

MENU

Starters

FRENCH ONION SOUP {VEG} 7

IPA-INFUSED SAVORY BROTH, CARMELIZED ONIONS, CROSTINI, BAKED SWISS CHEESE + PROVOLONE (*CAN BE PREPARED GF AND/OR VEGAN)

CHEF'S SELECTION 'SOUP OF THE DAY' MARKET PRICE

BEER-BATTERED ASPARAGUS {V} 10

ROTATING ALE BEER-BATTERED FRIED ASPARAGUS WITH LEMON CAPER AIOLI

HOUSE CHIPS + DIP {VEG} 8

CAJUN KETTLE CHIPS WITH BLUE CHEESE DIP

OLIVE PLATE {V} 8

HOUSE-MARINATED OLIVES WITH CITRUS + HERBS, LA BREA BAGUETTE

JACK'S ABBY BEER CHEESE DIP {VEG} 13

JACK'S ABBY HOUSE LAGER, CARMELIZED ONIONS, SHARP CHEDDAR, SMOKED GOUDA, HOT PRETZEL, SCALLIONS, HOUSE-MADE BEER MUSTARD

MUSSELS {GF, DF} 13

COCONUT-CURRY + LIME STEAMED MUSSELS, ROASTED RED PEPPERS, GRILLED NAAN

ARTISAN CHEESES

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

· accompanied with La Brea baguette, house-marinated olives, plum chutney ·

CAVE MONSTER · EAST HILL CREAMERY

AN AGED RACLETTE STYLE CHEESE, CREAMY + LUSCIOUS WITH A DISTINCTIVE TANGY, FRUITY FINISH · PERRY, NY 9

THE BLUE JAY · DEER CREEK CHEESE

JUNIPER BERRY-INFUSED QUINTUPLE-CRÈME BLUE, CREAMY + BOLD WITH DELICATE PINEY BOUQUET THAT BLOOMS IN THE MOUTH · DEER CREEK, WI 10

BOERENKAAS · BEAUVOORDSE WALHOEVE CHEESE SHOP

24-MONTH AGED 'GRAND CRU' BOERENKAAS, CHOCOLATELY, TOASTY, BUTTERY + COMPLEX · VEURNE, BELGIUM 11

BUCHERON · LUCAY CREAMERY

CLASSIC GOAT'S MILK LOG WITH A BLOOMY RIND, A SOFT CREAMLINE, DENSE PASTE + LOVELY LEMONY FLAVOR · LOIRE VALLEY, FRANCE 8

FULL CHEESE BOARD

INCLUDES ALL AFOREMENTIONED CHEESES WITH LA BREA BAGUETTE, HOUSE-MARINATED OLIVES, PLUM CHUTNEY, HOUSE-MADE HUMMUS, FRUIT 28

BOARDS

HUMMUS BOARD {V} 12

HOUSE-MADE 'HUMMUS OF THE DAY', ROASTED RED PEPPERS, 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, GF} 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

SEASONAL SALAD {VEG, GF} 14

BUTTERNUT SQUASH, DRIED CRANBERRIES, FRESH SAGE, WHIPPED BLACKBERRY GOAT CHEESE, TOASTED 5-SPICE PUMPKIN SEEDS

HOUSE SALAD {V, GF} 9

MIXED BABY GREENS, CUCUMBER, SHAVED CARROT, JULIENNED PEPPERS, DRIED FRUIT, BLACK OLIVES, HERBED BALSAMIC

ADD HOUSE-MADE HUMMUS 4

COLEMAN FARMS ORGANIC CHICKEN 5

VEGGIE CHIK'N 5 · VEGAN BEYOND BURGER 6

GRILLED OR SAUTÉED SHRIMP 7

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AHI TUNA {GF} 27

WILD AHI TUNA PAN-SEARED IN SESAME OIL, CHARRED SCALLION SOBA NOODLES, ROASTED GINGER GASTRIQUE

THE EGGPLANT STACK {VEG} 18

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

RED SNAPPER {GF, DF} 27

PAN-SEARED RED SNAPPER, ROASTED MANGO SAUCE, ROASTED PINEAPPLE, SAFFRON YELLOW RICE, SEASONAL VEGETABLE

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

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

JACK'S ABBY BEER CHEESE DIP {VEG} 13

JACK'S ABBY HOUSE LAGER, SHARP CHEDDAR + SMOKED GOUDA,
CARMELIZED ONIONS, HOT PRETZELS, SCALLIONS,
HOUSE-MADE 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 OR CAJUN MAPLE GARLIC SERVED WITH
VEGAN RANCH DRESSING

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-MADE PEPPADEW CHIPS + DIP {VEG} 8

MOODY BLUE CHEESE DIP

OLIVE PLATE {V} 8

HOUSE-MARINATED OLIVES WITH CITRUS + HERBS,
LA BREA 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 ·
· lettuce, tomato, pickled onion upon request · traditional or vegan cheese add-ons available

THE SURF + TURF 16

PINELAND FARMS BEEF, BUTTERFLIED SHRIMP, HOUSE REMOULADE

THE SALMON 13

HOUSE-MADE SALMON BURGER, PINEAPPLE COLESLAW

THE HOLLOW 13

PINELAND 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), VEGAN BUN, LETTUCE, TOMATO, PICKLED ONION UPON REQUEST

THE STANDARD 12

CREEKSTONE FARMS BEEF, LETTUCE, TOMATO, PICKLED ONION UPON REQUEST

PINELAND FARMS 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, BLUE CHEESE, 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

PAN-SEARED GARLIC GINGER GREEN BEANS,
SOY CHILI EMULSION, TOASTED SESAME SEEDS

{V, GF} 7

SEASONAL VEGETABLE MARKET PRICE

SAFFRON YELLOW RICE {V} 4

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 DONUT BREAD PUDDING {VEG} 6

INGREDIENTS ROTATE WEEKLY

THE COPE CAKE HOUSE SELECTION {V+ VEG} 6

ROTATING VEGAN + TRADITIONAL HOUSE-MADE CAKES

FIFTH TIER BAKING STUDIO SELECTION {VEG}

ROTATING WEEKLY SELECTIONS, MARKET PRICE

GELATO {VEG} 6

CHOCOLATE TRUFFLE, SALTED CARAMEL OR VANILLA BEAN

COFFEE OR TEA 3

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