**the Dungeon *an American Bar & Grill :: Summer 2022***

***small plates.*
 Mozzarella Sticks::** battered, fried, house basil marinara 6. veg

**3-Cheese Baked Onion Soup::** garlic croutons, Gruyere cheese, Smoked Germander, parmesan 7.50

**fried breaded cheese ravioli::** marinara, red bell pepper cream, shredded parmesan, pinenuts 8.veg

**Horseradish Beer Cheese::** with hot soft pretzels, pickles 7. veg

**Fire Blackened Green Beans** :: lime garlic aioli 6. veg

**Poutine::** Waffle fries & rich beef gravy with Palatine Cheese curds: 11. veg *add bacon 1. add pancetta 1.50*

**Fried Calamari::** cherry peppers, orange ginger garlic sauce, crisp daikon, cilantro 14.

**Caprese Salad::** farm tomato, basil oil, buffalo mozzarella,smoked sea salt, balsamic,

spring greens, kalamata, black pepper **12.** veg

**Salad::** greens, red onion, cranberry, jicama & honey roast sunflower seeds, sweet & sour vinaigrette 6. veg

**Age-Dashi Tofu::** sesame coated fried tofu cubes, wasabi, pickled ginger, soy garlic dipping sauce 8. veg

 **Fried Brussels Sprouts::** with lemon-caper sauce, walnuts & pancetta 10

**Fries::** plate of crinkle fries or House Cut Steak Fries 4. veg

**Sweet Potato Fries::** creamy house Caesar or Ranch 4.50 veg

**SERIOUSLY JUMBO WINGS (ten jumbo~ 1 ½ lbs )** 13. *side of celery & bleu or celery & ranch 1.25*

 Buffalo Style (mild or wild) *includes* bleu cheese & celery Honey Sriracha & Lime, cilantro Citrus Jerk Barbecue

***BURGERS . ½ pound house made burgers with pickle & crinkle fries***

 ***hardwood grilled to medium. If you prefer rare or well please let your server know***

**½ pound classic::** our house-ground half pound burger with lettuce, tomato, onion, aioli 12.

 *add cheddar or swiss .75. add bacon 1.50*

**Bleu::** Danish bleu cheese, red onion marmalade, cracked black pepper 13.

**Mushroom-Bacon-Swiss::** mushrooms, balsamic, sliced Swiss, smoked bacon 13.

**The Cowboy::** black pepper, artigiano cheese, roasted red bell pepper, grilled jalapeño, chimichurri 13.

**Spicy Sausage Burger::** house Italian sausage burger topped with capicola, cherry peppers & provolone 12.50

***large plates***

**Pulled Pork Barbecue::** house hot-smoked pulled pork, garlic barbecue sauce,
foccacia roll, topped with slaw, fries 12.

**The Schnitzengruben::** grilled girthy Kielbasa sausage on a grinder topped with smoky onions…

with mustard, potato salad & pickles 12.75 *limit 15*

**Best Pasta::** with our own spicy tomato basil cream sauce, peppers, tomato,

and onion, shredded parmesan cheese, basil oil 11. veg add grilled chicken 3.25

**Beef Tacos::** flour pita tortillas, housebraised beef tenderloin, enchilada sauce,

caramelized onion, pickled carrot, cilantro, queso cheese , fries 14.

**Reuben::** corned beef on rye, sauerkraut, Thousand Island, Swiss, fries 13.

**Grilled Chicken Caesar Salad::** grilled chicken over crisp greens with red onion, croutons,

shredded parmesan and our house creamy Caesar dressing 12.75

**Open face Meatloaf Sandwich::** house made classic meatloaf, over grilled garlic focaccia, tomato gravy, fries 12.

**Chicken & Apples::** braised apple relish, cider sauce, garlic whipped potatoes 12.50

**“The Dana”::** grilled salmon BLT wrap… crisp lettuce, tomato, bacon with lime-garlic aioli,

tomato-basil wrap, fries 14.50

**Veggie Wrap::** hummus spread on tomato-basil wrap with greens, tomato, onion, cucumbers,

roasted red bell peppers, carrots, & vinaigrette, fries 12. veg

**Fish Fry::** fried 10-12oz Haddock filet, zippy slaw, tangy tartar, fresh lemon, fries 14.

**Fish Tacos ::** 2flour tortilla, fried haddock, roasted corn salsa, lettuce, pickled red onion,

 & pepperjack, chipotle aioli, lime wedge, fries 12.50

**Tenderloin Tips Sandwich::** brioche roll, pan blackened coffee spiced tenderloin tips, caramelized onion,

Danish blue, rosemary demi glace, fries 18.

***Separate checks? maximum 3 checks per party | thank you***

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**Wine by the Glass/Bottle**

please ask to see our full list.

**$glass/$btl**

**BUBBLES** Prosecco - Mionetto (split) Italy 9.

Barefoot Bubbly Brut 6.
Filipa Pato Brut Rose -Portugal 7./23.

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

Barefoot Moscato -Ca 7./21.

Red Newt Circle Riesling -NY 10./32.

Mark West Pinot Grigio -Wa 9./29.

Chateau Souverain Sauvignon Blanc 9./29.

Millbrook Tocai Friulano -NY 10./32.

Bogle Chardonnay -Ca. (light oak) 9./29.

**ROSE**

VINO by Charles Smith -Wa. 8.50/29.

Kelby James Russell Dry Rose -NY Finger Lakes 9./29.

**REDS**

Columbia Crest Merlot -Washington 10./32.
Cabernet Sauvignon –Chateau. Souverain -Ca. 9./29.

Chateau Briot 2018 - Bordeaux 10./32.

Sean Minor Pinot Noir -Ca. 10./32.

Borsao Granache -Spain 8.50/28.

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**ON TAP**

**Guinness Stout** Dublin 6./pint

**Industrial Arts “Wrench”** -Garnerville, NY

 New England IPA 99-RateBeer 6.8%abv
7./10oz or 10./ pint

**Maine Beer Company “Lunch**” American IPA

96 BA 100-RateBeer 7%abv 7./10oz or 10./ pint

**Ommegang “Idyll Days”** ” pilsner

99-RateBeer 5%abv 7. /pint

**Equilibrium Fractal Citra/Mosaic**–Middletown NY
Hazy IPA 6.8%abv 95RB 7./10oz or 10./ pint

**Bell’s Oberon Wheat Ale** –Michigan 5.8%abv 97RB 6.50/pint

**D E S S E R T**

**creamy castle cheesecake 7.**

strawberry sauce, fresh strawberries

**poached red pear 8.**-poached in spiced sweetened red wine-

almond chocolate chunk ice cream, oatmeal crisp crumble

**tiramisu 7.**

espresso-soaked ladyfingers in a rich mascarpone custard
Mocha coffee syrup, shaved Belgian chocolate

**death by chocolate 7.**

flourless chocolate cake, raspberry sauce gluten free

**lava cake 8.**

ganache coated devil’s food cake with warm melty chocolate center

fresh blackberries | whipped cream

**carrot cake 7.**

cream cheese icing, caramel sauce, crushed nuts

**banana madness 8.**

bananas flambéed with brandy & brown sugar cinnamon butter

over warm banana bread & vanilla ice cream

with caramel sauce, whipped cream, nuts, banana chips

**crème brulee 7.**

fresh berries

**blueberry crème brulee 7.**

+ more fresh blueberries

 **vanilla ice cream 3.75** crisp pizzelle

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***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*

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

***Napoli …*** *dark roast Naples style, Uganda Robusta & South American Arabica*

***Palermo*** *… Scicilian style with African Arabicas & Robustas****Firenze*** *… Tuscan style with deep roasted Costa Rica beans****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***

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for updates on seasonal hours, special events, dinner theater, psychic fairs and more

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