

September

- Duck & mushroom spring rolls** (2) Apricot dip 12
- Spicy beef empanadas** (2) Cilantro crema 12
- Antipasto** Bulgur, sopressata, fresh mozzarella, pickled veg salad, shishito peppers, honey almonds 15
- Roasted string bean salad** Tomato vinaigrette, toasted hazelnuts 13
- Grilled flatbread** Eggplant caponata, goat cheese, arugula 14
- Block Island clam chowder** Wine, cream, bacon, shoestring potatoes 12
- Steamed PEI mussels** Coconut red curry broth, grilled ciabatta 14
- Mexican shrimp cocktail** Grilled shrimp, tomato soup, avocado, cilantro, lime, tortilla chips 16
- Broccoli grilled cheese sandwich** Emmenthaler, roasted garlic, whole wheat sourdough 14
- Flat-top crab cake** Celery root remoulade, cornichon, harissa oil 18
- Lobster roll** Fine herb mayo, celery salad, butter-toasted bun, house-made potato chips 24
- Fried chicken** Cucumber salad, honey mustard aioli, lemon caper sauce 23
- Steak tips kabob** Soy marinade, Vidalia onion, button mushrooms, bell pepper, rice 24
- September succotash** Rigatoni, cherry tomatoes, corn, leeks, edamame, basil, garlic, butter 21
- Grilled tuna niçoise** Green beans, red potatoes, egg, olives, red onion, champagne vinaigrette 25
- Calamari "scampi"** Over spaghetti with oven-roasted tomatoes and Italian parsley 24
- Pork cutlet Marsala** Braised red swiss chard, Yukon gold potatoes, shiitake mushrooms 25
- Grilled NY strip** Steak fries, roasted shishitos, almond romesco 27
- Fish and chips** Tartar sauce, malt vinegar 24
- Backyard burger** Cheddar, bread & butter pickles, 1000 island dressing, fries Single 13 / Double 18

Sides 6 / each

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| Grilled zucchini Italian dressing | Grilled kale Lemon, olive oil | Sourdough onion rings |
| Vegetable slaw Minted rice vinegar | Hush puppies White BBQ sauce | Hand-cut French fries |

Ice Cream

- Vanilla - Strawberry - Maple walnut - Coconut - Peach - Sour cream lemongrass - Espresso chip** 4 / scoop
- Hot fudge sundae** Choice of ice cream, whipped cream, maple walnut granola 11
- Blueberry hand pie** Vanilla ice cream 12

Beer & Cider

	10oz/16oz	10oz/16oz
Hillsner * Lager Light, crisp, local 4.9% abv	5 / 7	Bash Bish Belgian Farmhouse Ale 6 / 8 Made with local honey 6.0% abv
NEW Yonderview * India Pale Ale Bright, hoppy, classic 6.9% abv	6 / 8	Emma Blackberry Sour 6 / 8 Tart, hint of lavender 5.4% abv
Morris Ale * ESB Balanced, traditional 5.0% abv	5 / 7	Cozy Flannel Brown Ale 5 / 7 Warm, full, chocolate 6.5% abv
Harlem Valley Kölsch Easy, refreshing 5.3% abv \$1 from each pint sold will be donated to the completion of the Harlem Valley Rail Trail	5 / 7	Mercantile Porter 5 / 7 Dark, smoky, earthy 6.5% abv
		Taconic Gold Cider 10 oz 8 Little Apple Cidery, Hillsdale NY

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

Wine

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

House Specialty Cocktails

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

Non-Alcoholic Drinks

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