



Autumn

Bar Snacks

Spicy Beef Empanadas 13
Cilantro crema

Chicken & Scallion Spring Rolls 12
Apricot dip

My Mom's Stuffed Artichoke 15

Grilled Flatbread 15
Eggplant caponata, goat cheese, arugula

Tamales 15
Black beans, corn, tofu, mole

Soups & Salads

Block Island Clam Chowder 14
Wine, cream, bacon, shoestring potatoes

Tuscan White Bean Vegetable Soup 12
Roasted tomatoes, no-nut pesto

Matchstick Salad 16
Apple, beets, kohlrabi, radish, celery root,
walnut cider vinaigrette

Sandwiches & Burgers

Broccoli Grilled Cheese 14
House-made whole wheat sourdough

Roast Pork 17
Toasted ciabatta, tomato-jalapeno jam, basil aioli

Crab Cake 18
House-made bun, red cabbage slaw

Backyard Burger 14 single / 19 double
Lettuce, tomato, cheddar, aioli, hand-cut fries

Mains

Stuffed Peppers 19
Local lamb, rice, dill, spicy tomato sauce,
garlic focaccia

Ramen Noodles with PEI Mussels 21
Coconut green curry broth, braised leeks

Kale Pesto Rigatoni 20
Crispy mixed mushrooms, roasted cauliflower

Butternut Squash Risotto 23
Beer-battered delicata, honeyed lemon,
parmesan

Fried Chicken 25
Escarole, Yukon gold potatoes, warm lemon
caper sauce, whole grain mustard

Wild Striped Bass 28
Couscous pilaf, roasted tomato and spinach
stew, black olives

NY Strip Steak 35
Sourdough onion rings, shishito peppers,
romesco sauce, almond

Paella 30 / person
House-made chorizo, chicken, shrimp,
squid, Manila clams

Sweets

Apple Cobbler 12
Vanilla ice cream

Flourless Chocolate Fig Cake 12
Coconut ice cream, passion fruit

Ice Cream 4 / scoop
Vanilla - Strawberry
Peach - Coconut
Espresso Chip - Peanut Butter Cookie

Beer & Cider

	10oz/16oz		10oz/16oz
Hillsner * Lager	5 / 7	Bash Bish Belgian Farmhouse Ale	6 / 8
Light, crisp, local 4.9% abv		Made with local honey 6.0% abv	
Morris Ale * ESB	5 / 7	Emma Blackberry Sour	6 / 8
Balanced, traditional 5.0% abv		Tart, hint of lavender 5.4% abv	
Yonderview * IPA	6 / 8	Cozy Flannel Brown Ale	5 / 7
Bright, hoppy, classic 6.9% abv		Warm, full, chocolate 6.5% abv	
Best Fest Oktoberfest	5 / 7	Taconic Gold Cider 10 oz	8
Autumnal, toasty, festive 5.8% abv		Little Apple Cider, Hillsdale NY	
Freeland NE IPA (mosaic, galaxy)	6 / 8		
		5oz pour of any beer	3
		Build a flight of three 5oz pours	9

*Available in 4-pack 16oz cans

All beer available in 32- and 64-oz growlers

Wine

	gl / btl
Sauvignon Blanc	10 / 39
Catie San Touraine 2018, France	
Chardonnay	12 / 47
Prosper Malfoux Mâcon Villages 2016, France	
Grüner Veltliner	11 / 43
Loimer 2018, Austria	
Cava (sparkling)	10 / 39
Juve & Camps Brut Nature	
Reserva de la Familia 2016, Spain	
Rosé	12 / 47
Chateau de Roquefort "Le Corail" 2019, France	
Cabernet Sauvignon	10 / 39
Chasing Lions 2017, California	
Pinot Noir	13 / 51
Santa Barbara Winery 2017, California	
Syrah	11 / 43
Clos Bellane "Petite Bellane" 2017, France	

House Specialty Cocktails

Shandy	9
Made with RJBC's Harlem Valley Kölsch	
<i>Your server will describe today's special feature</i>	
Paloma	12
Tequila blanco, housemade grapefruit soda, fresh lime	
Mulled Apple Cider	13
Choice of bourbon, rum, or applejack	

Non-Alcoholic Drinks

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

WiFi Network Roe Jan Brewing Guests
Password drinkgreatbeer