

"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

SAUSAGE ROLLS

seasoned pork / pastry / pub mustard \$16

DIPPING FRIES (GF, VG)

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

BISCUITS & JAM (VG)

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

PUB BRUNCH SANDWICH

scrambled or fried eggs / cheddar /
caramelized onion / ham / garlic aioli / home
fries \$18

PEAR & PROSECCO FRENCH TOAST (VG)

prosecco-poached pears / berry puree /
whipped cream \$17

EGGS IN PURGATORY (VG)

san marzano tomato / baked eggs / red pepper
flakes / parmesan / toasted garlic bread \$20

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 \$23

THE BLACK BEAN BENEDICT (VG)

poached eggs / home fries / hollandaise /
everything bagel seasoning \$18

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 \$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

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 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 / lettuce /
tomato / onion / garlic mayo / brioche bun
\$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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MOCKTAILS & COCKTAILS

PICK YOUR SPRITZ

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

BLOODY MARY

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

MIMOSA

ballancin prosecco with your choice of juice: grapefruit / orange / pineapple / cranberry / pomegranate \$9

PIMM'S CUP

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

CHAI & RYE

whiskey / chai liquor / cinnamon \$14

FIRESIDE CHAT

vespertino cream tequila / chai liquor / cinnamon stick \$12

GIN & FIG

gin / fig liquor / lemon / honey syrup / cherry / cinnamon & sugar rim \$12

LONDON MULE

gin / crabbie's ginger beer / lime \$16

CHOCOLATE ESPRESSO MARTINI

vanilla vodka / espresso / mozart chocolate / simple / espresso bean \$16

INDIGO 75

empress gin / lemon juice / prosecco \$14

PICK YOUR NEGRONI

sweet vermouth / campari with your choice of gin / bourbon / mezcal \$14.
top with prosecco \$2

AMARO CALDO

amaro / hot water / lemon \$10

CLASSIC HOT TODDY

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

MATCHA HOT TODDY

bourbon / matcha / honey simple syrup / lemon juice / hot water / star anise \$14

BUTTERED RUM HOT CHOCOLATE

sailor jerry or chocolate tequila / cocoa / butter / spiced simple / hot water \$15

MOST OF OUR COCKTAILS CAN NOW BE MADE ALCOHOL-FREE. ASK YOUR BARTENDER ABOUT OUR N/A OPTIONS!

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 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

FIRESTONE WALKER UNION JACK

ipa / california 7% / \$8

BODDINGTON'S PUB ALE

bitter-session ale / england 4.6% / \$9

SULLIVAN BLACK MARBLE

stout / ireland 5% / \$9

MONTAUK BREWING COLD DAY

ipa / new york 6.7% / \$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

NATURA pinot noir \$13/39

BONTERRA red blend \$14/42

ROSÉ

TARANI rosé \$11/33

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