

# Early Fall

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**Spicy beef empanadas** ~ Cilantro crema 12

**Chicken and scallion spring rolls** ~ Apricot dip 12

**My mom's stuffed artichoke** 15

**Block Island clam chowder** ~ Wine, cream, bacon, shoestring potatoes 12

**Matchstick salad** ~ Apple, beets, kohlrabi, radish, celery root, walnut cider vinaigrette 16

**Blue Star farm lettuces** ~ Red wine vinaigrette 14

**Grilled flatbread** ~ Eggplant caponata, goat cheese, arugula 15

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**Broccoli grilled cheese sandwich** 14

**Crab cake sandwich** ~ Celery root slaw 18

**Backyard burger** ~ Lettuce, tomato, cheddar, aioli, hand-cut fries, house-made ketchup  
14 single / 19 double

**Stuffed peppers** ~ Local lamb, rice, dill, spicy tomato sauce, garlic focaccia 18

**Ramen noodles** ~ PEI mussels, coconut green curry broth 19

**Sweet corn ravioli** ~ Red mustard, jalapeno, brown butter, parmesan 22

**Butternut squash risotto** ~ Beer-battered delicata, honeyed lemon, parmesan 23

**Lobster alla vodka** ~ Rigatoni, roasted cauliflower, fresh tomato, cream, garlic herb butter 26

**Fried chicken** ~ Escarole, Yukon gold potatoes, demiglace vinaigrette, whole grain mustard 25

**Grilled Faroe Island salmon** ~ Couscous pilaf, spinach, roasted tomato, black olives 28

**NY strip steak** ~ Sourdough onion rings, shishito peppers, romesco sauce, almond 35

**Paella** ~ House-made chorizo, chicken, shrimp, calamari, clams  
28 / person, for 1 to 8 people

Grilled kale ~ Minted veg slaw ~ Green bean fried rice  
7 / each

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## Ice cream

Vanilla ~ Strawberry ~ Maple walnut ~ Coconut ~ Peach ~ Sour cream lemongrass ~ Espresso chip  
4 / scoop

**Apple cobbler** ~ Vanilla ice cream 12

**Blueberry turnover** ~ Sour cream lemongrass ice cream 12

# Beer & Cider

	10oz/16oz
<b>Hillsner</b> * Lager Light, crisp, local 4.9% abv	5 / 7
<b>Yonderview</b> * India Pale Ale Bright, hoppy, classic 6.9% abv	6 / 8
<b>Morris Ale</b> * ESB Balanced, traditional 5.0% abv	5 / 7
<b>Bash Bish Belgian</b> Farmhouse Ale Made with local honey 6.0% abv	6 / 8
<b>Emma</b> Blackberry Sour Tart, hint of lavender 5.4% abv	6 / 8

\*Available in 4-pack 16oz cans  
All beer available in 32- and 64-oz growlers

## Wine

	gl / btl
<b>Sauvignon Blanc</b> Catie San Touraine 2018, France	10 / 39
<b>Chardonnay</b> Domaine Antugnac 2018, France	12 / 47
<b>Grüner Veltliner</b> Loimer 2018, Austria	11/43
<b>Cava</b> (sparkling) Juve & Camps Brut Nature Reserva de la Familia 2016, Spain	10 / 39
<b>Gaglioppo</b> (rosé) Scala 2018, Italy	9 / 35
<b>Cabernet Sauvignon</b> Chasing Lions 2017, California	9 / 35
<b>Pinot Noir</b> Haden Fig 2017, Oregon	12 / 47
<b>Syrah</b> Clos Bellane, "Petite Bellane," Cotes du Rhone Villages 2017, France	11 / 43

## NEW!

	10oz/16oz
<b>Best Fest</b> Oktoberfest Autumnal, toasty, festive 5.8% abv <i>Henry Best was a proprietor of the Pulver &amp; Best general store located in this building, late 1800s</i>	5 / 7
<b>Cozy Flannel</b> Brown Ale Warm, full, chocolate 6.5% abv	5 / 7
<b>Mercantile</b> Porter Dark, smoky, earthy 6.5% abv	5 / 7
<b>Harlem Valley</b> Kölsch Easy, refreshing 5.3% abv	5 / 7
<b>Taconic Gold Cider</b> 10 oz Little Apple Cidery, Hillsdale NY	8

## House Specialty Cocktails

<b>Shandy</b> Made with RJBC's Harlem Valley Kölsch – ask your server for today's special feature	9
<b>Sangria</b> Pink or Red <b>Sparkling rosé</b> , white peach-infused brandy, cranberry, cava <b>Dry red wine</b> , citrus cordial, aged brandy	12
<b>Paloma</b> Tequila blanco, housemade grapefruit soda, fresh lime	12
<b>Snakebite</b> RJBC's Cozy Flannel with Taconic Gold Cider from Little Apple Cidery	9

## Non-Alcoholic Drinks

<b>Coke, Diet Coke, Sprite, Ginger Ale</b>	3
<b>San Pellegrino Aranciata Rosso</b> (blood orange), <b>IBC Root Beer</b>	6