

"THE LITTLE HOUSE WITH BEER IN IT"

# The Olde English

THE QUACKENBUSH HOUSE, ALBANY, NY

Pub & Pantry

## SOUPS & SALADS

**SOUP OF THE DAY**  
chef's choice / baguette

**FRENCH ONION SOUP**  
caramelized onion / beef jus / croutons /  
swiss / baguette \$9

### CAESAR

kale-green leaf mix / white anchovies /  
shaved parmesan / croutons \$13

### STRAWBERRY FIELDS

pickled strawberries / kale-green leaf  
mix / rhubarb vinaigrette / spiced oat  
clusters / dried cranberries \$17

ADD ON: GRILLED OR FRIED CHICKEN \$7 /  
BAKED COD \$12 / TOFU \$8 / FALAFEL \$9

## BRUNCH

### FULL ENGLISH BREAKFAST

two sunny side eggs / baked beans / sausage /  
bacon / toast / mushrooms / blistered  
tomatoes / homefries \$18

### SMASHED HASHBROWN BENEDICT

two poached eggs / potato hash / hollandaise  
sauce / greens \$20

### HOUSE BRUNCH SANDWICH

egg / bacon / avocado / cheddar / caramelized  
onion / brioche bun / garlic aioli / homefries  
\$14

### COUNTRY FRIED STEAK & EGGS

two eggs any style / filet / brown gravy /  
homefries / toast \$26

### SAUSAGE ROLL BREAKFAST

half sausage roll / two eggs any style /  
homefries \$17

### AVOCADO TOAST

two sunny side eggs / red onion / tomato /  
everything spice / sourdough \$15

### BERRIES & CREAM STUFFED FRENCH TOAST

mixed berries / sweet cream cheese \$15

## STARTERS

### PLOUGHMAN'S PLATE

chef's choice of assorted meats and cheese /  
sweet and savory compliments MP

### MERGUEZ SAUSAGE ROLLS

pork / cayenne / puff pastry / pub mustard \$16

### CHICKEN TIKKA CROQUETTES

potato / masala curry / peas / cilantro lemon  
emulsion \$17

### DIPPING FRIES (GF)

garlic truffle salt / pub mustard / malted ranch  
/ chipotle crema / garlic aioli \$12

### FALAFEL BITES

chipotle crema / hummus / cilantro \$16

### OVERNIGHT OATS

honey-brown sugar granola / berry \$7

## LUNCH

SANDWICHES & BURGERS SERVED  
WITH CHIPS OR CHOOSE TRUFFLE  
FRIES, PICCALILLI POTATO SALAD OR  
SIDE SALAD +\$1

### FISH & CHIPS

north atlantic beer-battered cod /  
chips / coleslaw / lemon / tartar \$22

### 8oz PUB BURGER

sharp cheddar / caramelized onion / sunny  
side egg / pub mustard / brioche bun \$20 or  
classic cheeseburger \$18

### CHICKEN SANDWICH

grilled or fried chicken / bacon / pickle /  
malted ranch / lettuce / brioche bun \$17

### BLTEA

bacon / lettuce / tomato / egg / smashed  
avocado / mayo / toast \$17

### FALAFEL PITA WRAP

chipotle crema / lettuce / tomato / red onion /  
pita \$17

### CHICKPEA SHAWARMA PITA

hummus / pickled carrot / coriander / turmeric  
\$17

VISIT OUR WEEKLY SPECIALS  
MENU ON YOUR TABLE FOR  
LUNCH & DINNER SPECIALS,  
DRAUGHTS & DESSERTS

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES  
PARTIES OF SIX OR MORE WILL HAVE AN ADDED GRATUITY OF 20% APPLIED

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## HAND-CRAFTED COCKTAILS & MOCKTAILS



**BIRDS OF PARADISE\*\***  
dark rum / aperol / pineapple /  
demerara / lime \$14

**BASIL DAQUIRI\*\***  
white rum / lime / simple syrup / basil \$14

**SUNFLOWER**  
gin / lemon juice / elderflower / triple sec /  
absinthe rinsed glass \$15

**GOLD RUSH**  
bourbon / lemon / honey \$14

**SPRITZ SELECTION**  
choice of the following:  
aperol / negroni spagliato / amaro /  
elderflower \$14

**MINT JULEP**  
bourbon / mint / simple syrup \$14

**THE OLIVIA\***  
berry syrup / grapefruit / club / lemon \$8

\*NATURALLY ALCOHOL FREE  
\*\*MAKE IT A MOCKTAIL - SUBSTITUTE LIQUOR  
WITH ONE OF OUR SPECIALTY NON-  
ALCOHOLIC SPIRITS

**LONDON MULE**  
misguided gin / full can crabbie's ginger beer /  
lime \$15

**BLACK MANHATTAN**  
bourbon / amaro / bitters \$15

**RISE & SHINE, ALBANY!**  
albany distilling co vodka / stacks cold brew /  
kahlua / baileys \$16

**FRENCH MARTINI**  
vodka / pineapple / raspberry liqueur \$14

**PALOMA\*\*** tequila / lime / grapefruit / soda \$13

**MIMOSA**  
ballacin prosecco with your choice of juice:  
grapefruit / orange / pineapple \$9

**BLOODY MARY**  
vodka / three sister's mix / pickle juice /  
seasoning / hot sauce / lemon juice / lemon \$16

### CLASSIC COCKTAILS OFFERINGS

MARTINI / MANHATTAN / NEGRONI /  
BOULVARDIER / DAQUIRI

## WINE

### WHITE

**BALLANCIN** prosecco on draught \$9  
**SAN ANGELO** pinot grigio \$10/32  
**STARBOROUGH** sauvignon blanc \$10/32  
**ACACIA** chardonnay \$10/32

### RED

**JOSH CELLARS**  
cabernet sauvignon reserve \$12/36  
**CAMPO VIEJO** red blend \$12/36  
**LORENZO & GASPAR**  
carmenere & merlot \$9/27  
**CLOUDFALL** pinot noir \$11/34

### ROSÉ

**CALAFLURIA** rosé \$11/34

## BOTTLES & CANS

**NINE PIN** albany  
original 6.7% / \$8  
ginger 6.7% / \$8  
rotating \$8

**ATHLETIC BREWING (N/A)**  
lager or IPA / connecticut 0.4% / \$7

**DOWNEAST CIDER** rotating seasonal / MA \$8

**EAGLE'S BANANA BREAD**  
strong ale / england 5.2% / \$8

**GUINNESS (N/A)**  
stout / ireland 0.0%, \$8

**FIDDLEHEAD AETHERIUM**  
witbier / vermont 5%, \$9

**CRABBIE'S**  
ginger or raspberry / scotland 4.8% / \$8

**SINGLECUT WEIRD & GILLY**  
new england IPA / queens 6.6% / \$9

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