

BELGIAN-STYLE ALES BREWED



IN COOPERSTOWN NEW YORK

For The Table

OMMEGANG FRITES \$7

Traditional Belgian style, hand cut, twice fried with rotating aioli selection

OMMEGANG HOUSE SALAD \$10

Bell peppers, red onions, cucumber, tomatoes, shredded Brussels sprouts, hardboiled egg, Ommegang-grown hops dressing

Salad add ons: Chicken \$4, Steak \$6

MASTER BREWER'S BOARD \$21

Served with three philosophers figs, garlic sour pickles and fresh bread

Abbey Ale Ewe's Blue: Sheep's milk cheese from Old Chatham Shepherding Company; Old Chatham, NY

Midnight Moon: Goat's milk cheese from Cypress Grove; Arcata, CA

Three Philosophers Gouda: Cow's milk cheese aged for one year from Byebrook Farm; Walton, NY

Duck Bacon: Smoked duck breast from Hudson Valley Duck Farm; Ferndale, NY

Pork Belly: Cured pork belly

CHICKEN AND WAFFLES \$12

Fried chicken breast on a liege-style waffle with vanilla pepper gravy and strawberry jam

MOULES \$13

Choice of Pesto, Garlic Shallot or our Daily Sauce

PRETZEL STICKS \$7

Three baked pretzel sticks served with Nirvana cheese sauce and Caraway mustard

BRUSSELS SPROUTS \$7

Deep fried Brussels sprouts served with house made aioli

Entrée's

Served with a soup or salad. Substitute frites for \$4

BRATS AND KRAUT \$13

Local sausage served on a bun, topped with crispy kraut, Abbey Ale caraway mustard

CHICKEN SANDWICH \$13

Buttermilk fried chicken breast, served with a Brussels sprout slaw

Add bacon \$2

CROQUE-MADAM \$12

Sliced ham and cheese on sourdough bread topped with Nirvana cheese sauce and an over easy egg

STEAK AND FRITES \$20

Chefs favorite weekly cut cooked to perfection with our house demi-glace

Ask about our daily specials, homemade desserts, and kid friendly options!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Draft Beer

Abbey Ale · Belgian-style Dubbel · 8.2% · \$7

Rich and malty. Brewed with licorice root, star anise, sweet orange peel, coriander, and cumin.

Hennepin · Farmhouse Saison · 7.7% · \$7

Crisp start followed by malt sweetness and balanced with a firm bitterness. Brewed with sweet orange peel, coriander, grains of paradise and ginger.

Nirvana · IPA · 6.5% · \$6

Features five hops. Nirvana pushes a resinous citrusy, juicy flavor without a harsh bitterness.

Rare Vos · Amber Ale · 6.5% · \$6

Complex and medium-bodied, Brewed with sweet orange peel, coriander and grains of paradise.

Three Philosophers · Quadrupel Ale · 9.7% · \$7

A unique blend of a Belgian-style dark ale and Liefmans Kriek, an authentic Belgian cherry ale.

Witte · Belgian-style Wheat · 5.2% · \$6

Flavorful, soft, and hazy. Brewed with sweet orange peel and coriander

Pale Sour · Sour Ale · 6.9% · \$7

Developed with our Belgian sister brewery, Liefmans, tart, complex, and with a touch of sweetness.

- Ask about our rotating draft selection of limited and seasonal releases -

Flights

\$12

Build your own flight from any of our draft selection.

Bottles

Gnomegang 12OZ · Blonde Ale · 9.5% · \$7

Brewed with yeast from Brasserie d'Achoffe and bottle conditioned with Ommegang yeast. Delicate flavors of light caramel and candy sweetness.

Liefmans Fruitesse 11.2OZ · Fruit Beer · 3.8% · \$6

A unique beer blend, matured for 18 months on whole cherries, then blended with cherry, bilberry, elderberry, strawberry, and raspberry juices.

Pale Sour 11.2OZ · Sour Ale · 6.9% · \$7

Developed with our Belgian sister brewery, Liefmans, tart, complex, and with a touch of sweetness. Aftertaste similar to a dry white wine, champagne or hard cider.

Short Sleeve Saison 12OZ · Spring Saison · 4.5% · \$6

Ale brewed with lemon peel, coriander and grains of paradise. A very crisp, light and refreshing brew.

Hennepin 12OZ · Farmhouse Saison · 7.7% · \$7

Crisp start followed by malt sweetness and balanced with a firm bitterness. Brewed with sweet orange peel, coriander, grains of paradise and ginger.

Duvel 11.2oz · Belgian Golden Ale · 8.5% · \$6

The original Belgian golden ale. Lush flavors of pale malt appear throughout with strong alcohol, yeast, and hops.

Duvel Tripel Hop 11.2oz · 9.5% · \$6

Duvel golden ale, brewed with an additional, third hop variety. For 2016, Duvel brewers selected the Citra hop, adding flavors of grapefruit and tropical fruit.

To better expedite the food service and checkout process, we cannot split checks more than twice.

Facebook.com/Ommegang | BreweryOmmegang.com