

# THE HOLLOW

## STARTERS

**TIROKAFTERI (VG, \*GF)** ... spicy feta dip, grilled naan or gf bread | 15

**BRUSSELS (\*V, GF)** ... pan-seared brussels sprouts, spicy maple sambal glaze, chorizo or soyrizo | 15

**SEARED SCALLOPS (GF)** ... two u10 pan-seared sea scallops served with avocado puree, pickled mustard seed "caviar," pomegranate seeds | 20

**HUMMUS (V, \*GF)** ... rotating hummus, roasted red peppers, grilled naan or gf bread | 15

**SOUP DU JOUR** ... rotating selection | 8

## SANDWICHES

SERVED WITH FRIES OR SWEET POTATO FRIES  
SUB SIDE SALAD OR OPT FOR GF BREAD | 3.50

**PESTO (\*V)** ... choice of organic chicken or vegan chicken, house pesto, roasted red peppers, provolone or vegan cheese, brioche bun | 16

**TENNESSEE HOT (\*V)** ... choice of organic chicken or vegan chicken, southern aioli, house sweet pickles, brioche bun | 16

**HOUSE DRY-RUBBED BRISKET** ... slow-cooked beef brisket, melted swiss, chopped cherry peppers, balsamic-sweet onion aioli, brioche bun | 16

**REUBEN (\*V)** ... choice of corned beef or vegan pastrami, sauerkraut, russian, swiss or vegan cheese, grilled rye | 17

**PHILLY CHEESESTEAK (\*V)** ... shaved steak or seitan served with sautéed peppers, onions, on a sub roll topped with cheese whiz | 17

## SALADS

**HOUSE (V, GF)** ... mixed baby greens, cucumber, shaved carrot, peppers, dried fruit, olives, herbed balsamic vinaigrette | 12

**SIGNATURE (VG, GF)** ... arugula, sautéed shiitakes, shaved asiago, truffle oil | 15

**KALE CAESAR (VG, \*V)** ... kale, grated parm or vegan grated cheese, fried capers, house caesar dressing, grilled croutons | 15

**BOK JOY (V)** ... bok choy, bell pepper, carrot, onion, crunchy chow mein noodles, mandarin oranges, sweet chili-soy dressing | 16

GRILLED CHICKEN OR VEGAN CHICKEN 8  
VEGAN BEYOND BURGER 9

SAUTÉED SHRIMP OR GRILLED SALMON FILET 12

(V) VEGAN (VG) VEGETARIAN (GF) GLUTEN-FREE  
(\*) ACCOMMODATION AVAILABLE

## MAINS

**FILET MIGNON** ... 6oz/8oz filet mignon served with mashed potatoes, seasonal vegetables, port wine demi glace | 40/46

**VEGAN FILET (V)** ... Chunk™ vegan filet served with mashed potatoes, seasonal vegetables, port wine demi glace | 31

**RIGGIES (\*V)** ... rigatoni, blackened chicken & chorizo or vegan chicken & soyrizo, bell pepper, onion, jalapeños, parmesan or vegan mozzarella, house vodka sauce | 29

**THAI CHILI SEA SCALLOPS (GF)** ... five u10 pan-seared sea scallops served with wild rice, citrus salad, Thai chili sauce | 40

**BLACKENED AHI TUNA (GF)** ... blackened ahi tuna served with wild rice, roasted red pepper coulis, pickled radicchio | 34

**VEGAN CHICKEN MARSALA (V, \*GF)** ... served with broccolini or linguini | 29/33

**LINGUINI & CLAMS** ... littleneck clams, shallots, beurre blanc, lemon, toasted breadcrumbs | 33

**RISOTTO (VG, GF)** ... rotating weekly selection | 24

SAUTÉED SHRIMP OR GRILLED SALMON 12  
GRILLED CHICKEN OR VEGAN CHICKEN 8

## BURGERS

SERVED WITH FRIES OR SWEET POTATO FRIES  
SUB SIDE SALAD OR OPT FOR GF BREAD | \$3.50

**SURF & TURF** ... Pineland Farms beef, grilled shrimp, house remoulade, brioche bun | 20

**THE HOLLOW** ... Pineland Farms beef, fried egg, side of habanero ketchup, brioche bun | 17

**FUNGHI** ... Pineland Farms beef, sautéed mushrooms, swiss, truffle aioli, brioche bun | 17

**INFERNO** ... Pineland Farms beef, pepper jack, jalapeños, cherry pepper relish, brioche bun | 17

**VEGAN (V)** ... Beyond™ burger, brioche bun | 17

**STANDARD** ... Pineland Farms beef, brioche bun | 16

CHEESES: AMERICAN, CHEDDAR, SWISS, MOZZARELLA, PROVOLONE, PEPPER JACK, BLUE, VEGAN

## SIDES

**SIDE SALAD, SEASONAL VEGGIES, FRENCH FRIES OR SWEET POTATO FRIES (V, GF)** ... 8

**TRUFFLE PARMESAN FRIES (VG, GF)** ... garlic, balsamic-sweet onion aioli | 12

## PUB FARE

**SPINACH + ARTICHOKE DIP (VG, GF)** ... served with tortilla chips | 13

**BEER CHEESE (VG)** ... cheese dip made with house lager, caramelized onion, sharp cheddar, served with pretzel nugs & sweet mustard | 15

**FRIED MOZZARELLA STICKS (\*V, VG)** ... traditional mozzarella or vegan mozzarella deep-fried, served with marinara or spicy raspberry jam | 14

**CHICKEN TENDERS** ... 13.50  
» available plain or tossed in house wing sauces, \$1.50

**WINGS (GF)** ... choice of mild, medium, hot, bbq, honey bbq, tennessee hot, italian, bourbon or soy-go-chujang, served with blue cheese or ranch | 16

**3-BEAN LAGER CHILI (V)** ... simmered in rotating house lager | 10  
» with jack cheddar or vegan jack cheddar, \$1

**NACHOS (\*V, VG)** ... jack cheddar or vegan jack cheddar, black olives, tomatoes, jalapeños, chili, served with salsa & sour cream | 12.50

**SEITAN WINGS (V)** ... choice of mild, medium, hot, bbq, italian, bourbon, tennessee hot, soy-go-chujang, served with vegan ranch | 14

**QUESADILLA (\*V, VG)** ... jack cheddar or vegan jack cheddar, black beans, tomatoes, jalapeños | 13

GRILLED CHICKEN OR VEGAN CHICKEN 8

VEGAN BEYOND BURGER 9

SAUTÉED SHRIMP 12



## Planning a party?

THE HOLLOW IS A FULL-SERVICE PRIVATE EVENT VENUE, EXECUTING PRIVATE EVENTS FOR OVER DECADE IN DOWNTOWN ALBANY.

REHEARSAL DINNERS | WEDDING RECEPTIONS  
BRIDAL + BABY SHOWERS  
NETWORKING EVENTS | FUNDRAISERS  
DINNER PARTIES | COCKTAIL PARTIES  
GRADUATE SCHOOL FORMALS | HOLIDAY PARTIES  
BIRTHDAY CELEBRATIONS | RETIREMENT PARTIES

*Full Buyouts are available too!*

FOR MORE INFO:  
DP@THEHOLLOWALBANY.COM  
917-279-8817 CALL/TEXT

## COCKTAILS

**ROSITA DEL SOL** ... Casa Vieja reposado, Campari, Fred Jerbis Amaro 16, lemon, orange peel | 15

**HIT AND RUN** ... Redemption bourbon, Amaro di Ricola, orange bitters | 15

**LEMON VERBENA** ... Upstate Vodka, Barr Hill gin, Crème de Framboise, green chartreuse, verbena simple syrup, lemon | 15

**SMOKEY THE PEAR** ... La Venenosa Tabernas mezcal, pear liqueur, pear eau du vie, grapefruit, lime, simple syrup | 15

**BREAKING THE GLASS CEILING** ... Curamia tequila, St-Germain, prosecco, agave, lime | 15

**WINTER SANGRIA** ... cabernet, Redemption bourbon, triple sec, simple syrup, oranges | 14

## MOCKTAILS

**NOPEROL SPRITZ** ... Nozeco spritz, Nozeco sparkling | 9.50

**LAVENDER HAZE** ... Seedlip Spice 92, lemonade, lavender simple syrup | 8.50

## DESSERT

**ROTATING BREAD PUDDING (VG)** ... 8.50

**VEGAN CHOCOLATE MOUSSE (V, GF)** ... served with vegan Chantilly cream | 12

**POT OF TEA** ... stash tea selection | 4.50

**COFFEE** ... served via french press, capital city roasters blend | 5

PRIVATE EVENTS



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EST. 2013