

"THE LITTLE HOUSE WITH BEER IN IT"

The Olde English

Pub & Pantry

THE QUACKENBUSH HOUSE, ALBANY, NY

STARTERS

PLOUGHMAN'S PLATTER

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

MERGUEZ SAUSAGE ROLLS

pork / cayenne / pastry / pub mustard \$16

DIPPING FRIES (GF, VG)

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

BLACK BEAN BITES (VG)

house-made black bean bites / greens /
chipotle aioli \$11

BRUNCH

FULL ENGLISH BREAKFAST

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

HOUSE BRUNCH SANDWICH

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

BISCUITS & GRAVY

sausage gravy / two eggs any style / home
fries \$16

SAUSAGE ROLL BREAKFAST

half sausage roll / two eggs any style / home
fries \$17

AVOCADO TOAST (VG)

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

STEAK & EGGS (GF)

marinated cubed steak / two eggs any style /
home fries \$20

FRENCH TOAST (VG)

fresh berries / maple syrup / whipped cream
\$15

THE BRIT BENEDICT

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

SOUPS & SALADS

FRENCH ONION SOUP

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

CAESAR

romaine / 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: GRILLED CHICKEN \$8 / FRIED CHICKEN
\$9 / BAKED COD \$12 / TOFU (V) \$8

LUNCH

FISH & CHIPS

north atlantic beer-battered cod /
chips / coleslaw / lemon / tartar \$23

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

8oz PUB BURGER

sharp cheddar / caramelized onion / bacon /
sunny side egg / pub mustard / lettuce /
tomato / brioche bun / pickle \$20
classic cheeseburger \$18

BLACK BEAN BURGER (VG)

house-made black bean patty / garlic aioli /
lettuce / tomato / red onion / brioche bun \$17

CHICKEN SANDWICH

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

BLTEA

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

V VEGAN / VG VEGETARIAN / GF GLUTEN FREE

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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THE QUACKENBUSH HOUSE, ALBANY, NY

HAND-CRAFTED MOCKTAILS & COCKTAILS

AGUA FRESCA

weekly rotating selection with fresh ingredients
\$8

LAVENDER FIELDS LEMONADE*

vodka / lavender simple syrup / homemade
lemonade \$13/\$7

OLIVIA*

vodka or gin / homemade berry syrup /
grapefruit / lemon / club soda \$14/\$8

POE-LOMA*

tequila / lime / fevertree grapefruit soda
\$13/\$7

THE QUEENS ORDER*

vodka / muddled cucumber / simple syrup /
lemon \$14/\$8

*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

LONDON MULE

gin / ginger or seasonal crabbie's / lime \$15

PICK YOUR SPRITZ

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

BLACKBERRY BRAMBLE

gin / crème de mure / lemon / berry syrup \$15

PIMM'S CUP

pimm's / lemon juice / lemon-lime soda \$12

GOLD RUSH

bourbon / honey / simple / ginger liquor / lemon
/ gold flake rim \$16

RUB-A-DUB MARG

tequila / pomegranate juice / triple sec / lime
\$14

FINGER & THUMB & A BIT OF SUN

plantation rum / lime / pineapple / basil \$15

FRENCH 1736

misguided gin / lemon / prosecco \$11

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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