

"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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## HAND-CRAFTED MOCKTAILS & COCKTAILS

### WASSAIL

bourbon / spiced simple / sparkling cider / star anise / dried apple \$16

### 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

### PICKLED WHISKEY SOUR

blended scotch / pickle juice / lemon / honey syrup / sriracha sauce \$15

### LONDON MULE

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

### CHOCOLATE ESPRESSO MARTINI

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

\*MOST OF OUR COCKTAILS CAN BE MADE ALCOHOL-FREE, ASK YOUR BARTENDER

### WINTER SANGRIA

red wine / benedictine / seasonal fruit / rosemary \$9

### OLDE ENGLISH FASHIONED

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

### PICK YOUR SPRITZ

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

### PICK YOUR NEGRONI

sweet vermouth / campari with your choice of gin / bourbon / mezcal \$14

### INDIGO 75

empress gin / lemon juice / prosecco \$14

### PIMM'S CUP

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

### AMARO CALDO

amaro / hot water / lemon \$10

### 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

### IRISH COFFEE

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

## 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

### BODDINGTON'S PUB ALE

bitter/session / 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

#### 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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