

MENU

Starters

SALMON TARTARE {GF, DF} 15

HOUSE PONZU, AVOCADO PUREE, SWEET CHILI GLAZE, SRIRACHA, ASIAN SLAW, SERVED WITH HOUSE CHIPS (*CAN BE PREPARED GF)

FRENCH ONION SOUP {VEG} 7

RED WINE, SHERRY, CARMELIZED ONIONS, BAGUETTE CROUTON, BAKED SWISS CHEESE (*CAN BE PREPARED GF)

ROASTED CAULIFLOWER PARSNIP BISQUE {V, GF}

ROASTED CAULIFLOWER + PARSNIP, COCONUT MILK, CUMIN

OLIVE PLATE {V} 8

HOUSE-MARINATED OLIVES WITH CITRUS + HERBS, ROCK HILL BAKEHOUSE BAGUETTE

SEA SCALLOP PLATE {GF, DF} 15

PAN-SEARED SEA SCALLOPS, SLIVERED ALMOND ROMESCO SAUCE, WILTED ARUGULA, CHARRED ASPARAGUS

FOUNDERS PORTER + CHEDDAR SAUCE {VEG} 13

BEER CHEESE DIP WITH FOUNDERS PORTER, CARMELIZED ONIONS, CABOT EXTRA SHARP CHEDDAR, HOT PRETZEL, PICKLED RED ONION, PROP + PELLER BAVARIAN BEER MUSTARD

ARTISAN CHEESES

CURATED BY 'THE CHEESE TRAVELER' SHOP · ALBANY, NY

· accompanied with Rock Hill Bakehouse baguette, house-marinated olives, plum chutney ·

MARIEKE SMOKED GOUDA

RAW COW'S MILK, CREAMY, FIRM TEXTURE + FULL HICKORY SMOKED FLAVOR · THORPE, WISCONSIN 9

MYCELLA BLUE

PASTEURIZED COW'S MILK, CREAMY, FIRM TEXTURE, SWEET + MILKY WITH A MELLOW FINISH · RONHOLM, DENMARK 8

TALEGGIO

PASTEURIZED COW'S MILK, SEMI-SOFT, LUSCIOUS TEXTURE WITH A SWEET BACON + CUSTARD-LIKE FLAVOR · LOMBARDY, ITALY 8

RED LEICESTER

PASTEURIZED COW'S MILK, AGED 6 MONTHS, CREAMY, FIRM + FLAKY TEXTURE, MELLOW SWEETNESS WITH CARMELIZED NOTES · LEICESTERSHIRE, ENGLAND 9

CHEESE BOARD

INCLUDES ALL AFOREMENTIONED CHEESES WITH ROCK HILL BAKEHOUSE BAGUETTE, HOUSE-MARINATED OLIVES, PLUM CHUTNEY 18

BOARDS

HUMMUS BOARD {VEG} 11

HOUSE-MADE 'HUMMUS OF THE DAY', ROASTED RED PEPPERS, GOAT CHEESE, ARUGULA, GRILLED NAAN

COCONUT-CURRY CHICKEN BOARD {DF} 13

COLEMAN FARMS ORGANIC COCONUT-CURRY GLAZED GRILLED CHICKEN SALAD MADE WITH COCONUT MILK + RAISINS, SERVED WITH HOUSE-PICKLED PEPPERS, KIMCHI, CUCUMBER, TOMATO, GRILLED NAAN

SALADS

SIGNATURE SALAD {VEG} 14

SAUTÉED SHIITAKES, ALMONDS, SHAVED ASIAGO, ARUGULA, TRUFFLE OIL

BUDDHA BOWL {V, GF} 14

ROASTED-CHILI SWEET POTATOES, EDAMAME, ROASTED GOLDEN BEETS, ARUGULA, HOUSE-SWEETENED SOY GLAZE, PUMPKIN SEEDS

BEET SALAD {VEG} 12

HOUSE-PICKLED BEETS, HERB-ROASTED RADISHES, TOASTED WALNUTS, GOAT CHEESE, CHIVE OIL

HOUSE SALAD {V} 9

MIXED BABY GREENS, CUCUMBER, SHAVED CARROT, JULIENNED PEPPERS, DRIED FRUIT, BLACK OLIVES, HERBED BALSAMIC OR MAPLE-CRANBERRY VINAIGRETTE

ADD COLEMAN FARMS ORGANIC CHICKEN 5

VEGGIE CHIK'N 5 · VEGAN BEYOND BURGER 6

GRILLED OR SAUTEED SHRIMP 7

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TUNA AU POIVRE {GF} 26

PEPPERCORN-ENCRUSTED WILD AHI TUNA, SEARED RARE WITH PURPLE PERUVIAN POTATO CONFIT, CHERRY TOMATO CONFIT, FRIED KALE

THE EGGPLANT STACK {V} 18

LAYERS OF LIGHTLY FRIED + ROASTED EGGPLANT, FONTINA, PROVOLONE, MOZZARELLA, SEASONAL VEGETABLES, FILETTO DI POMODORO SAUCE + A DOLLOP OF HOUSE-MADE PESTO

BARRAMUNDI {GF} 27

PAN-SEARED BARRAMUNDI, BROWNED BUTTER BRUSSEL SPROUTS, ROASTED PARSNIPS, BEET PUREE

Mains

RIBEYE {GF} 28

GRILLED 12 OZ RIBEYE STEAK, TRUFFLED MOODY BLUE + SHALLOT COMPOUND BUTTER, FINGERLING POTATOES, SEASONAL VEGETABLE

SEA SCALLOPS {GF, DF} 27

PAN-SEARED SEA SCALLOPS, SLIVERED ALMOND ROMESCO SAUCE, WILTED ARUGULA, CHARRED ASPARAGUS

SIGNATURE GNOCCHI {VEG} 17

TRUFFLE OIL BROWN BUTTER, SHIITAKE MUSHROOMS, ARUGULA, SHAVED ASIAGO

THE SHERRY MUSHROOM {GF, DF}

SAUTÉED PROTEIN WITH HERB ROASTED CRIMINI MUSHROOMS, CIPOLLINI ONIONS IN A SHERRY MUSHROOM BROTH OVER 5-GRAIN BLEND OF QUINOA, BARLEY, WHEAT BERRIES + WILD RICE (*CAN BE PREPARED GF)

COLEMAN FARMS ORGANIC CHICKEN 24 · SHRIMP 25

*SEITAN FILET, VEGGIE CHIK'N OR *TEMPEH {V, VEG} 24

{v} = vegan, {veg} = vegetarian, {gf} = gluten-free, {df} = dairy-free

ANNA WEISHEIT · HEAD CHEF

THE HOLLOW BAR + KITCHEN

79 N. PEARL STREET · ALBANY, NY 12207 · 518.426.8550 · THEHOLLOWALBANY.COM

MENU

Pub Fare

3-BEAN ALE CHILI {V} 5

TOPPED WITH JACK CHEDDAR + SHAVED ASIAGO {VEG} ADD 1
SERVED OVER POTATOES, JACK CHEDDAR + SHAVED ASIAGO {VEG} ADD 2

3-BEAN ALE CHILI NACHOS {VEG} 9

JACK CHEDDAR, TOMATOES, BLACK OLIVES, JALAPENOS, FRESH HERBS,
SERVED WITH HOUSE-MADE SALSA + SOUR CREAM

NACHOS {VEG} 7

JACK CHEDDAR, TOMATOES, BLACK OLIVES, JALAPENOS, FRESH HERBS,
SERVED WITH HOUSE-MADE SALSA + SOUR CREAM

FOUNDERS PORTER + CHEDDAR SAUCE {VEG} 13

BEER CHEESE DIP WITH FOUNDERS PORTER, CABOT EXTRA SHARP
CHEDDAR, CARMELIZED ONIONS, HOT PRETZELS, PICKLED RED ONION,
PROP + PELLER BAVARIAN BEER MUSTARD

MOZZARELLA STICKS {VEG} 8

MELBA SAUCE OR HOUSE-MADE MARINARA

WINGS 11

CHOICE OF MILD, MEDIUM, HOT, BBQ, HONEY BBQ, BOURBON, ITALIAN,
CAJUN MAPLE GARLIC

SEITAN WINGS {V} 10

CHOICE OF MILD, MEDIUM, HOT SERVED WITH VEGAN RANCH DRESSING OR
CAJUN MAPLE GARLIC

CHICKEN TENDERS 8

TOSSED IN OUR HOUSE-MADE BUFFALO SAUCE ADD 1

QUESADILLA {VEG} 7

JACK CHEDDAR, BLACK BEANS, TOMATOES, JALAPENOS

ADD COLEMAN FARMS ORGANIC CHICKEN 5

VEGGIE CHIK'N 5 · SAUTEED SHRIMP 7

HOUSE CHIPS + DIP {VEG} 8

HOUSE-FRIED PEPPADEW KETTLE CHIPS WITH HORSERADISH-PIMENTO DIP

OLIVE PLATE {V} 8

HOUSE-MARINATED OLIVES WITH CITRUS + HERBS,
ROCK HILL BAKEHOUSE BAGUETTE

BURGERS

· served on brioche bun with fries, sweet potato fries or house chips · substitute side salad or opt for gluten-free bread, add 2 ·
· to add cheese or vegan cheese, please ask your server for available options as they are subject to change ·

THE SURF + TURF 16

CREEKSTONE FARMS BEEF, BUTTERFLIED SHRIMP, HOUSE REMOULADE

THE SALMON 13

HOUSE-MADE SALMON BURGER, PINEAPPLE COLESLAW

THE HOLLOW 13

CREEKSTONE FARMS BEEF, ESBENSHADE FARMS CAGE-FREE FRIED EGG, HOUSE HABANERO KETCHUP

THE VEGAN {V} 13

100% VEGAN 'BEYOND MEAT' PLANT-PROTEIN BURGER (SOY-FREE, GLUTEN-FREE), LETTUCE, TOMATO, PICKLED ONION, VEGAN BUN

THE STANDARD 12

CREEKSTONE FARMS BEEF, LETTUCE, TOMATO, PICKLED ONION

CREEKSTONE FARMS BEEF IS BLACK ANGUS USDA CERTIFIED, PASTURE-GRAZED CATTLE, HUMANELY HANDLED + SLAUGHTERED WITH ANIMAL WELFARE
IN MIND UTILIZING DR. TEMPLE GRANDIN'S METHODOLOGY.

· SANDWICHES ·

· served on brioche bun with fries, sweet potato fries or house chips · substitute side salad or opt for gluten-free bread, add 2 ·

PESTO ORGANIC CHICKEN 12

GRILLED COLEMAN FARMS ORGANIC CHICKEN, HOUSE PESTO,
PROVOLONE, BRIOCHE BUN

VEGAN PHILLY CHEESE STEAK {V} 13

THINLY SLICED SEITAN, SAUTÉED ONIONS + MUSHROOMS,
VEGAN CASHEW 'CHEDDAR' CHEESE SAUCE, BAGUETTE

CHILI-GINGER BBQ BRISKET 11

BRAISED BEEF BRISKET, PICKLED RED ONION,
CHILI-GINGER BBQ SAUCE, PINEAPPLE AIOLI, BRIOCHE BUN

TEMPEH REUBEN {V, VEG} 11

ALE-BRAISED TEMPEH, SAUERKRAUT,
VEGAN RUSSIAN DRESSING, SWISS CHEESE ON GRILLED RYE
WITH *VEGAN CHEESE ADD 2

PEAR BRIE {VEG} 11

HOUSE-MADE PEAR BUTTER, BRIE, ARUGULA, THINLY SLICED
RED ONION, BAGUETTE

BLACKENED ORGANIC CHICKEN 12

COLEMAN FARMS BLACKENED ORGANIC CHICKEN,
HOUSE REMOULADE, BRIOCHE BUN

SIDES

CONFIT FINGERLINGS {V, GF} OR

CHILI-ROASTED SWEET POTATOES {V, GF} 5

BROWNEED BUTTER BRUSSEL SPROUTS {VEG, GF} 6

SEASONAL VEGETABLE MARKET PRICE

5-GRAIN BLEND {V} 4

RED + WHITE QUINOA, BARLEY, WHEAT BERRIES, WILD RICE

ROSEMARY TRUFFLE FRIES {VEG} 6

WITH ROASTED GARLIC AIOLI {VEG}

FRIES OR SWEET POTATO FRIES {V} 4

WITH HOUSE REMOULADE {VEG} ADD 1

SPRING GREENS SIDE SALAD {V} 6

· DESSERTS ·

· dessert selections are subject to change + based on availability ·

CIDER BELLY DOUGHNUT

BREAD PUDDING {VEG} 6

CIDER BELLY DOUGHNUTS, APPLE-CRANBERRY CUSTARD

CHEF'S DAILY SELECTION

MARKET PRICE

FIFTH TIER BAKING STUDIO DAILY SELECTION

MARKET PRICE

COFFEE OR TEA 3

UNLIMITED REFILLS

{v} = vegan, {veg} = vegetarian, {gf} = gluten-free, {df} = dairy-free