

"THE LITTLE HOUSE WITH BEER IN IT"

The Olde English

THE QUACKENBUSH HOUSE, ALBANY, NY

Pub & Pantry

SOUPS & SALADS

FRENCH ONION SOUP

caramelized onion / beef jus / croutons /
swiss / baguette \$9

CAESAR

baby kale / white anchovies / parmesan /
hardboiled 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 / tomato medley / red onion /
bleu cheese dressing / hardboiled egg \$14

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

BRUNCH

FULL ENGLISH BREAKFAST

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

HOUSE BRUNCH SANDWICH

egg / bacon / avocado / cheddar / caramelized
onion / portuguese muffin / garlic aioli /
homefries \$14

SAUSAGE ROLL BREAKFAST

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

AVOCADO TOAST (VG)

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

BANANAS FOSTER

STUFFED FRENCH TOAST (VG)

banana infuse cream cheese caramel sauce /
fresh berries / maple syrup \$15

THE BRIT BENEDICT

two poached eggs / wiltshire ham / home fries
/hollandaise/ portuguese muffin \$20

STARTERS

PLOUGHMAN'S PLATTER

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

OVERNIGHT OATS

honey-brown sugar granola / berry \$7

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

rotating weekly on our specials menu MP

DIPPING FRIES (GF, VG)

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

LUNCH

SANDWICHES & BURGERS SERVED WITH
CHIPS OR CHOOSE TRUFFLE FRIES,
POTATO SALAD OR SIDE SALAD +\$1
GF BUN +\$2

FISH & CHIPS

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

8oz PUB BURGER

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

CHICKEN SANDWICH

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

BLTEA

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

CHICKPEA SHAWARMA PITA (V)

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

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 MOCKTAILS & COCKTAILS



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

ANNIE'S PASSION*
passionfruit liqueur / lemon / lime / simple \$11

POE-LOMA*
tequila / lime / fevertree grapefruit soda \$13

*CAN BE MADE ALCOHOL FREE

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

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

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

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

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

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

CRABBIE'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

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
CLOUDFALL pinot noir \$13/39

ROSÉ

ANJOUX MOMENT DE PLAISIR rosé \$11/33

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