

"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 \$8

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

### CAESAR

baby kale / white anchovies / parmesan / hard  
boiled egg / grape tomato / croutons \$13

### POACHED PEAR SALAD (VG)

vanilla poached pears / blueberries / mixed  
greens / raspberry vinaigrette / oat cluster  
\$17

### THE WEDGE (GF)

bacon / iceberg / tomatoes medly / red onion /  
bleu cheese crumble dressing / hard boiled  
egg \$14

**ADD ON: EGGPLANT MEATBALLS (VG) \$9 /  
GRILLED CHICKEN \$8 / FRIED CHICKEN \$9 /  
BAKED COD \$12 / TOFU (V) \$8**

## SANDWICHES & BURGERS

SERVED WITH CHIPS OR CHOOSE TRUFFLE  
FRIES, POTATO SALAD OR SIDE SALAD +\$1

### 8oz PUB BURGER

sharp cheddar / caramelized onion bacon jam  
/ sunny side egg / pub mustard / lettuce /  
tomato / red onion / brioche bun / pickle \$20

### CLASSIC CHEESEBURGER PATTY MELT

cheddar cheese / caramelized onion bacon jam  
/ white bread \$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

### PORK BAHN MI

soy marinade / pickled carrot / jalapeño / bao  
bun \$16

### CHICKPEA SHAWARMA PITA (V)

hummus / pickled carrot / coriander /  
turmeric / lettuce / tomato / onion \$17

## STARTERS

### PLOUGHMAN'S PLATTER

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

### APPLEWOOD SMOKED WINGS or FRIED TOFU (V)

12 wings with your choice of: mild / hot /  
pineapple habanero / jameson / pub rub / thai  
chili \$18

### EGGPLANT BALLS (VG)

red sauce / whipped ricotta / basil oil \$14

### MERGUEZ SAUSAGE ROLLS

pork / cayenne / pastry / pub mustard \$16

### ARANCINI (VG)

risotto / mozzarella / breadcrumbs / basil /  
roasted red pepper aioli \$14

### HUMMUS PLATTER (V)

roasted red pepper hummus / toasted garlic  
hummus / pita chips / crostini \$13

### WEEKLY CROSTINI (VG)

rotating weekly on our specials menu MP

### DIPPING FRIES (GF, VG)

garlic truffle salt / pub mustard / malted  
ranch / bang bang sauce / garlic aioli \$12

## ENTRÉES

### FISH & CHIPS

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

### PUB PASTA BOWL

rotating weekly on the specials menu MP

### THE FILET (GF)

cast iron seared filet / roasted potatoes / herb  
lemon compound butter \$27

### FAROE ISLAND SALMON (GF)

oven-roasted salmon / pineapple rice / honey  
sriracha glaze \$23

### BURRATA RAVIOLI (VG)

tomato confit / garlic butter / greens \$22

### BANGERS & HASH

english sausage / crispy potato / english peas /  
gravy \$19

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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## MOCKTAILS

### THE OLIVIA

berry syrup / grapefruit / lemon / club \$8

### PRIM & PROPER

seedlip spice 94 / passionfruit puree / fevertree elderflower tonic \$11

### FAUXITO

mojito shrub / mint / lime / club \$8

### THE SHANDY IN BLACK

pomegranate / orgeat syrup / n/a lemon radler \$10

## COCKTAILS

### ANNIE'S PASSION\*

passionfruit liqueur / lemon / lime / simple \$11

### POE-LOMA\*

tequila / lime / fevertree grapefruit soda \$13

\*CAN BE MADE ALCOHOL FREE

## BOTTLES & CANS

### ATHLETIC BREWING connecticut

UPSIDE DAWN n/a lager 0.4% / \$7

RIPE PURSUIT n/a lemon radler 0.4% / \$7

### GUINNESS (N/A)

stout / ireland 0.0% / \$8

### NINE PIN CIDER albany

ORIGINAL 6.7% / \$9

ROTATING/GINGER 6.7% / \$9

### HUDSON NORTH STRAWBERRY RHUBARB

cider / new york 5% / \$8

### CRABBY'S GINGER scotland

GINGER 4.8% / \$8

STRAWBERRY LIME 4.8% / \$8

### EAGLE'S BANANA BREAD

strong ale / england 5.2% / \$8

### BODDINGTON'S PUB ALE

bitter/session / england 4.6% / \$9

### MILLER HIGH LIFE PONY

lager / wisconsin 4.6% / \$3

### MONTAUK WATERMELON SESSION ALE

ipa/session / new york 4.9% / \$7

### HALF-ACRE DAISY CUTTER IPA

pale ale / illinois 5.2% / \$9

### SPINDRIFT STRAWBERRY LEMONADE

hard seltzer / massachusetts 4% / \$7

## COCKTAILS

### LONDON MULE

gin / full can crabbie's ginger beer / lime \$15

### THE OLDE ENGLISH FASHIONED

maker's mark / brown sugar / walnut bitters \$15

### THE PAINTED BIRD

dark rum / aperol / pineapple / brown sugar / lime \$14

### FORGIVE & FERNET

tequila reposado / berry syrup / fernet branca / grapefruit / lemon \$17

### THE GINGER SWINDLER

tequila / ginger liqueur / lime / simple / thai ginger salt \$15

### SUMMER NIGHTS

mr. black liqueur / alb vodka / om chocolate liqueur / simple \$14

### SPRITZ SELECTION

ballancin draught prosecco with your choice of: aperol / amaro / blackberry / elderflower \$14

### THE QUEEN'S VIOLET

empress gin / triple sec / creme de violette / lemon \$14

### ROSE & RYE

old overholt rye / ginger liqueur / honey / lemon / rose water \$14

## WINE

### WHITE

BALLANCIN prosecco on draught \$9/27

VENEZIA pinot grigio \$9/27

STARBOROUGH sauvignon blanc \$11/33

TRUMPETER chardonnay \$10/30

### RED

#### JOSH CELLARS

cabernet sauvignon reserve \$15/45

TARANI malbec \$9/27

#### LORENZO & GASPAR

carmenere & merlot \$11/33

CLODFALL pinot noir \$13/39

### ROSÉ

ANJOUX MOMENT DE PLAISIR rosé \$11/33

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