom-pepper bruschetta 8.75 veg

portabella, Italian long hot pepper, caramelized onion, gorgonzola bleu, grilled house focaccia, balsamic drizzle

Louisiana ‘gator cake 10.

gator tenderloin with onion, celery, carrot, red pepper, black bean, corn, with cumin remoulade

eggplant fritters 8.75 veg

thin breaded eggplant layered with sundried tomato pesto, roasted red bell peppers & goat cheese, with 3 savory sauces

beets ‘n goat 9. veg

fresh red beets simmered in balsamic honey , greens,

Jones Family Farm goat cheese, shaved fennel,

grilled red onion, walnuts, balsamic drizzle

“Duck Trap” smoked Maine trout 9.75

cucumber carpaccio, Hawaiian black sea salt

orange-tomato relish, lime oil

Castle calamari 9.

lightly breaded, tossed with hot peppers,

orange ginger garlic sauce, crisp daikon & cilantro

baked onion soup 7.50

garlic crouton, melted Gruyere Swiss, parmesan, smoked paprika

pan blackened tofu salad 8. vegan

lemon wasabi vinaigrette, pickled daikon, pickled ginger, arugula, savoy cabbage, roasted peanuts, crispy onion

Brussels sprouts 8.50

pan caramelized with prosciutto,

tangy lemon caper dressing, toasted walnuts

agé tofu 7.50 vegan

*sesame dusted flash fried tofu cubes*

wasabi, pickled ginger, garlic soy sauce

grilled long hot & sweet peppers 8.

garlic focaccia, oreganata, parmesan

**Entrees**

walnut crusted pork loin 22.

apple rhubarb compote, cider cream sauce

roast Jones family Farm half young chicken 23.

brie, rosemary roasted grapes, moscato cream, frizzled leeks

pan seared airline chicken breast 22.

brie, white balsamic scented strawberries & caramelized onions

toasted almonds

Alaskan King salmon 25.

Stubborn Girl Farms Swiss chard,

asparagus cream sauce

Andouille sausage stuffed pork tenderloin 22.

maple butternut reduction, sautéed sweet potato

fresh turbot filet 22.

pink fleur de sel, spinach & shaved Brussels,

pinot-grigio peach coulis & fennel

pan blackened barramundi filet 23. *Asian seabass*

sausage-cornbread stuffing, smoked red bell pepper coulis,

pickled red onion

sautéed Texas shrimp & sea scallops 25.

artichoke hearts, tomato, zucchini,

Chardonnay garlic butter, lemon zest, buccatini pasta

crab stuffed veal 26.

tender breaded veal medallions with crab, shallots & leeks

sweet pea cream sauce

seared diver sea scallops 28.

pineapple mango jicama relish,

mango vinaigrette, herbed baby potato

sesame dusted fried tofu stir fry 20. vegan

red bell pepper, green beans, water chestnut, onion, bamboo shoot, broccoli, shiitake mushrooms, teriyaki glaze, udon noodles

spring pasta 22. veg

spinach striped ricotta ravioli, roast cauliflower,

shiitake mushrooms, Swiss chard, smoked gouda croquette,

garlic cauliflower cream with black seed

from the wood fired grill

Maple Leaf Farms duck breast 25.

raspberry horseradish Dijon sauce, dried fruit relish, quinoa

Oberon NY strip 26.

Bell’s Oberon Ale mustard cream sauce,

fire blackened green beans, roasted Roma tomato  
 & caramelized onion

bacon wrapped filet mignon 28.

baby carrots & grilled sweet onion, red wine demi grace

rack of lamb 28.

bourbon braised cherries, roast shallots

Minnesota wild rice

grilled veal chop 30..

marinated & spice rubbed, with basil goat cheese croquette,

sweet pea farro risotto, vinho verde-lavender jus

marinated hanger steak 22.

*grilled to medium rare, served sliced*

roast garden tomatoes & jalapenos, grilled red onion,

queso fresco, chimichurri sauce

**SIDES**

blackened green beans, aioli, spice 5.

garlic whipped potatoes 4.

horseradish & parsley whipped potatoes 4.

roast roma tomatoes, sherry vinegar 5.

**CHEESES** 5. per selection

Cahill’s Irish Whiskey Cheddar Ireland

Roth-Kase smoked “Moody Bleu”– Wisconsin

Dubliner Cheddar with Stout -Ireland

**WINE****BY THE GLASS**

*please ask to see our 250 bottle wine list*

**BUBBLES**

Chandon Brut Classic (split) California 9.

Mionetto Prosecco (split) Italy 9.

**WHITES**

Shannon Ridge Chardonnay California 8.

10-Span Chardonnay California 8.

Silver Thread Good Earth White NY 9.

Herman Wiemer Riesling 10.

Pinot-Project Pinot Grigio Italy 8.50

Mt Riley Sauvignon Blanc New Zealand 9.

**BLUSH/ROSE**

Mulderbosch Rosé 8.

**REDS**

Cellar#8 Cabernet Sauvignon California. 9.

‘Ravage’ Cabernet Sauvignon California. 9.

Finca el Origen Riserva Malbec Argentina 8.

Pali Pinot Noir Huntington California 10.

Qupe Modern Red - California 8.50

*blend of Syrah, Grenache, Mourvedre… fruity & medium body*

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review us at tripadvisor and yelp

our menu changes daily, printed at the castle

entrees include

fresh baked breads with tapenade & humous & house salad

**Bottled Water**

Niagara Spring – Pa $1

Saratoga Sparkling 12oz $2.25

San Pellegrino Sparkling, Italy 1 liter $5

San Pellegrino Sparkling, Italy 500ml $2.75

**BEER ON TAP –**

*please ask to see our 125 bottle beer list*

Guinness Irish Stout 6./pint

Founder’s KBS 12.4% abv BA100 10./ 110oz

*Kentucky Breakfast Stout, with a hint of coffee,*

*aged in bourbon barrels. very limited availability*

Maine Beer Company Weez American Black Ale 7.2%abv 90BA 7. /10oz

New Belgium Brewing - Lips of Faith “La Folie”

Belgian Sour Brown Ale 94BA 7% abv 7. / 10oz

Westbrook White Thai Witbier with herbs 5% abv 7. /pint

Jack’s Abby Smoke & Dagger Rauchbier 5.8% abv 7. /pint

Bell’s Oberon wheat ae 5.8% abv 6. /pint

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| **Macintosh HD-Castle:Users:randallbrown:Desktop:MARKETING:LOGO GRAPHICS:rook.jpg**  **IMPORTANT NOTICE**  **REGARDING FOOD**  **ALLERGIES**  While Beardslee Castle will  endeavor to accommodate  requests for special meals for  customers who have food allergies  or intolerances, we **cannot** guarantee  completely allergy-free meals  This is due to the potential of trace  elements in the working environment  and supplied ingredients |