

# Dinner

## Summer 2009

### First Course

Soup	5
House Salad with Shallot Vinaigrette	5
Beets & Radish with Goat Cheese	10
Fried Calamari	8
Spicy Marinated Olives	4

### Second Course

Steak Frites	20
10 oz NY Strip with Hand-Cut Fries	
16 oz New York Strip	26
With Herb Butter, Mushrooms, Herb Roasted Potatoes & Veg	
Pan Seared Duck Breast	22 / 28
Half or Whole 16 oz Local Moulard Duck Breast	
Pan Roasted Breast of Chicken	18
French Breast with Olive Tapenade & New Potatoes over Spicy Greens	
Pasta with Spicy Grilled Chicken	16
Sauteed with Tomato, Onion & Garlic, finished with Fresh Goat Cheese	
Pasta with Black Olive Tapenade & Fresh Vegetables	15
From our Garden and Local Farmers	
Pan Roasted Trout	18
Herb stuffed Rainbow Trout	

# Tavern Fare

Soup 5

House Salad 5

Beet Salad 10

Fried Calamari 8

Burgers 9

Black Angus Beef with Hand-cut Fries

Grass-fed Burger 12

Local Antibiotic & Hormone-Free Beef with Hand-cut Fries

Veggie-Burger 8

with Hand-cut Fries

Chicken Breast Sandwich 9

Grilled or Breaded & Fried

Roast Beef Sandwich 10

House-made Roast Beef with Spicy Horseradish Mustard & Hand-cut Fries

Fried Fish Poor Boy 10

with Creole Remoulade

Fried Oyster Poor Boy 12

with Creole Remoulade

Fish & Chips 9

Mac & Cheese 9

Chicken Tenders 9

Children's Pasta 7

## Get Creative

### Add Cheese

American or Cheddar \$1

Blue or Swiss \$1.50

Fresh Goat Cheese or Gruyere \$2

### Add More Stuff

Lettuce and/or Raw Onion *no charge*

Mushrooms \$1

Sautéed Onion \$1

Roasted Red Peppers \$1.50

Bacon \$2

## Sides

Hand-cut Fries \$5

Onion Rings \$5

Herb Roasted Potatoes \$5

Vegetable \$5

Sunday's: Lunch 12-3 / Dinner 3-9

**No Credit Cards • ATM Available for your convenience**

We Take Reservations • Required for Parties over 6

(845) 657-8956

Comments? Tell us about your service and your food:

[comments@krumville.com](mailto:comments@krumville.com)

Visit us on the web at [www.krumville.com](http://www.krumville.com)

**Closed Mondays and Tuesdays**

***Pete, Diane, and Spencer want to thank you for joining us. Be Safe, Peace.***

# Beverages

## Taps

- Fuller's ESB 5.00
- Smithwick's Irish Red 5.00
- Evans Pale Ale 4.50
- Evans Kick Ass Brown Ale 4.50
- Long Trail Coffee Stout 6.00
- Paulaner Hefe-Weizen 5.00
- Stella Artois 5.00
- Chimay Triple 6.00
- Corsendonk Abbey Brown Ale 6.00
- Lindeman's Framboise 6.00

## Red Wine by the Glass

- Cabernet Sauvignon 6
- Merlot 6
- Pinot Noir 6
- Shiraz Cabernet 6

## Red Wine by the Bottle

- Bandol  
(Mourvedre/Grenache/Cinsault)  
*Domaine Gros Noré '04 / FR 44*
- Beaujolais (Gamay)  
Georges Duboeuf  
Beaujolais-Villages '07 / FR 28
- Bordeaux  
Lussac Saint-Emilion  
*Chateau de Bellevue '03 / FR 40*
- Cahors (Malbec)  
*Clos La Coutale '02 / FR 30*
- Cornas (Syrah)  
*Auguste Clape "Renaissance" '03 / FR 68*
- Cotes du Rhone  
(Syrah/Mourvedre/Grenache)  
*J. Vidal Fleurry '04 / FR 28*  
*Clos Chanteduc '04 / FR 36*
- Umbria  
*Falesco Vitiano (Sangi/Merlot/Cab) '06 / IT 26*
- Mendoza (Malbec)  
*Niente '06 / ARG 26*
- Vista Verde Merlot  
*Leigh / Millbrook Vineyards '04 / Ca / NY 24*
- Russian River Valley Pinot Noir  
*Bogle Vineyards '06 / Ca 28*
- Grenache / Shiraz  
*Jacob's Creek '04 / AU 28*
- Cabernet Sauvignon / Merlot / Petit Verdot  
*Rosemount Estate Traditional '02 / AU 30*
- Shiraz  
*Wyndham Estate BIN 555 '04 / AU 28*

## Bottled Beer Specials

- Sam Adam's Irish Red 4.00
- Beamish Irish Stout Pub Can 5.00
- Murphy's Irish Stout Pub Can 5.00
- O'Hara's Irish Red 5.00
- Killian's Irish Red 3.50

## Soft Drinks

- Tap Soda 1.50 or Specialty Sodas 2.75
- Pellegrino / Panna 5.00
- Juices 1.75
- Coffee / Tea 1.75

## White Wine by the Glass

- Chardonnay 6
- Pinot Grigio 6

## Sparkling Wine by the Glass

- Prosecco Brut NV / Zardetto / IT 7.50  
(187 mL bottle)

## White Wine by the Bottle

- Alsace  
*Zind-Humbrecht (Riesling) '04 / FR 34*
- Burgundy  
Bourgogne (Chardonnay)  
*Domaine Bruno Clair '02 / FR 28*
- Loire  
Vouvray (Chenin Blanc)  
*Domaine Champalou '04 / FR 26*  
Sancerre (Sauvignon Blanc)  
*Domaine Reverdy-Ducroux '05 / FR 28*
- Veneto  
*Bolla (Pinot Grigio) '04 / IT 22*
- Gisborne Viognier  
*Coppers Creek '06 / NZ 30*
- California Sauvignon Blanc  
*Bogle Vineyards '05 / Ca 24*

## Dry Rosé

- Bandol  
(Mourvedre/Grenache/Cinsault)  
*Domaine Tempier '05 / FR 40*
- Castillo y Leon  
Vina Salamanca (Rufete)  
*Bodegas Valdeaguila '06 / SP 22*

## Sparkling

- Champagne  
*Piper Heidsieck NV / FR 45*
- Languedoc  
Blanquette De Limoux  
*Saint-Hilaire '03 / FR 28*