

FOOD

Housemade Snacks

Popcorn	3
Mixed Maple Nuts	4
Mixed Olives	5
Lemon Thyme Cheese Curds	6

Cheese & Charcuterie

Cheese Board	18
Couronne Brie, Manchego, FLX Gold, Membrillo, maple nuts, house-made preserves, & crostini.	
Charcuterie Board	27
Our cheese board with Brooklyn Cured select meats & pickles.	
Cider Cheese (served hot)	9
Farmhouse cider blended with a mix of cheeses, served hot with crostini and pickles on the side.	

Salads & Bowls

Spring Greens Salad	13
Remembrance Farms salad greens with herbed tofu, red onion, cucumber, topped with crispy carrots and house-made dressing. *Vegan & GF	
Couscous Bowl	15
Tabouli style pearl couscous topped with roasted garbanzo beans, cucumber, olives, tahini, radishes, house-made pickles, and Remembrance Farm Feta. *Vegetarian	

Dessert

Bread Pudding	6
Flourless Chocolate Lava Cake	9

SOUTH HILL CIDER

Sandwiches

Sausage Roll	14
Autumns Harvest Andouille Sausage on a toasted Ithaca Bakery Philly-style roll, apple roasted onion mustard, cornichon relish, house-made pickles, and Food & Ferments curried kraut on the side.	
Bacon Raclette	15
French Raclette cheese melted over smokey Autumn Harvest Maple Bacon served on a toasted roll with sweet pepper jam and zesty chipotle sauce.	
Cider Pulled Pork	16
House smoked pork in cider BBQ sauce with zesty chipotle sauce on a roll, Rosé cider pickled onions, classic potato salad, and a house salad on the side.	
Smoked Turkey Melt	17
House hickory smoked turkey breast on an Ithaca Bakery Philly-style roll, served warm with melted cheese, pepper jam, black pepper aioli and Remembrance Farm greens, classic potato salad, & cornichons on the side.	
Beets & Tahini	15
Roasted beets, fresh herb tahini, Food & Ferments curry kraut on a stirato roll with seasonal greens and olives on the side. *Vegan	

Non-Alcoholic Drinks

Bottled Water	1
Sparkling Water	2
Root Beer	3
Ginger Beer	3
Kombucha	9

Join Our
Cider Club



*Gluten Free options available upon request
Ask us about our kids menu!