

S.T.A.G.S TAP HOUSE

Presents:

FIRST EVER Autumn Release Party

September 12, 2016
7 pm

6 Course Tasting with 10 Beer Pairing
\$60.00 plus, tax and gratuity

S.T.A.G.S Tap House's Chef Adam Goldgell and a Beer Sommelier will talk about the beers and foods of Fall. Enjoy a really special dinner honoring the harvest of Long Island paired with the hottest Fall micro-brew releases

COURSE 1

warm pretzels, sausage and mustard
fall amber lager & american brown ale

COURSE 2

smoked corn and blue crab bisque
german-style hefeweizen

COURSE 3

long island cheese & pumpkin risotto
belgium-style triple & hard cider

COURSE 4

oyster bay and montauk cioppino
autumn release IPAs

COURSE 5

braised beef ribs with roasted garlic and parsnips
american bocks & belgium flanders

COURSE 6

catapano farm goat cheese and chocolate cheesecake
lambics and hard cider

** Beer releases are highly guarded secrets. The above is a general style pairing possibility.
The exact list will only be available the night of our event

Executive Chef Adam Goldgell • Sous Chef Koji Kakimoto

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

SPREADS

served with crackers, tortillas, gougères

COLD SPRING HATCHERY'S SMOKED RAINBOW TROUT 9
apple, pickle, capers, herbed mayo

WARM ROASTED BROCCOLINI & PIMENTO CHEESE 9

RALEIGH FARM CHOPPED CHICKEN LIVER 9
caramelized onions, egg, gribenes

SPREAD TASTING (all 3) 16

SMALL PLATES

GRILLED OCTOPUS CHOPPED SALAD 11
chickpeas, roasted garlic, arugula, piquillo
peppers, pomegranate, tomato, cucumber,
herb vinaigrette

BAKED APPLE & AVOCADO SALAD 9
daikon radish greens, hazelnuts, hard
apple cider vinaigrette

VEGETARIAN TACOS 7
fried chayote, local vegetables and sweet
potato, oaxacan cheese, argan mole

LOCAL FISH TACOS 8
pickled vegetables, cilantro-lime dressing

SMOKED BRATWURST
IN PUFF PASTRY 9
bock beer mustard

JERK PORK BELLY 10
curried banana, phyllo,
roasted pineapple salsa,
macadamia nut butter

L.I. OYSTERS AND ICES 3/ea.
cantaloupe ice or preserved lemon granita

SMOKED WINGS 11
bulgogi sauce, blistered shishito peppers,
scallions, togarashi

OR

alabama white bbq sauce, fried chicory

DUCK BREAST PASTRAMI

MINI REUBENS 10
sproutkraut, weinkase lagrein cheese,
gougères

FLAT DANISH-STYLE MEATBALLS 11
artichoke heart, grain mustard cream

TANDOORI CAULIFLOWER STEAK 9
yogurt, crispy onion chaat

DUCK CONFIT-TATOR TOT NACHOS 12
chorizo, tortillas, pickled peppers,
roasted poblano peppers, queso fundido

PAELLA SEAFOOD POPPERS 9
shrimp, mussels, octopus, olives,
saffron rice, spiced tomato sauce

GRILLED CHEESE
TOMATO SOUP BITES 9
double gloucester cheese, tomato bisque,
en carozza

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LARGE PLATES

GRASS-FED STRIP STEAK DIANE 32

boulangère potatoes, mixed mushrooms,
diane sauce

SLOW-SMOKED IBERICO

PORK BABY BACK RIBS 26

guava glaze, roasted hazelnuts, tator tots

MONTAUK FISH & CHIPS

MADRAS TEMPURA 17

mushy peas, pearl onions, curry fries, mayo

SEAFOOD PASTA FIDEOS 22

crab, shrimp, oyster, mussels, white fish,
toasted vermicelli, blue crab tomato sauce

below includes zucchini pickles and choice of
fries or tots

10-OUNCE BEEF BURGER 16

topped with either

pork belly, pimento cheese

or

mixed roasted mushrooms

cambozola blue cheese, brown gravy

SMOKED BRISKET 16

sproutkraut, texas toast, brown ginger gravy

BANH MI 16

Slow-cooked wild boar/pork pate, crispy pork
skin, Broccolini , cucumber-daikon slaw,
toasted hero, korean mayo

DUCK CASSOULET HOT DOG 16

white bean garlic spread, pork rinds,
sproutkraut, toasted hero bread,
green mayo.

VEGETABLE TAGINE 19

stewed l.i. vegetables, preserved lemon,
dried fruit, toasted hazelnuts,
curry couscous

GRANDMA ANNE'S CASSEROLE 16

ground beef-chorizo sloppy joe sauce,
elbow macaroni, potato chip crust

FLAT IRON-PRESSED HALF CHICKEN 19

boulangère potatoes

LOBSTER SHAKSHUKA 18

slow-cooked lobster, spicy tomato-pepper
stew, shirred eggs, honduran queso fresco,
radish-fennel salad

SIDES

BOULANGÈRE YUKON GOLD POTATOES 7

veal stock-braised onions and garlic,
pepper jack

HOUSE-MADE TATER TOTS 5

THIN FRIES 5

CURRY COUSCOUS 6

VEGETABLE OF THE DAY 6

MUSHY PEAS & PEARL ONIONS 6

MIXED MUSHROOMS 6

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THANK YOU

We sincerely thank our family, local farms and businesses that helped breathe life into S.T.A.G.S Tap House.

The families of S.T.A.G.S Tap House's founding fathers,
The Garbedians, Forgiones and States family.

Their support and sacrifices were felt above all others.

COLD SPRING HARBOR TROUT HATCHERY
Cold Spring Harbor, NY

THE BLUE ISLAND OYSTER COMPANY
oysters from Huntington Bay

RALEIGH FARMS-EGGS - Kings Park, NY

LEWIN FARMS - Calverton, NY

DAVIS PEACH FARM - Wading River, NY

GOSSMAN'S FISH - Montauk, NY

MURRAY'S CHEESES AND CHEESE CAVES-
Long Island, NY

CRESCENT FARMS - Aquebogue, NY

LISA GENTILE - Website designer, singer
extraordinaire and so much more

PAM GOLDGELL - Social Media and
Chef Adam's patient wife

BERNADETTE MARTIN - Guru of Farmer's
Markets and local agriculture
Long Beach, NY

THE OLIVE TREE - our neighbor and
purveyor of olive oils we use in our kitchen

THE LACROSSE UNLIMITED - Paul and the
crew our helpful neighbor

OOH! LA LA! COUTURE - another patient
neighbor and sponsor of our performers

SOME LIKE IT HOT AND SPICY
for our special hot sauces- Huntington, NY

MEDICI FINE STATIONARY & GIFTS - our
menu designers and next door neighbors
on Green Street in Huntington, NY

SYSCO - Christine Catabianco

BALDOR FOODS - Terri at D'Artagnan

SPICE HOUSE - Tony and Marie Hicksville,
NY

THE FISHERMAN of Huntington Bay, NY

BAITING HOLLOW FARM VINEYARD -
wines from Baiting Hollow, NY

LONG ISLAND SPIRITS - vodka distilled in
Baiting Hollow, NY

SOUTHERN WINE AND SPIRITS
John DeLorenzo

EMPIRE MERCHANTS - Maureen Sossi and
Nicole Sheppard

MANHATTAN BEER - Scott Gajowski and
Billy Marinaro

CLARE ROSE - Marc Mastropolo

SKI BEER - Vin Santora and Joe Lopergalo

UNION BEER - Kristen Bergmann

MADISON'S NICHE - Huntington Village