

Restaurant 1915

and Blue Roof Tapas Bar

Here at Restaurant 1915 our goal is to highlight the unique cuisine of the Hudson Valley and New York area by using the freshest locally sourced, native ingredients. We seek to provide our guests with a memorable culinary experience by bringing food from the farm to the table, supporting sustainable practices, and offering a new take on American tradition.

Appetizers

Local Cheeses and Charcuterie	\$15
<i>Chef's Selection of two Local Cheeses, House Made Bread, Local Fruit</i>	
Pea Tendril Salad	\$13
<i>Sorbello Farm Fresh Pea Shoots, Fava Beans, Shaved Fennel, Baby Arugula, Goat Cheese, Tarragon Lemon Vinaigrette</i>	
1915 Caesar Salad	\$11
<i>Romaine Hearts, Croutons, Parmesan Crisp, Oven Dried Tomatoes, Caesar Dressing, Kalamata Olives</i>	
Tomato Watermelon Gazpacho	\$9
<i>Altobelli Farms Summer Squash, Black Horse Farm Heirloom Tomatoes, Fresh Cucumber, Herb Crostini</i>	
Raw Blue Point Oysters	\$13
<i>Half Dozen Oysters Served on the Half Shell with Cocktail sauce</i>	

Tapas

Patatas	\$6
<i>Fried Crispy RSK Farm Fingerlings Potatoes Tossed in House Spice Blend with Spicy Aioli Dipping Sauce</i>	
Empanadas	\$9
<i>Stuffed Fried Pastry of Chicken, Peppers and Olives</i>	
Garlic Shrimp	\$9
<i>Searred Shrimp with Sautéed Garlic in a Lemon Herb Sauce</i>	
Steamed Clams	\$10
<i>Littleneck Clams Steamed in a Broth of Fennel, Garlic, Preserved Lemons and White Wine</i>	
Fried Calamari	\$10
<i>Crispy Calamari tossed in Garlic and Chili Infused Oil with Aioli Dipping Sauce</i>	

If you have food allergies, please alert your server or the manager on duty. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Entrées

Roasted Greenane Farms Chicken \$28

*Marinated French Breast, Sorbello Farm Pea Tendrils,
Roasted Spring Onion, Warm Quinoa Salad, Romesco Sauce*

Braised Short Ribs \$28

Slow Braised Beef Short Ribs, Grilled Altobelli Farm Vegetables, Cauliflower Puree and Braising Reduction

Slow Roasted Smoked Pork Shoulder \$28

Grits, Black Horse Kale, Roasted Red Peppers, Local Corn, Sweet n' Smokey Braising Reduction

All-Natural Brandt Beef Flank Steak \$32

RSK Farms Baby Potatoes, Grilled Asparagus, Hen of the Woods Mushrooms, Fig Demi

Highland Farms Grilled Venison \$35

Free Range Venison Sirloin, Roasted RSK Farm Cauliflower and Baby Potatoes, Spring Onions, Red Wine Jus

Grilled Polenta and Seasonal Vegetables \$24

*Wild Hive Polenta, Altobelli Farm Summer Squash, Roasted Red Peppers,
Black Horse Farm Grilled Corn, Asparagus, Fava Beans*

Seared Salmon Fillet \$30

*Pan Seared Organic Scottish Salmon, Risotto with Grilled Asparagus,
Roasted Saffron Heirloom Tomatoes and Favas*

1915 Burger \$14

*8oz All-Natural Brandt Beef Burger, Topped with
Aged Cheddar, Bacon, Baby Arugula, and Tomato*

Venison Burger \$16

*8oz House Ground Venison Patty, Topped with
Smoked Gouda, Mushrooms, Onions, Baby Arugula*

Bear Mountain "Hibernator" \$22

*Three Cheese Mac n' Cheese Stuffed BBQ Meatloaf,
roasted garlic smashed potatoes, sautéed spinach*