



The Jolly Onion

Restaurant • Bar • Catering

Vanderhaus

LUNCH DINING ROOM & BAR MENU

APPETIZERS

PINE ISLAND ONION RINGS TOWER \$8.6

Battered Thick Onion Rings,
Honey Mustard & Ranch

BELGIAN MAC & GRUYERE CHEESE

CAST IRON CASSEROLE
GRATINEE \$12.5

AMSTERDAM AUTHENTIC

BITTERBALLEN \$9.5

**First & Exclusive outside NYC @ Onion*

Famous Dutch Mini Croquettes
w/ Sirloin Béchamel Filling

AUTHENTIC SWEDISH MEATBALLS \$10

Sirloin/Pork, Spices,
Sour Cream Gravy, Lingonberries

HAND-MADE

POTATO ONION PIEROGIS \$8.9

Polish Dumplings, Sour Cream, Dill,
Cabbage, Beet Horseradish

BUFFALO WING FEST

TRADITIONAL WINGS \$12.5

Mild/Hot/Honey Garlic
BBQ/Thai Sweet Chili

w/ Homemade Blue Cheese & Garnie

HOUSE-MADE

CHICKEN LIVER PATE \$10.5

Red Onion Jam, Cornichon Pickles,
Crostini, Grain Mustard

HOMEMADE CRISPY

POTATO PANCAKES \$8.8

Sour Cream, Warwick Apple Sauce,
Beet Horseradish

BLUE BALTIMORE CRAB BRULEE DIP

CAST IRON SKILLET \$14.7

Creamy Hot Dip of Fresh Crab, Corn,
Red Pepper, Cream Cheese, Scallions,
Grilled Pita Bread

HOUSE-MADE TUSCAN

WHITE BEAN HUMMUS \$8.9

Fresh Rosemary, Garlic, EVO,
Cannellini Beans
w/ Warm Pita (Vegan-friendly)

LOCAL & EURO ARTISANAL CHEESE

& CHARCUTERIE BOARD \$18.5

(2-4 Persons)

Cured Meats, Cheese, Preserves,
Cornichon Pickles, Crostini, Olive Blend

GIANT 10 oz. IMPORTED PRETZEL

FROM MUNICH \$8.5

Served with Sweet Mustard &
Horseradish Sauce

Side of Cheese Sauce - \$1.5

SOUPS

PINE ISLAND

ONION SOUP GRATINEE \$8.8

Local Onions, Austrian Gruyere Cheese, Crostini

LOADED FARMERS

POTATO LEEK SOUP \$7.5

Applewood Bacon, Scallions,
NY Cabot Cheddar

DAILY SOUP DU JOUR \$6

NEW YORK STATE FARM BOUNTY

HUDSON CHATHAM FARM WEDGE \$11.9

Baby Iceberg, Chatham Blue,
North Country Smokehouse Bacon,
Lancaster Mini Tomatoes,
Ronny Brook Farms Buttermilk Dressing

THE FINGER LAKES SALAD \$12.5

Wild Greens & Arugula, Organic Strawberries,
Blueberries, Cabernet Franc Grapes,
Cropsley Blue Stilton Cheese, Toasted Walnuts,
Catskill Raw Apple Cider Vinaigrette

MEDITERRANEAN SALAD \$12.5

Wild Greens, Cucumber, Imported Feta,
Roasted Peppers, Tomatoes, Cucumbers,
Homemade Lemon Honey Dressing

VANDERHAUS SALAD \$7.5

Mixed Wild Greens, Cucumber,
Grape Tomatoes, Red Onion, Carrots

DRESSINGS

Buttermilk Blue • Cider Vinaigrette,
Balsamic • Russian

EXTRA SALAD ADD-ON PROTEINS

Grilled Chicken \$5.5

Roasted Salmon \$10.5

Seared Yellow Fin Tuna \$12

WEEKLY LUNCH SPECIALS

\$14.99 - Includes Cup of Soup

BAVARIAN BRATWURST PLATTER

2 Grilled Bratwurst
Sauerkraut, Whipped Potatoes

CHICKEN SCHNITZEL HOLSTEIN

Crispy Chicken Cutlet, Fried Egg
Capers, Home Fries, Red Cabbage

NEW ENGLAND FLOUNDER PLATE

Crispy Breaded Flounder Filet
Whipped Potato, Macaroni Salad, Tartar sauce

POLISH FARM PLATE

Kielbasa, Pierogi, Sauerkraut, Whipped Potato

BBQ CHICKEN WRAP

Grilled Wrap, Chicken, BBQ Sauce,
Crispy Onion, Cheddar, Lettuce/Tomato, Fries

MAINS

Complimentary Soup du Jour w/ Lunch Mains

WORLD FAMOUS

JAGER SCHNITZEL \$19.5

Breaded Pounded Pork Loin,
Hunter Mushroom & Onions Sauce,
Red Cabbage, Home Fries

ZURICH BIERHALLE STUFFED

CHICKEN CORDON BLUE \$18

Crispy Pan-fried Chicken Breast,
Stuffed w/ Smoked Ham,
Swiss Gruyere, Dijon Sauce,
Home Fries, Red Cabbage

VEGETABLE TOASTED FREGOLA

COUS COUS BOWL \$17

Fregola, Cremini Mushrooms, Spinach,
Leeks in Garlic White Wine Sauce
with Parmesan Cheese

(Vegan option available-Potato instead of Cous Cous)

CAVATAPPI PASTA RAGU

ALLA BOLOGNESE \$16.5

Caramelized Ground Sirloin/Berkshire Pork,
Pomodoro Tomato Sauce,
Cream, Parmesan

HALF POUND BURGERS & MORE

BLACK DIRT

SIMPLE BURGER \$12.5

Certified Angus Beef

Lettuce/Tomato, Frites, Creole Aioli

VANDERHAUS SPECIAL

FRENCH ONION BACON BURGER \$15

Applewood Bacon,
Smothered Caramelized Local Onions,
Creamy Gruyere Cheese Sauce,
Crispy Fried Onions, Brioche Roll, Frites

NEW YORK REUBEN \$15.9

Corned Beef, Swiss, Sauerkraut,
Russian Dressing, Onion Rye, Frites

TURKEY BLT WRAP \$12.9

Grilled Wrap, Turkey Breast, Bacon,
Lettuce/Tomato, Mayo, Fries

HEN HOUSE FRAZZLED

CHICKEN SANDWICH \$12.5

Herb Marinated Grilled Chicken Breast,
Creole Aioli, Arugula, Frizzled Onions,
Pickles, Brioche Roll, Frites

Extra Toppings

Applewood Bacon \$3

Caramelized or Crispy Fried Onions \$2
Cheese \$1.5

(Cheddar, Gruyere, Swiss, Provolone)

We use a healthy rice bran fry oil (gluten free)

— BOOK YOUR PARTY & CATERING FUNCTION WITH US —

Vegan / Vegetarian Entree Available

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