



THE CITY SQUIRE



STARTERS

CRISPY CHICKPEAS V/GF	8
<i>fried chickpeas with lime and salt</i>	
STEAMED MUSSELS	15
<i>sofrito, fried capers, and white wine broth 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, housemade vegan honey drizzle</i>	
BRUSSELS SPROUTS	15
<i>fried brussels with local 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 (VG), lemon pepper, or triple threat (garlic parm+medium+bbq), habes</i>	
KOREAN SWEET CHILI BONELESS / VEGAN	14/15
PUB FRITES VG	9
<i>house oil (roasted garlic + chili flake) tossed fries, drizzled with sweet onion aioli, parmesan cheese</i>	
POUTINE	15
<i>sweet potato waffle fries, charred corn gravy, pulled pork, pickle onion, and NY cheddar curds</i>	
CHICKEN TENDERS	13
<i>served with fries and choice of sauce</i>	
BISCUITS AND GRAVY	14
<i>served with herbed biscuits and chorizo gravy</i>	

SOUPS & SALADS

FRENCH ONION SOUP	8
SOUP DU JOUR	8
BERRY + GOAT CN/GF/VG	16
<i>arugula, pickled strawberry, goat cheese, fresh berries, thyme fried almonds, citrus thyme dressing</i>	
COBB GF	16
<i>romaine, tomatoes, red onion, avocado, blue cheese crumbles, hard boiled egg, bacon, grilled chicken, house balsamic dressing</i>	
SEASONAL GF/V/CN	15
<i>butternut squash, golden raisins, lemon ricotta, and grilled bread over mixed greens with rosemary vinaigrette</i>	
CAESAR VG	14
<i>crispy romaine, garlic croutons, parmesan cheese (add grilled chicken +6, add shrimp or salmon +8, add bacon +1)</i>	

ENTREES

SQUIRE STEAK GF	30
<i>12 oz NY Strip or 8oz baseball with sweet potato mash, sautéed brussels sprouts, and a brown butter brandy sauce</i>	
PULLED PORK MAC VG	26
<i>shells tossed in four cheese blend sauce, with house pulled pork, topped with cheesy panko</i>	
SHRIMP AND GRITS GF	24
<i>blackened shrimp with charred corn warm slaw over burnt ends cheesy grits</i>	
CHICKEN AND BISCUITS OR POT PIE	20
<i>creamy chicken and vegetable stew over housemade herbed biscuits served with side salad</i>	
FISH + CHIPS	19
<i>beer battered haddock filet and fries</i>	
SHRIMP TACOS GF	18
<i>three flour tortillas, shrimp, mango salsa, pickled onion, pineapple crema, cabbage</i>	

VEGAN ENTREES

TACOS DE PAPA V/GF/CN	17
<i>three flour tortillas, seasoned sweet + russet potatoes, fire roasted salsa, pickled onion, arugula, poblano crema,</i>	
PLANT BASED SHORT RIB V/GF/CN	29
<i>charred carrot puree, red wine mushroom sauce, stewed vegetables, over herbed mash potatoes</i>	
BULGOGI PORK V/GF	21
<i>housemade bulgogi sauce, impossible ground pork, over sesame rice with carrot, pickled onion, cabbage, citrus gel</i>	

SANDWICHES

*(served with french fries *substitute side salad, slaw, waffle fries, or sweet potato fries +2*)*

REUBEN	16
<i>corned beef or turkey, sauerkraut, swiss cheese, thousand island dressing on grilled rye</i>	
BLACKBERRY + SAGE GRILLED CHEESE	14
<i>house blackberry jam, caramelized apples, and sage whipped feta on toasted ciabatta</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>	
BUILD A BURGER V/GF	19
<i>A blend of brisket, shortrib, and sirloin or beyond patty, or sweet potato patty, lettuce, tomato, and 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 CN= CONTAINS NUTS

1018 Keyes Ave, Schenectady, NY 12309 ~ (518) 382-1800