

"THE LITTLE HOUSE WITH BEER IN IT"

The Olde English

Pub & Pantry

THE QUACKENBUSH HOUSE, ALBANY, NY

SOUPS & SALADS

SOUP OF THE DAY
chef's choice / baguette \$8

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 \$17

WARM WINTER SALAD
root veggies / kale / feta / toasted almond /
mandarin orange / dijon-shallot mustard
dressing \$19

**ADD ON: 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
grass fed angus beef patty / sharp cheddar /
caramelized onion / sunny side egg / pub
mustard / lettuce / tomato / brioche bun /
pickle \$22 add bacon \$2

CLASSIC CHEESEBURGER
8oz grass fed angus beef patty / cheddar
cheese / lettuce / tomato / onion / garlic aioli
/ brioche bun \$18

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

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

BLACK BEAN BURGER (VG)
house-made black bean patty / garlic aioli /
lettuce / tomato / red onion / brioche bun \$19

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

STARTERS

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

POTATO CROQUETTES (VG)
whipped potato / parmesan / breading /
spiced apricot dipping sauce \$16

SMOKED WINGS or FRIED TOFU (V)
12 wings with your choice of: mild / hot /
jameson / thai chili / pub rub \$18

SAUSAGE ROLLS
seasoned pork / pastry / pub mustard \$16

DIPPING FRIES (VG / GF)
garlic truffle salt / pub mustard / malted
ranch / garlic aioli / chipotle \$12

CANDIED BRUSSELS (GF / V)
fried brussel sprouts / maple glaze / toasted
almond \$14

ENTRÉES

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

WEEKLY ROTATING PUB POT PIE
chef's choice of savory, seasonal ingredients
baked in pastry MP

STEAK & FRITES (GF)
pan-seared filet / truffle fries / horseradish
\$26

KEDGEREE (VG)
seasonal vegetables / rice / fried egg / curry /
cream / cilantro / red pepper flake \$22
add: grilled chicken \$8 / baked cod \$12 / tofu
(V) \$8

SHEPHERD'S PIE
ground beef / whipped potato / veggies /
guinness stout / side salad \$25

BAKED MACARONI & CHEESE (VG)
elbow pasta / parmesan / swiss / colby jack /
cheddar / breadcrumb crust \$23

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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MOCKTAILS & COCKTAILS

PA RUM PUM PUM PUM*

rum / pineapple juice / spiced simple / hot water / cherry \$12/7

CRÈME BRÛLÉE MARTINI

vanilla vodka / butterscotch schnapps / irish cream / heavy cream / spiced simple \$15

STICKY TOFFEE COFFEE*

vanilla vodka / butterscotch schnapps / hot coffee / whipped cream / cinnamon \$14/6

CHILLY WILLY WONKA

choice of chocolate tequila or vodka / chocolate liqueur / irish cream / heavy cream / simple \$16

IRISH COFFEE

jameson / irish cream / hot coffee / whipped cream \$12

CLASSIC HOT TODDY*

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

*CAN BE MADE ALCOHOL FREE

MERRY MULE*

pimm's / cranberry-lime crabbie's / spiced simple / lime \$15/7

OLDE ENGLISH FASHIONED

bourbon / brown sugar simple syrup / walnut bitters / orange \$16

GRANNY'S OLD FASHIONED

town branch whiskey / spiced simple / angostura bitters / orange / cherry \$15

PICK YOUR SPRITZ

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

JINGLE JUICE PUNCH

rum / ginger liquor / pear liquor / lemon / simple / cranberry \$17

NICE LIST

reposado tequila / lime / pomegranate / rosemary \$14/\$8

NAUGHTY LIST

mezcal / reposado tequila / lemon juice / spiced simple / egg white \$13

FIG & GIN

gin / fig liqueur / honey / lemon juice \$11

DONNER & GIBSON

gin / dry vermouth / pickled onion \$15

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 albania

ORIGINAL 6.7% / \$9

ROTATING/GINGER 6.7% / \$9

DOWNEAST CIDER massachusetts

ORIGINAL BLEND 5.1% / \$8

SEASONAL WINTER BLEND 6.5% / \$9

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

RETURN BREWING STARK RELIEF

hazy ipa / hudson 7% / \$8

MONTAUK BREWING

rotating ipa / new york \$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

PREGO

montepulciano d'abruzzo \$8/\$25

JOSH CELLARS

cabernet sauvignon reserve \$15/45

TARANI malbec \$13/35

LORENZO & GASPAR

carmenere & merlot \$11/33

NATURA pinot noir \$13/39

BONTERRA red blend \$14/42

ROSÉ

TARANI rosé \$11/33

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