

**9 Miles East @ the Orchard**  
**Saratoga Apple Tasting Room**  
**Friday, March 17 and Saturday, March 18, 2017**  
**5 pm to 8 pm**

**Potato Leek Soup \$7**

Local leeks, 9 Miles East Farm potatoes, local light cream,  
farm-made veg stock

*Recommended pairing: Common Roots Mosaic Session Ale*

**"Almost Spring" Salad \$12**

Asparagus, caramelized spring onion, North Country Smokehouse bacon,  
pickled rhubarb, hard boiled local egg, farm-made buttermilk herb  
ranch

*Recommended pairing: R.S. Taylor "BTA" Belchertown Ale*

**"Still Winter" Beet Salad \$12**

Roasted beets, Maplebrook Farm feta, walnuts, charred fennel, pickled  
9 Miles East Farm red onion, baby spinach, balsamic vinaigrette

*Recommended pairing: R.S. Taylor Black Creek Oatmeal Stout*

**Woodfired Corned Beef Reuben \$14**

Naturally cured grass-fed beef brisket, lacto-fermented sauerkraut,  
Cabot Swiss, on our own sourdough rye. Sides of caraway beer mustard  
and farm-made Russian dressing

[Or substitute roasted Portabella mushroom \$12]

*Recommended pairing: Argyle Brewery "Rough and Ready" red ale*

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**Farmer's Cone Creamery**

Sampling Mint Matcha Ice Cream Friday night

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[www.9mileseast.com](http://www.9mileseast.com)  
[www.pizzadelivery.farm](http://www.pizzadelivery.farm)