



THE CITY SQUIRE



STARTERS

CRISPY CHICKPEAS V,GF	7
<i>fried chickpeas with lime and salt</i>	
STEAMED MUSSELS	15
<i>chorizo, white bean, nine pin signature, sage with grilled baguette</i>	
JUMBO PRETZEL VG	14
<i>served with sweet mustard and our housemade beer cheese sauce</i>	
CHEESE CURDS VG	14
<i>fried cheddar curds, drizzled with housemade vegan honey</i>	
BRUSSELS SPROUTS	14
<i>fried brussels with Davidson + Wilson Farm's maple syrup, garlic sambal, chorizo</i>	
SQUIRE HOUSE NACHOS VG	13
<i>tortilla chips, housemade beer cheese sauce, lettuce, onions, tomatoes, scallions, sour cream, salsa & guacamole (pulled chicken +6 or pulled pork +7)</i>	
BUFFALO WINGS	16
<i>mild, medium, hot, bbq, garlic parm, lemon pepper, or triple threat (garlic parm+medium+bbq)</i>	
KOREAN SWEET CHILI	17
BONELESS / VEGAN	14
PUB FRITES VG	9
<i>house oil (roasted garlic + chili flake) tossed fries, drizzled with sweet onion aioli, parmesan cheese</i>	
POUTINE	13
<i>seasoned waffle fries, pickled jalapeno gravy, bacon, NY cheddar cheese curds</i>	
CHICKEN TENDERS	13
<i>served with fries and choice of sauce</i>	

SOUPS & SALADS

FRENCH ONION SOUP	7
SOUP DU JOUR	8
SEASONAL VG,GF	16
<i>roasted beet, spinach, orange ricotta, mandarin supremes, toasted pistachio, sage oil, housemade vegan honey</i>	
COBB GF	16
<i>romaine, tomatoes, red onion, avocado, blue cheese crumbles, hard boiled egg, bacon, grilled chicken</i>	
HOUSE CHOPPED V,GF	15
<i>shaved brussels, sambal roasted sweet potato, apple, pickled onion, candied pecans</i>	
CAESAR VG	14
<i>crispy romaine, garlic croutons, parmesan cheese</i>	
<i>(add grilled chicken +6, add shrimp or salmon +8)</i>	

ENTREES

NY STRIP GF	30
<i>12oz NY strip with roasted garlic mash potatoes, candied carrots, red wine pan jus</i>	
BUTTERNUT GNOCCHI VG	19
<i>housemade gnocchi, pumpkin cream sauce, hazelnuts, spiced ricotta, roasted beet puree</i>	
PULLED PORK MAC *VG	26
<i>shells tossed in four cheese blend sauce, with house pulled pork, topped with cheesy panko</i>	
SEARED AHI	27
<i>black pepper crusted ahi, tomato & spinach couscous, roasted garlic toum, turmeric crema</i>	
CHICKEN POT PIE	18
<i>six-inch pie and gravy made in house served with side salad</i>	
FISH + CHIPS	18
<i>beer battered haddock filet and fries</i>	
SHRIMP TACOS *GF	18
<i>three flour tortillas, shrimp, house salsa macha, pickled onion, turmeric crema, arugula</i>	
BULGOGI PORK V/GF	21
<i>housemade bulgogi sauce, impossible ground pork, over sesame rice with carrot, pickled onion, purple cabbage, citrus gel</i>	

SANDWICHES

<i>(served with french fries *substitute side salad, waffle fries, or sweet potato fries +2*)</i>	
REUBEN	16
<i>corned beef or turkey, sauerkraut, swiss cheese, thousand island dressing on grilled rye</i>	
APPLE AND BRIE VG	15
<i>sautéed apples, brie, caramelized onion, baby spinach, spicy melba served on toasted baguette</i>	
SQUIRE TURKEY CLUB	16
<i>turkey, bacon jam, pickled red onions, sweet onion aioli, arugula & tomato. (add avocado +1.50)</i>	
PHILLY CHEESESTEAK	16
<i>steak, housemade beer cheese sauce sautéed peppers and onions on a hoagie roll</i>	
SQUIRE CHICKEN *V/*GF	18/16
<i>fried chicken or grilled chicken, sweet onion aioli, sweet pickles, lettuce, on toasted brioche bun</i>	
SEARED AHI *GF	18
<i>sesame seared ahi, wakame salad, sambal aioli, on toasted brioche bun</i>	
BUILD A BURGER *V/*GF	19
<i>A blend of brisket, shortrib, and sirloin or beyond patty, lettuce, tomato, onion additional toppings +1/ea : swiss, american, cheddar, provolone, blue cheese, bacon, fried egg, jalapeños, sautéed onion and peppers add avocado +1.50</i>	

V= Vegan GF= Gluten Free VG= Vegetarian

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