



The Jolly Onion

STARTERS

PINE ISLAND ONION RING TOWER \$9.5

Leaning tower of beer battered onion rings served with a side of ranch and honey mustard dressing

AMSTERDAM AUTHENTIC BITTERBALLEN \$10

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

HOMEMADE POTATO PANCAKES \$9

Served with sour cream and homemade Warwick apple sauce

SWEDISH MEATBALLS \$11.5

Five house blend sirloin meatballs served with sour cream gravy and a side of imported lingonberry

HOT SPINACH & ROASTED GARLIC ARTICHOKE DIP \$13

Creamy cheese and spinach dip served with a side of homemade crostini

APPLEWOOD BACON WRAPPED SCALLOPS \$16

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

BUFFALO WINGS \$ 12.5

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 \$9.5

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

GIANT 10 OZ. IMPORTED BAVARIAN PRETZEL \$10

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

SIDE DISHES:

MASHED POTATO \$5 (GF)

HOME FRIES \$5 (GF)

COLESLAW \$5 (GF)

FRENCH FRIES \$6

CREAMED SPINACH \$7

BAVARIAN RED CABBAGE \$5 (GF)

SAUERKRAUT \$5 (GF)

MINNESOTA WILD RICE \$5 (GF)

HOMEMADE SPÄTZLE NOODLES \$7

ASPARAGUS WITH GARLIC BUTTER \$8.5 (GF)

POLISH BRAISED CABBAGE WITH PORK \$5 (GF)

SOUPS

DAILY SOUP DU JOUR \$6.5

Ask server for details

LOADED FARMERS POTATO LEEK SOUP \$7.5 (GF)

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

PINE ISLAND ONION SOUP GRATINEE \$9

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

SALADS

HUDSON VALLEY CHATHAM FARM WEDGE \$13 (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 \$16 (GF)

Fresh creamy mozzarella served with heirloom cherry tomato, arugula, olives, balsamic syrup, EVOO, and fresh cracked pepper

VANDERHAUS SALAD \$9 (GF)

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

THE FINGER LAKES SALAD \$14 (GF)

Mixed greens tossed with organic strawberries, blueberries, grapes, homemade candied walnuts, blue cheese crumbles, and our homemade apple cider vinaigrette

ADD PROTEIN

Grilled Chicken \$6

Breaded Chicken \$6

Scottish Salmon \$12

DRESSING CHOICES

Ranch

Russian

Balsamic

Honey Mustard

Buttermilk Blue Cheese

Apple Cider Vinaigrette

KIDS MENU

BURGER AND FRIES \$9

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

CRISPY CHICKEN SCHNITZEL \$11

Served with French Fries and apple sauce

CRISPY PORK CHOP \$10

Served with French Fries and apple sauce

BAKED MAC N CHEESE \$7

Homemade mac and cheese served in our creamy gruyere cheese sauce

HOT DOG AND FRIES \$8

Kids hot dog served with French Fries

KIDS PASTA \$6

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

BURGERS & SANDWICHES & MORE

Gluten free buns available for \$2 upcharge
Sub French fries for a side salad for \$2 upcharge
Sub French fries for onion rings \$3.5

BLACK DIRT BURGER \$13

Certified Angus beef burger served on a brioche roll, topped with lettuce, tomato, creole aioli, and served with French Fries

VANDERHAUS BURGER \$16

Certified Angus 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 French Fries

FARMERS COUNTRY FRIED CHICKEN SANDWICH \$13.5

Hand-breaded chicken cutlet served on a brioche bun topped lettuce, tomato, onion, creole aioli, and served with a side of French Fries, and pickles

HOUSE SMOKED PULLED PORK SANDWICH \$14

Apple & cherry wood smoked pulled pork tossed in our homemade BBQ sauce served on a brioche bun with a side of coleslaw and French Fries

BELGIAN MAC & CHEESE \$13

Gruyere mac & cheese served in a cast iron skillet.

BUFFALO CHICKEN MAC & CHEESE \$18

Gruyere mac & cheese topped with your choice of grilled or breaded buffalo chicken

PULLED PORK MAC & CHEESE \$19

Gruyere mac & cheese served topped with our house smoked cherry & apple wood pulled pork

EXTRA TOPPINGS

APPLEWOOD SMOKED BACON \$3
ADD CHEESE \$2 (CHEDDAR, GRUYERE, MOZZARELLA, BLUE CHEESE CRUMBLES)
CARAMELIZED ONIONS \$2.5 ^{GF}
CRISPY FRIED ONIONS \$2.5
FRIED EGG \$3 ^{GF}

NA BEVERAGES:

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

JOLLY ONION CLASSICS

WORLD FAMOUS JAGER SCHNITZEL \$25

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

SWEDISH MEATBALL PLATTER \$21

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

BALTIC FARMERS PLATTER \$26

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

MUNICH WURST PLATTER \$24 ^{GF}

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

ENTREES

CHICKEN MADEIRA \$23

Chicken cutlet smothered in a madeira sherry wine and wild mushroom sauce topped with asparagus and melted mozzarella cheese and served over mashed potatoes

NEW YORK STRIP STEAK \$34

Dakota Ranch Angus Strip 16oz. cut served with a red wine reduction, home fries, crispy onions, and a side of red cabbage and apples

SALMON NOVA SCOTIA \$29 ^{GF}

Scottish Faroe Island Wild Salmon topped with a lobster beurre blanc sauce, served over mashed potatoes, and topped with asparagus

JUMBO SHRIMP FRY \$26

Hand-Breaded fresh Jumbo Shrimp served with French fries, coleslaw, tartar sauce, and cocktail sauce

BLACK FOREST VEAL SCHNITZEL \$28

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

WILD RICE HARVEST VEGGIE BOWL \$21.5 ^{GF} ^{VEG}

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

CAVATAPPI ALA VODKA \$20

Cavatappi semolina pasta served in a creamy vodka tomato sauce garnished with parmesan cheese
Add: Chicken Grilled or Breaded \$6 Add Applewood Smoked Bacon \$3 *Gluten Free Pasta \$2 upcharge*

DESSERTS

EUROPEAN APPLE STRUDEL \$10

Topped with caramel drizzle and served with a side of whipped cream

Add Ice Cream \$1.5

CLASSIC DUTCH DAME BLANCHE SUNDAE \$10.5

Vanilla ice cream and house made chocolate sauce layered and topped with whipped cream and a cannoli chip

CARROT CAKE \$9.5

Drizzled with caramel and served with a side of whipped cream

STRAWBERRY BELGIAN WAFFLE \$11

Belgian waffle topped with fresh strawberries, caramel drizzle, and served with a side of whipped cream

Your choice of vanilla or chocolate ice cream

CHOCOLATE MOUSSE TORTE \$9.5

Served with whipped cream and our house made chocolate sauce

NEW YORK STYLE CHEESECAKE \$9.5

Drizzled with caramel and served with a side of whipped cream

Coffee \$3

Tea \$2.5

Latte \$7

Cappuccino \$7

Single Espresso \$3

Double Espresso \$6

Jolly Onion Cappuccino \$12