

# CIDER MENU

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

### **CIDER OF THE MONTH**

**THE MITTEN '25** \$10/glass (12oz), \$25/750ml Bourbon barrel-aged, vanilla, ripe apple - 7.5% ABV | 1.1% RS

### **SINGLE VARIETAL**

**WINESAP '25** *\$10/glass (120z), \$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

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

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

### FRUIT & BOTANICALS

**ROSALITA** \$12/glass (12oz), \$45/750ml Rosé with Schaerbeek cherries, oak, hibiscus - 6.9% ABV | 0.0% RS

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

#### SPIRIT BARREL

**BCBS TOASTED MITTEN '22** *\$12/glass (6oz), \$30/375ml* BCBS barrel-aged, caramel, toasted malt - 9.1% ABV | 0.0% RS

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

**OLD FASHIONED MITTEN '25** \$12/glass (12oz), \$30/750ml Citrus bitters, light bourbon, light oak - 9.2% ABV | 0.7% RS

**THE MITTEN '25** \$10/glass (12oz), \$25/750ml Bourbon barrel-aged, vanilla, ripe apple - 7.5% ABV | 1.1% RS

**BLUEBERRY MITTEN '22** \$10/glass (12oz), \$25/750ml Bourbon barrel-aged, vanilla, blueberry - 7.4% ABV | 2.2% RS

### **BLENDED**

**JACK PINE '25** \$10/glass (12oz), \$25/750ml Bright, unoaked, light umami - 7.7% ABV | 0.0% RS

**GOLDENHOUR '21** \$10/glass (120z), \$25/750ml Overripe apple, honeysuckle, stone fruit - 7.1% ABV | 0.0% RS

**NORTHERN SPY '21** *\$12/glass (120z), \$40/750ml* Baked apple, light citrus, honey - 6.4% 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, unfiltered, Foeder & French oak - 7.1% ABV | 0.0% RS

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

**PERCHERON '25** \$10/glass (12oz), \$25/750ml Light Brett, ripe apple, Foeder & French oak - 7.1% ABV | 0.8% RS

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

**FLOK '23** *\$12/glass (6oz), \$25/375ml*Ice Cider, Ripe apple, caramel, cinnamon - 12.2% ABV | 5.1% RS

### **SEASONAL SPECIAL**

### **HOT MULLED CIDER \$8/120Z**

A 12oz pour of our hot mulled cider. Crafted from a blend of our iconic Mitten and Fruit Belt ciders, some fresh soft cider, and aromatic mulling spices.

### **TASTING FLIGHTS**

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

### FARM FLIGHT \$15

Sample flagship ciders from each of our four core styles.

- **1. WINESAP '25** Single Varietal Red apple, light tropical fruit, honey 7.7% ABV | 0.0% RS
- **2. LAPINETTE '25** *Blended*Brett, Foeder & French oak, unfiltered 7.1% ABV | 0.0% RS
- **3. THE MITTEN '25** *Spirit Barrel*Bourbon-barrel-aged, vanilla, ripe apple 7.5% ABV | 1.1% RS
- **4. BLUEBERRY FRUIT BELT** *Fruit & Botanicals* Juicy, ripe apple, blueberry 5.3% ABV | 3.8% RS

### TASTE OF CIDER SOCIETY FLIGHT \$18

A sampling of our Cider Society Club Winter '25 Box. Join today!

- 1. PERCHERON '25 Blended
  - Light Brett, ripe apple, Foeder & French oak 7.1% ABV | 0.8% RS
- **2. THE MITTEN '25** *Spirit Barrel*Bourbon barrel-aged, vanilla, ripe apple 7.5% ABV | 1.1% RS
- **3. BCBS CORDIAL MITTEN '22 Spirit Barrel**BCBS barrel-aged, cherry wood, dried fruit 8.3% ABV | 0.4% RS
- **4. OLD FASHIONED MITTEN '25** *Spirit Barrel* Citrus bitters, light bourbon, light oak 9.2% ABV | 0.7% RS

# FOOD & NON-ALCOHOLIC BEVERAGES

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

### GRAB & GO SNACKS

### **CHEESES & DIPS**

CHEVRE, EVERGREEN LANE \$13/60Z

Soft goat cheese spread French Herb or Tomato Garlic

FROMAGE BLANC, EVERGREEN LANE \$13/60Z

Soft cow cheese spread Original or Figgy

PIMENTO, ZINGERMAN'S \$13/80Z

Spicy cheddar cheese spread

HUMMUS, CAVA \$7/80Z

Creamy chickpea dip with tahini and lemon

### **CURED MEATS**

FINOCCHIONA, BROOKLYN CURED \$10/30Z

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

### 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, \$9/14oz

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

## FROM THE KITCHEN

### ARTISAN CHEESE BOARD \$20

#### Available Friday, Saturday & 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

### 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 Elderberry Healer

### JOIN CIDER SOCIETY!

Join Cider Society for quarterly releases, limitededition bottles, Tasting Room perks, and farmgathering invites. Pick up at the farm or ship to your door. Scan the QR code below to sign up today!



#### **NOVEMBER HOURS:**

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

GUIDED TASTINGS EACH SATURDAY AT 2PM. SIGN UP ON OUR WEBSITE OR ASK A STAFF MEMBER

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