

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.

## BAR MENU

18% gratuity will be added for party of 8 or more

CLASSIC FRENCH ONION SOUP	\$8
Beef broth, MadeiDescriptionra, Gruyere	φο
CHEESE & CHARCUTERIE BOARD	\$18
Local & Imported Cheeses, Artisan Meats, Honeycomb, Olives, Toasted Baguette, Grissini	
CRISPED CHICKEN QUESADILLA ROLL Pepper Jack, Tomatillo Salsa	\$10
SHRIMP "SCARGOT" Gulf Shrimp, Wine, Garlic, Lemon	\$18
GORGONZOLA GARLIC TOAST V	\$12
HOUSE MADE KETTLE CHIPS Ma Salt and Vinegar Aioli, Fresh Dill	\$7
ANGUS BEEF BURGER 5 Spoke Creamery Cheddar (Goshen, NY), Brooklyn Pickle, Potato Bun, Hand Cut Fries	\$14
STEAK FRITES	\$21
Bistro Steak, Hand Cut Fries, BM Steak Sauce	
CHICKEN POT PIE	\$12
Organic Chicken, Aromatics, Crisp Pastry	
TOASTED CIABATTA SANDWICHES Served With Mixed Lettuces	\$14
Fresh Mozzarella, Roasted Tomato, Arugula, Balsamic	
Grilled Chicken, Broccoli Rabe, Provolone, Garlic Aioli	
Portobello Banh Mi, Pickled Vegetables, Cilantro	
BEAR MOUNTAIN WEDGE	\$12
Pancetta, Point Reyes Blue, Roasted Tomato, Ranch, Toasted Almond	
HARVEST APPLE SALAD	\$12
Local Apples, Chicories, Pomegranate, Honey Citrus Vinaigrette	

Add to Salads: Chicken \$8/Steak \$10/Salmon \$12