

small plates.

Mozzarella Sticks:: battered, fried, house basil marinara 7. veg

3-Cheese Baked Onion Soup:: garlic croutons, Gruyere cheese, Smoked Ghermader, parmesan 8.50

fried spinach & garlic ravioli:: marinara, red bell pepper cream, shredded parmesan, pinenuts 9. veg

Calamari:: lightly breaded | cherry peppers, orange ginger garlic sauce, lotus root, daikon, cilantro 15.

Jalapeño Poppers:: creamy cheese filling | honey chili dipping sauce 8. veg

Bruschetta Melt:: garlic toasted focaccia | roast vegetable ratatouille | swiss cheese | basil oil 10. veg

Horseradish Beer Cheese :: with hot, soft pretzels, pickles 8. veg

Age-Dashi Tofu:: sesame coated fried tofu cubes, wasabi, pickled ginger soy garlic dipping sauce 10. vegan

House Salad:: greens, red onion, cranberry, jicama & roast sunflower seeds, house vinaigrette 7. veg

Fries:: plate of fries 4.50 veg

Sweet Potato Fries:: creamy house Caesar or Ranch 5. veg

Onion Rings:: with Thousand Island dipping sauce 5.75 veg

Seriously jumbo Crisp Wings (~ 1 ½ lbs) 15.⁵⁰ *side of celery & bleu or celery & ranch 1.25*

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

Wood Grilled Burgers. ½ pound house choice beef burgers :: hardwood grilled to medium

The Classic:: romaine, tomato, onion, bacon, pickle & fries 16. *add cheddar or swiss .75. add bacon 1.50*

Impossible Burger 15. *vegan add cheddar, American, or Swiss or vegan mozzarella .75*

Mushroom Bacon Swiss Burger:: Imported Swiss, Shiitake Mushroom, Bacon 17.

Blue Burger:: Danish Blue Cheese, grilled red onion, pickle & fries 17.

larger plates.

Coconut Shrimp:: coconut breaded shrimp, Thai peanut dipping sauce, Asian noodle salad 15.

Grilled Pork Chop:: apple cranberry compote, maple cider cream, homefry red potato wedges 15.

Lamb Burger Sliders:: grilled lamb & beef patties on slider rolls, tzatziki, grilled red onion |
cuke & onion salad, fries 15.

Beef Tacos:: flour tortillas, house braised beef tenderloin, enchilada sauce,
caramelized onion, pickled carrot, cilantro, queso cheese , fries 16.

Grilled Chicken Caesar:: grilled chicken over crisp greens with red onion, croutons,
shredded parmesan and our house creamy Caesar dressing 14.

The Schnitzengruben:: grilled girthy Kielbasa, crusty roll, smoky onions, whole grain & honey mustards, fries 14.

Pulled Pork Barbecue:: house pulled pork, garlic barbecue sauce, Ciabatta roll, topped with slaw, fries 15.

“The Dana”:: grilled salmon BLT wrap... lettuce, tomato, bacon, lime-garlic aioli, tomato-basil wrap, fries 17.

Chicken & Apples:: braised apple relish, cider sauce, garlic whipped potatoes 16.

Veggie Wrap:: hummus spread on tomato-basil wrap with greens, tomato, onion, cucumbers,
roasted red bell peppers, carrots, & vinaigrette, fries 14. veg

Fish Tacos :: 2 flour tortilla, fried haddock, roasted corn salsa, lettuce, pickled red onion,
& pepperjack, chipotle aioli, lime wedge, fries 16.

Fish Fry:: fried 10-12oz Red Snapper filet, zippy slaw, tangy tartar, fresh lemon, fries 22.

Best Pasta:: spicy tomato basil cream sauce, roasted peppers, tomato, onion, parmesan, basil oil 14. veg
add chicken 3.25

separate checks? Max 3 checks per table please, let your server know when you order

HOUSE POUR WINE

by the \$Glass/\$Bottle
please ask to see our full wine list

BUBBLES

Barefoot Bubbly Brut 6.
Prosecco - Mionetto (split) Italy 9.

WHITES

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

Barefoot Moscato -Ca 7./21.
Red Newt Circle Riesling -NY 10./32.
Millbrook Tocai Friulano -NY 10./32.
La Fiera Pinot Grigio -Italy 10./32.
Chateau Souverain Sauvignon Blanc -Ca 9./29.
Grayson Chardonnay -Ca. (light oak) 9./29.
Bogle Chardonnay -Ca. (more oak) 9./29.

ROSE

Charles & Charles Rose -Wa. 9./29.

REDS

Columbia Crest Merlot -Washington 10./32.
Pali Pinot Noir Sonoma/Santa Barbara 10./32
Cabernet Sauvignon -Chateau. Souverain -Ca. 9./29.

ON TAP

Guinness Stout

Dublin 60 RB 6./pint

Down East Cider - Original Unfiltered

5.1%abv 8./pint

Ithaca "Blue Raz Sour"

6.5%abv 8./pint

GRIMM Artisan Ales 'Oracle Deck'

Brooklyn, NY Hazy NEIPA 8% 10./ pint

Maine Beer Company "Lunch" American IPA

Freeport Maine 100RB 7%abv 7./10oz or 10./ pint

Smuttly Nose "Old Brown Dog" American Brown Ale

Hampton NH 6.5%abv. 6.50/pint

Industrial Arts 'Wrench' Double IPA

Garnerville, NY 7.1%abv 97RB 7./10oz or 10./ pint

Von Trapp Trösten dark lager

Stowe Vt 5.4%abv 98RB 7./pint

Von Trapp Dunkel dark lager

Stowe Vt 5.4%abv 98RB 7./pint

Golden Road Brewing "Mango Cart" fruited wheat

California 91RB 4%abv 7. /pint

Dessert

creamy castle cheesecake 8.50
mixed berry sauce, fresh strawberries

tiramisu 8.50

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

death by chocolate 8.50 gluten free

flourless chocolate cake, raspberry sauce

lemon mascarpone cake 8.50

lemon curd, mixed berry sauce

carrot cake 8.

cream cheese icing, crushed nuts, caramel

banana madness 9.50

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

crème brulee 7.50. fresh berries

blueberry crème brulee 8.

whip cream, sugared blueberries

vanilla ice cream 4.50 crisp pizzella

please visit us at beardsleecastle.com
and on Facebook. & Instagram

Our 'country' water has a high-mineral content

Spring Water 50¢ per bottle

Saratoga Sparkling - liter blue bottle \$5. | 12oz bottle \$2.50

Saratoga Still -liter blue bottle \$5.

Topo Chico spring water -Mex \$2.50

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

INSPIRED AMERICAN CUISINE

BEARDSLEE
CASTLE



Your Hosts Randall & Lynn Brown