

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.

MID-WEEK BREAK MENU

\$40 Per Person – Includes Salad and Choice of Entrée. Add Dessert for \$5.

No substitutions, no sharing. All in party must participate. Wednesday and Thursday Evenings Only.

(Beverages, tax and gratuity are additional.)

STARTER

HOUSE SALAD

Mixed lettuces, radish, cucumber, citrus vinaigrette

CHOICE OF ENTRÉE

All entrees come with unlimited French fries 

MUSSELS

Classic – shallots, white wine, parsley

Provençal – tomato, capers, basil, garlic

Spain – saffron, chorizo, tomato, garlic

ANGUS BURGER

8 oz. Angus beef, toasted brioche, 5 Spoke cheddar

BISTRO STEAK

Balsamic caper and herb relish

ROASTED ORGANIC HALF CHICKEN

White wine, tarragon, shallots

DESSERT

Chef's Choice

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WINE LIST

RED

- KAIKEN MALBEC \$7 | \$23
- LAPIS LUNA CABERNET \$8 | \$29
- LOUIS MARTINI CABERNET \$8 | \$29
- GRAVEL BAR CABERNET \$8 | \$29
- FIRESTEAD PINOT NOIR \$8 | \$29
- FARMHOUSE CALIFORNIA RED \$9 | \$31
- CHERRY PIE PINOT NOIR \$40
- LYRIC PINOT NOIR \$40
- BUEHLER CABERNET SAUVIGNON \$58
- BV CABERNET SAUVIGNON \$61

WHITE

- WHITE HAVEN SAUVIGNON BLANC \$37
- GROTH CHARDONNAY \$61
- SHADES OF BLUE RIESLING \$8 | \$25
- SEEKER PINOT GRIGIO \$8 | \$27
- CLINE CHARDONNAY \$8 | \$27
- LAPIS LUNA SAUVIGNON BLANC \$8 | \$29
- MARIUS ROSÉ \$7 | \$23
- MASCHIO PROSECCO \$8 | \$25
- POEMA BRUT \$8 | \$25
- ROEDERER ESTATE SPARKLING WINE \$75

BEER LIST

20 Oz \$9.00

NEWBURGH, AMAIZIN LAGER

4.5% ABV, IBU 10, American Light Beer, 100% NYS Malt and Corn

NEWBURGH, MEGABOSS, IPA

7% ABV, IBU 45, America IPA, Citrusy & Juicy, 8 Hop Varieties Combine the East and West Style

MILLHOUSE, KÖLD ONE, KÖLSCH

4.6%, IBU 19, Sweet Grain with a Hoppy Bite and Hint of Lemon, Smooth and Full

SLOOP, JUICE BOMB, IPA

6.5% ABV, New England IPA, Low Bitterness, Unfiltered, Citrusy-Juicy Notes of American Hops

KEEGAN ALES, MOTHER'S MILK, STOUT

5% ABV Dark and Creamy Milk Stout, Aromas of Chocolate, Roasted Barley and Oatmeal

CAPTAIN LAWRENCE, HOP COMMANDER, IPA

6.5% ABV, IBU 65, Bold Hoppy Flavor made up of Citra, Centennial and Bravo Hops