

CIDER MENU

Traditional, small-batch farmhouse ciders, available by the glass or bottle

CIDER OF THE MONTH

SPITZ '25 - NEW *\$10/glass (120z), \$20/750ml* Tropical, sharp, light oak - 8.6% ABV | 0.0% RS

SINGLE VARIETAL

WINESAP '25 \$10/glass (12oz), \$20/750ml Red apple, light tropical fruit, honey - 7.7% ABV | 0.0% RS

HERITAGE GOLD RUSH '23 \$10/glass (12oz), \$25/750ml Green apple, white wine, honeysuckle - 7.5% ABV | 0.0% RS

DABINETT '25 \$10/glass (120z), \$20/750ml
Tannic, earthy, baked apple, light Foeder - 7.5% ABV | 0.0% RS

FLOK '22 *\$12/glass (6oz), \$30/375mL* Ripe apple, caramel, cinnamon - 12.1% ABV | 7.7% RS

FRUIT & BOTANICALS

ROSÉ \$10/glass (12oz)

Strawberry & grapefruit, herbal, light French oak - 6.7% ABV | 0.4% RS

BLUEBERRY FRUIT BELT \$6/glass (12oz), \$15/4 pack Juicy, ripe apple, blueberry - 5.3% ABV | 3.8% RS

SPIRIT BARREL

THE MITTEN '21 \$8/glass (12oz), \$15/4 pack
Bourbon-barrel-aged, vanilla, ripe apple - 7.5% ABV | 1.7% RS

BCBS CORDIAL MITTEN '22 \$12/glass (12oz), \$30/750ml BCBS-barrel-aged, cherry wood & dried fruit - 8.3% ABV | 0.4% RS

BLUEBERRY MITTEN '22 \$10/glass (120z), \$25/750ml Bourbon-barrel-aged, vanilla, blueberry - 7.4% ABV | 2.2% RS

QUAD MITTEN '22 \$12/glass (6oz), \$45/375ml Quad-bourbon-barrel-aged, char, vanilla - 16.2% ABV | 0.0% RS

BLENDED

ARBORY '22 \$10/glass (12oz), \$25/750ml Ripe apple, dried fruit, honey, still - 7.9% ABV | 0.0% RS

JACK PINE '25 \$10/glass (120z), \$25/750ml Bright, unoaked, light umami - 7.7% ABV | 0.0% RS

GOLDENHOUR '21 \$10/glass (12oz), \$25/750ml Overripe apple, honeysuckle, stone fruit - 7.1% ABV | 0.0% RS

PAPILLON '21 *\$10/glass (12oz), \$25/750ml*Overripe apple, citrus, vanilla - 8.6% ABV | 0.0% RS

OVERSTORY \$12/glass (12oz), \$30/750ml Overripe apple, floral, chestnut-barrel-aged - 7.7% ABV | 0.0% RS

BRUT '25 \$10/glass (12oz), \$20/750ml Crisp, citrus, touch of French oak - 6.7% ABV | 0.2% RS

SALUT! '20 \$12/500ml (17oz) or 2 for \$20 Crisp, bubbly, French oak - 6.7% ABV | 0.3% RS

LAPINETTE '25 \$10/glass (12oz), \$25/750ml Brett, Foeder & French oak, unfiltered - 7.1% ABV | 0.0% RS

OLD SPOT '19 *\$12/500ml (17oz) or 2 for \$20* Brett, French oak, unfiltered, still - 8.2% ABV | 0.0% RS

CARDINALE '19 *\$12/500ml (17oz) or 2 for \$20*Native Brett, tart, foeder & French oak - 7.9% ABV | 0.0% RS

SEASONAL SPECIAL

BLUEBERRY FROZÉ \$12/140z

Lightly sweetened blueberry cider served up frozen

TASTING FLIGHTS

Our tastings are arranged in order of complexity, 1-4 on your tray | 3oz of each cider

FARM FLIGHT \$15

Sample a cider from each of our four core styles

1. JACK PINE '25 - Blended

Bright, unoaked, light umami - 7.7% ABV | 0.0% RS

2. SPITZ '25 - NEW - Single Varietal

Tropical, sharp, light oak - 8.6% ABV | 0.0% RS

3. THE MITTEN '21 - Spirit Barrel

Bourbon-barrel-aged, vanilla, ripe apple - 7.5% ABV | 1.7% RS

4. BLUEBERRY FRUIT BELT - Fruit & Spice Juicy, ripe apple, blueberry - 5.3% ABV | 3.8% RS

SINGLE VARIETAL FLIGHT \$18

Celebrate harvest season with single-varietal ciders

1. WINESAP '25

Red apple, light tropical fruit, honey - 7.7% ABV | 0.0% RS

2. HERITAGE GOLD RUSH '23

Green apple, white wine, honeysuckle - 7.5% ABV | 0.0% RS

3. DABINETT '25

Tannic, earthy, baked apple, light Foeder - 7.5% ABV | 0.0% RS 4. FLOK '22

Ripe apple, caramel, cinnamon - 12.1% ABV | 7.7% RS

FOOD & NON-ALCOHOLIC BEVERAGES

Find curated snacks and drinks in our bottle shop—most locally sourced—ready to enjoy

+ Cheese & Charcuterie Board Friday & Sunday & Satruday Food Trucks

GRAB & GO SNACKS

CHEESES & DIPS

CHEVRE, EVERGREEN LANE \$13/60Z

Soft goat cheese spread, served a la carte French Herb, Honey Lavender or Tomato Garlic

FROMAGE BLANC, EVERGREEN LANE \$13/60Z

Soft cow cheese spread, served a la carte Original or Figgy

PIMENTO, ZINGERMAN'S \$14/80Z

Spicy cheddar cheese spread, served with kettle chips

HUMMUS, CAVA \$8/80Z

Creamy chickpea dip with tahini and lemon, served with kettle chips

CURED MEATS

FINOCCHIONA, BROOKLYN CURED \$10/3oz

Italian-style pork salami with fennel and black pepper

SMOKED BEEF SALAMI, BROOKLYN CURED \$10/30Z

Beef salami with classic spices and natural hardwood smoke

FROM THE KITCHEN

ARTISAN CHEESE BOARD \$20

Available Friday & Sunday

A curated selection of three artisan cheeses served with a seasonal spread & pickled vegetables. Served with Rustic Bakery crackers (or Fine Cheese Company gluten-free crackers upon request).
+ Cibo Italia Prosciutto \$8

- + Brooklyn Cured Spicy Beef Salami \$8

OCTOBER FOOD TRUCKS

Every Saturday in October, enjoy a featured food truck serving up fresh, local fare alongside your cider.

- Oct 4 JR's Smokeshack
- Oct 11 Steve's Sausage Shack
- Oct 18 JR's Smokeshack
- Oct 25 JR's Smokeshack

CRACKERS & CHIPS

CRACKER BITES, RUSTIC BAKERY \$7/40Z

Handcrafted savory crackers

Olive Oil & Sel Gris or Rosemary & Olive Oil

GF CRACKERS, FINE CHEESE CO \$7/3.50Z

Gluten-free artisan-made with EVOO & sea salt

GF CRACKER THINS, EVERY BODY EAT \$7/50Z

Gluten-free plant-based, allergen-friendly Sea Salt Chia, White Pepper or Cranberry Crisp

GREAT LAKES KETTLE CHIPS \$2/1.38oz, \$7/8oz

Local kettle-cooked chips Various flavors

ETC

DILL CHIPS, SUCKERPUNCH PICKLES \$5/3.40z

Crunchy dill pickle chips, made in Michigan

STROOPWAFEL, SWOFFLE \$4/1.16oz

Dutch-style waffle cookie with rich caramel filling Dark Chocolate or French Vanilla

N.A. BEVERAGES

LOCAL APPLE JUICE \$4/12oz cup

Non-alcoholic fresh-pressed apple juice

BRIX CRAFT SODA POP \$3/12oz bottle

Local soda made with natural cane sugar Pomegranate Lemonade, Orange Cream, Cane Cola, Root Beer or Jamaican Ginger Beer (spicy)

LIVELY UP KOMBUCHA \$5/12oz bottle

Local small-batch, naturally fermented kombucha Apple Harvest, Blueberry Harvest or Tropical Dream

OPEN THURSDAY—MONDAY 12-6PM (CLOSED TUESDAY & WEDNESDAY)

LIVE MUSIC FRIDAY & SATURDAY - SEE WEBSITE FOR DETAILS **GUIDED TASTINGS SATURDAY 2PM & 4PM**

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