

Birdsall House

Light Fare

Cajun-Spiced Popcorn

3

Assorted Pickles

5

Smoky Almonds

5

Soup of the Day

Pork and Stout Chili

Wild Hive Soft Polenta

Cup:4 Bowl:8

Salads

Boston Bibb Salad

Fresh herbs, torn sprouted wheat croutons,
toasted sunflower seeds, buttermilk dressing

11

Fried Calamari Salad

Frisée, radicchio, lemon-caper vinaigrette,
soft-boiled egg, tomato confit, garlic aioli

14

Simple Mixed Salad

Local mesclun greens, mustard-sherry vinaigrette

4

Small Plates

White Bean Spread

Cannellini bean puree, smoky tomato marmalade, rosemary oil,
whole wheat crostinis, Four Brothers Goat Dairy Farm Feta

10

Barbeque Pulled Pork Nachos

Black bean puree, cheddar cheese, apple salsa,
sour cream, blue corn tortilla chips, roasted jalapeño

14

Sweet Potato and Bacon Mac-n-Cheese

Smoky almonds, crispy bacon, baby arugula, sage oil

12

Pulled Pork Sliders

Red onion jam, Wild Hive rolls, porter and caraway mustard,
carrot pickles, Adirondack black wax cheddar

13

Hudson Valley Cheese Plate

Served with red grapes, fig and apple jam, fruit chutney,
smoky almonds, porter and caraway mustard,
Wild Hive whole wheat crackers

17

***please ask your server about today's selection**

House-Made Charcuterie

Choose 3:

16

Choose 4:

21

Choose 5:

25

Pork and Fennel Sausage with our house mustard

Spicy Lamb Sausage with red onion jam

Seared Bacon Lardon with apple butter

Bacon-Wrapped Chicken Terrine with mesclun

Pork Terrine over mesclun with mustard seed caviar

Spicy Chorizo over black bean puree with jalapeño

Rabbit Sausage Terrine with pickled carrots

Country Pork Pâté pickled egg, mustard caviar

Chicken Liver Pâté with cherry preserves

Local Hudson Valley Cheese choice of one

***all charcuterie plates served with grilled crostinis**

Please alert your server if you have any allergies
so that we may best accommodate your needs.

Sandwiches

Blackened Organic Chicken (or Tofu) Sandwich

Fennel and caper relish, baby arugula, Wild Hive onion roll, Cajun rémoulade, mesclun salad, mustard-sherry vinaigrette
14

Grilled Cheese and Soup

Adirondack Black Wax cheddar, caramelized onion, Wild Hive spouted wheat bread, your choice of soup or chili
10

Barbequed Pork Belly Sandwich

Wild Hive onion and poppy seed roll, fried red onion, coleslaw, carrot pickles, porter and caraway mustard
14

The Birdsall Reuben

House-made corned beef, Cajun rémoulade, braised cabbage, Adirondack Black Wax cheddar, Wild Hive rye bread, French fries
15

House-Made Bratwurst on Wild Hive Bun

Caramelized onion and apple, porter and caraway mustard, radicchio, fingerling potato salad
13

Burgers

Hemlock Hill Beef Burger and Fries

Wild Hive whole wheat bun, house-made ketchup, porter and caraway mustard, malt vinegar mayo, carrot pickles, caramelized onion, mesclun greens
13

Beet and Grain Burger

Wilted spinach, caramelized onions and apples, goat cheese, honey mustard, Wild Hive whole wheat bun
12

Burger Toppings

Bacon
Mushrooms
Cheddar cheese
Pork and stout chili
Goat cheese
Caramelized apple
Fried egg
1

Additional Sides

French fries
Soft polenta
Coleslaw
Potato salad
Wilted spinach
Collard greens
Side salad
4

Entrees

Deep-Fried Soft-Boiled Egg

Mascarpone Wild Hive soft polenta, wilted baby spinach, roasted mushrooms, spicy sofrito
18

Goat Cheese En Croûte

Sweet potato, portobello mushrooms, and spinach baked in a puff pastry; Dijon cream, mesclun salad
19

Blackened Shrimp and Grits

Mascarpone Wild Hive soft polenta, collard greens, Cajun cream, house-made andouille sausage
22

Buttermilk Fried Chicken and Biscuits

Black-eyed peas, collard greens, glazed carrots, southern-style gibley gravy
26

Desserts

Maple and Bacon Ice Cream

Corn meal waffle, apple butter, bourbon caramel, candied pecans
10

Sorbet Trio

Please ask your server for today's selection
8

Our Philosophy

Source locally whenever possible.

Use ingredients in season.

Preserve the season.

Beer is good.



Liqueurs, Aperitifs & Dessert Wines

McCormicks Irish Crème

7

Romano Sambuca

7

Fernet Branca

7

Prosecco

8

Coffee & Tea

Black Tea

Organic Assam - robust and malty;
traditionally Irish Breakfast blend
Organic Earl Grey –essence of bergamot orange

3

Green Tea

Fiji – with fragrant papaya and pineapple

3

Oolong Tea

Iron Goddess of Mercy – peachy with nutty overtones

3

Tisanes (Herbal Infusions)

Ruby Sipper – fragrant hibiscus, blood orange,
and pear

Chamomile/Lavender – soothing and fragrant,
a true herbal tea

3

Coffee

Peekskill Coffee House Flatiron Blend

2

Single Barrel Bourbon

Woodford Reserve

10

Basil Hayden

10

Blanton's

11

Knob Creek

9

Gentleman Jack

10

Irish Whiskey

Jameson 12 Year

9

Jameson Gold

12

Single Malt Scotch

Highland Park 15 Year (Orkney)

12

The Macallan 12 Year (Speyside)

10

Lagavulin 16 Year (Islay)

11

The Balvenie Double Wood 12 Year (Speyside)

10

Coal Ila 12 Year (Islay)

10

Oban 14 Year (Highland)

11

Compass Box Peat Monster (Highland)

11

The Glenmorangie Quinta Ruban 12 Year (Highland)

12

Signatory Bladnoch 17 Year (Lowland)

12

We appreciate your beersness.