



The Jolly Onion

Starters

Pine island Blooming onion \$12

In house battered blooming onion served with a side of chipotle aioli

Amsterdam Authentic Bitterballen \$11

Famous Dutch mini croquettes filled with a homemade sirloin bechamel filling and a side of Dijon mustard

Homemade Potato Pancakes \$10

Served with sour cream and homemade Warwick apple sauce

Buffalo Wings \$ 14.5

Your choice of Plain/Mild/Hot/Honey Garlic/BBQ/Sweet Thai Chili. Served with homemade buttermilk blue cheese or ranch dressing, carrots & celery

Hand-made Potato Onion Pierogis \$11

Five in house made Polish pierogis served with polish cabbage, sour cream, homemade beet horseradish, and garnished with dill

Giant 10 oz. Imported Bavarian Pretzel \$12.5

*Imported from Munich and served with honey mustard and homemade horseradish cream sauce
Add: Cheese Sauce \$1.5*

Mozzarella sticks \$12

5 mozzarella sticks served with a side of in house made marinara sauce

Chicken Tenders \$13

4 in house made chicken tenders served with a side of hot honey mustard

Applewood Bacon Wrapped Scallops \$17

Five applewood bacon wrapped scallops served over arugula and topped with a horseradish cream sauce

Soups

Daily Soup du Jour \$7.75

Ask server for details

Loaded Farmers Potato Leek Soup \$9.5 (GF)

Topped with applewood smoked bacon, scallions, and shredded Cabot cheddar cheese

Pine Island Onion Soup Gratinée \$10

Homemade French onion soup made with local black dirt onions, topped with homemade onion crostini, and gruyere cheese

Salads

Hudson Valley Chatham Farm Wedge \$14 (GF)

Baby iceberg lettuce topped with blue cheese crumbles, smoked apple wood bacon, heirloom grape tomatoes, scallions, and our homemade buttermilk blue cheese dressing

Burrata Mozzarella \$17 (GF)

In house made burrata served with charred cherry tomatoes, arugula, and topped with roasted garlic olive oil and smoked sea salt

Vanderhaus \$10 (GF)

Mixed greens served with cucumber, heirloom grape tomatoes, red onion, carrot, and your choice of dressing

The Finger Lakes \$15 (GF)

Mixed greens tossed with organic strawberries, blueberries, grapes, homemade candied

Add protein

Grilled Chicken \$7.50

Breaded Chicken \$7.50

Scottish Salmon \$13

Dressing choices

Ranch

Russian

Balsamic

Honey Mustard

Buttermilk Blue Cheese

Apple Cider Vinaigrette

Kids Menu

Burger and fries \$10

*Hamburger served on a bun with French Fries, apple sauce, and pickles
Add cheese: \$1.50*

Chicken tenders \$13

Served with French Fries and apple sauce

Crispy Pork Chop \$11

Served with French Fries and apple sauce

Baked Mac n Cheese \$9

Homemade mac and cheese served in our creamy gruyere cheese sauce

Kids Pasta \$7

With butter or tomato sauce- Add meatballs for \$2

Side Dishes:

- Mashed potato \$6 (GF)
- Home fries \$5 (GF)
- French fries \$6
- Creamed Spinach \$9
- Bavarian Red Cabbage \$6 (GF)
- Sauerkraut \$6 (GF)
- Minnesota Wild Rice \$6 (GF)
- Homemade Spätzle Noodles \$9
- Asparagus with Garlic Butter \$9.5 (GF)
- Polish Braised cabbage with pork \$6 (GF)

Vanderhaus Burger \$17

Lowland Farm grass fed beef burger served on a brioche bun topped with applewood smoked bacon, caramelized onions, gruyere cheese sauce, fried onions, and served with a side of Gurda farms in house cut French fries

Farmers Country Fried Chicken Sandwich \$14

Hand-breaded chicken cutlet served on a brioche bun topped lettuce, tomato, onion, creole aioli, and served with a side of Gurda farms in house cut French fries, and pickles

House Smoked Pulled Pork Sandwich \$15.5

Apple & cherry wood smoked pulled pork tossed in our homemade BBQ sauce topped with pickled red onions, served on a brioche bun with a side of coleslaw and Gurda farms in house cut French fries

Mac and cheese your way \$13

*Belgian mac and cheese
Add pulled pork \$4
Add buffalo chicken \$4*

Crab Cake Sandwich \$17

In house made crab cake served on a brioche topped with lettuce, tomato, onion, and a chive mustard sauce served with Gurda farms in house cut French fries

Smoked Prime rib dip \$18

Smoked prime rib served on a brioche bun topped with onion jam, smoked gouda, and a whiskey au jus, served with in house made Gurda farms French fries

Extra toppings

Applewood Smoked Bacon \$4

Add Cheese \$2 (Cheddar, Gruyere, Mozzarella, blue cheese crumbles)

Caramelized Onions \$2.5 (GF)

Crispy Fried Onions \$2.5

Fried Egg \$3 (GF)

Jolly onion classics

World Famous Jager Schnitzel \$26

Thinly pounded pork loin breaded and topped with our homemade hunter mushroom sauce, served with red cabbage, and home fries

Swedish meatball platter \$22

House blend sirloin meatballs served with sour cream gravy, mashed potatoes, red cabbage and apples, and a side of imported lingonberry

Baltic Farmers platter \$29

Artisanal Locally Smoked Kielbasa, Kasseler smoked pork loin, two polish pierogis, polish braised cabbage with pork, and home fries

Munich Wurst Platter \$27 (GF)

Artisanal local Bratwurst, Smoked Sausage, Vienna Wurst, sauerkraut, served with home fries, and grain mustard

NA Beverages:

Coke
Diet Coke
Sprite
Lemon Iced Tea
Unsweetened Iced Tea
Dr. Pepper
Fanta Orange
Ginger ale
Lemonade
Pellegrino Bottled /Aqua Pana Bottled

Entrees

Lemon butter salmon \$28

Scottish Faroe Island Wild Salmon topped with a creamy lemon garlic sauce, served with wild rice and asparagus

Shrimp scampi \$23

Alaskan shrimp served over linguini topped with our house scampi sauce

New Bedford pan seared scallops \$28

5 wild caught scallops served over parmesan risotto topped with a brown butter sauce

Black forest veal schnitzel \$29

Thinly pounded fried veal cutlet with black forest ham, melted gruyere cheese served with home fries, red cabbage and apples, and a creamy white mushroom sauce

Chicken marsala \$22

In house breaded chicken topped with marsala sauce served with choice of roasted potatoes or linguini

Pan roasted chicken \$23

Fresh chicken breast pan roasted in garlic butter served over a creamy orzo with spinach and sun-dried tomatoes

Wild Rice Harvest Veggie Bowl \$22.5

Wild Rice sautéed with organic spinach, asparagus tips, leeks, wild mushrooms, chickpeas, red pepper, roasted garlic, and EVOO

Penne ala Vodka \$21

Penne pasta served in a creamy vodka tomato sauce garnished with parmesan cheese
*Add: Chicken Grilled or Breaded \$7.5 Add Applewood Smoked Bacon \$4 *Gluten Free Pasta \$2 upcharge**

New York Strip Steak \$38

Dakota Ranch Angus Strip 16oz. cut served with roasted potatoes and creamed spinach, topped with red wine braised onions

Filet mignon \$42

8oz filet mignon served with charred broccolini and roasted potatoes with a bourbon peppercorn sauce