

"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

BISCUITS & JAM

homemade buttermilk biscuits / butter / jam \$11

BRUNCH

FULL ENGLISH BREAKFAST

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

BISCUIT SLIDERS

two buttermilk biscuits / scrambled eggs / cheddar / caramelized onion / ham / garlic aioli \$18

BREAD PUDDING BREKKIE (VG)

weekly rotating homemade bread pudding / whipped cream / powdered sugar / served with two scrambled eggs / home fries \$19

AVOCADO TOAST (VG)

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

STEAK & EGGS (GF)

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

THE BLACK BEAN BENEDICT (VG)

poached eggs / home fries / hollandaise / everything bagel seasoning \$20

BRUNCH BOWL (VG)

mixed greens / home fries / roasted tomato / mushroom / caramelized onion / swiss / smashed avocado / fried egg \$17
add bacon or sausage \$3 tofu \$6

SOUP & SALADS

FRENCH ONION SOUP

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

ENGLISH GARDEN

spring blend / cucumber / hardboiled egg / carrot / candied walnut / croutons / honey mustard dressing \$18

THE WALDORF

spring blend / candied walnut / apple / fresh & dried cranberry / cranberry aioli \$19

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

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

8oz BRUNCH BURGER

sharp cheddar / caramelized onion / sunny side egg / pub mustard / lettuce / tomato / brioche bun / pickle \$22 add bacon \$3
classic cheeseburger \$18

BLACK BEAN BURGER (V/VG)

house-made black bean patty / garlic aioli / lettuce / tomato / red onion / brioche bun \$19

CHICKEN SANDWICH

grilled or fried chicken / bacon / pickle / honey mustard / lettuce / brioche bun \$18

BLTEA

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

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

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

OLIVIA*

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

POE-LOMA*

tequila / lime juice / sparkling grapefruit juice
\$13/7

FRENCH 1736*

gin / lemon juice / prosecco \$11/6

BLOODY MARY*

Vodka / three sister's mix / pickle juice /
seasonings / hot sauce / lemon juice \$16/8

APPLE HARVEST SPRITZER*

apple cider / vodka / ginger liquor / honey
simple syrup / lemon / sage / prosecco \$14/7

LONDON MULE*

gin / ginger crabbie's / lime or seasonal option
\$15/7

HOT TODDY*

makers mark / honey simple syrup / lemon juice
/ hot water \$13/7

MIMOSA

ballacin prosecco with your choice of juice:
grapefruit / orange / pineapple / apple cider /
cranberry \$9

PICK YOUR SPRITZ

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

PSL SEASON

vanilla vodka / mr. black coffee liquor / pumpkin
spice liquor / o'reilly's irish cream / cream \$15

IRISH COFFEE

jameson / simple syrup / whipped cream \$12

THAMES BREEZE

citrus vodka / cranberry juice / lemon juice /
sparkling grapefruit \$15

GREYHOUND

gin / lime juice / grapefruit juice \$14

RUM DAIQUIRI

white rum / simple syrup / orange juice \$12

PIMM'S CUP

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

*CAN BE MADE ALCOHOL FREE

BOTTLES & CANS

ATHLETIC BREWING connecticut

UPSIDE DAWN lager 0.4% / \$7

RUN WILD ipa 0.4% / \$7

OKTOBERFEST fest brew 0.5% / \$7

GUINNESS (N/A)

stout / ireland 0.0% / \$8

NINE PIN CIDER albany

ORIGINAL 6.7% / \$9

ROTATING/GINGER 6.7% / \$9

DOWNEAST CIDER

original blend / massachusetts 5.1% / \$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 ale / england 4.6% / \$9

RETURN BREWING STARK RELIEF

hazy ipa / hudson 7% / \$8

MONTAUK PUMPKIN ALE

ipa session / new york 4.9% / \$7

BURLINGTON BEER ELABORATE METAPHOR

new england pale ale / vermont 5.9% / \$9

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

PREGO

montepulciano d'abruzzo \$8/\$25

TARANI malbec \$9/27

LORENZO & GASPAR

carmenere & merlot \$11/33

CLOUDFALL pinot noir \$13/39

ROSÉ

TARANI rosé \$11/33

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