

## Appetizers & Salads

<b>Local Cheeses and Smoked Chorizo</b>	<b>\$16</b>
<i>Chef's Selection of two Local Cheeses, House Made Focaccia, Mead Orchard Apples, Smoked Chorizo, Grain Mustard</i>	
<b>Roasted Beet and Goat Cheese Salad</b>	<b>\$14</b>
<i>Hawthorne Valley Herbed Goat Cheese, Frisee, Blood Oranges, Watercress, Glebocki Farms Roasted Beets, Meyer Lemon Vinaigrette</i>	
<b>1915 Caesar Salad</b>	<b>\$11</b>
<i>Romaine Hearts, Crostini, Parmesan Crisp, Oven Dried Tomatoes, Caesar Dressing, Kalamata Olives</i>	
<b>Sweet Potato Bisque</b>	<b>\$12</b>
<i>Local Apple and Smoked Bacon Compote</i>	
<b>Steamed Maine Mussels</b>	<b>\$14</b>
<i>Crispy Pancetta, Stewed Tomatoes, Fennel, Sauteed Leeks, Roasted Garlic, Grilled House made Focaccia</i>	
<b>Short Rib Sliders</b>	<b>\$12</b>
<i>Shredded BBQ Short Ribs, Southern Slaw, Toasted Ciabatta</i>	
<b>Blue Point Oyster Rockefeller</b>	<b>\$14</b>
<i>Sautéed Spinach, Crispy Bacon, Parmesan, Toasted Panko</i>	
<b>Three Cheese Mac n' Cheese</b>	<b>\$9</b>
<i>Cheddar, Parmesan, and Gouda with pasta topped with lightly browned bread crumbs</i>	

## Tapas

<b>Local Cheeses and Smoked Chorizo</b>	<b>\$10</b>
<b>Patatas</b> <i>Fried Crispy Fingerlings, Saffron Aioli</i>	<b>\$5</b>
<b>Seared Scallops</b> <i>Watercress Salad, Meyer Lemon</i>	<b>\$11</b>
<b>Maine Mussels</b> <i>Crispy Pancetta, Stewed Tomatoes</i>	<b>\$9</b>
<b>Mini Pork Wellingtons</b> <i>Slow Cooked Pork, Aged Cheddar, Roasted Tomato, Puff Pastry</i>	<b>\$7</b>
<b>Herbed White Bean and Black Olive Spreads</b> with Fresh Bread	<b>\$6</b>
<b>Three Cheese Mac N' Cheese</b>	<b>\$6</b>
<b>Chicken Satay</b> with Lemon Tahini	<b>\$6</b>
<b>Fried Calamari</b> with Spicy Aioli	<b>\$8</b>
<b>Saffron Arancini</b>	<b>\$7</b>
<b>Tapas Short Ribs</b> <i>Sweet Potato, Southern Slaw</i>	<b>\$9</b>

*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**

<p><b>Campanelli Farms Tuscan Brick Chicken</b>      <b>\$28</b>  <i>Marinated Brick Roasted Half Chicken, Local Fingerlings, Black Kale, Blistered Chery Tomatoes, Chicken Jus</i></p> <p><b>Bone in Dry Aged NY Strip Steak</b>      <b>\$40</b>  <i>Au Gratin Potatoes, Roasted Mushrooms, Broccoli Rabe, Compound Butter, Sea Salt, Crispy Onions</i></p> <p><b>Pan Roasted Duck Breast</b>      <b>\$29</b>  <i>Sweet Potato Puree, Braised Fall Greens, Baby Beets, Seared Bosc Pear, Blood Orange Emulsion</i></p> <p><b>Slow Braised Smoked Pork Shoulder</b>      <b>\$25</b>  <i>Seared Wild Hive Polenta, Roasted Squash, Braised Beet Greens, Braising Reduction,</i></p> <p><b>Frutti Di Mare</b>      <b>\$25</b>  <i>Sautéed Shrimp, Mussels, and Calamari, Roasted Garlic, Lemon White Wine Butter Sauce, Crispy Pancetta, Padron Peppers, House Made Linguine, Fresh Basil</i></p>	<p><b>Grilled Bistro Steak</b>      <b>\$27</b>  <i>All Natural Brant Beef Shoulder Tenderloin, Cipollini Onions, Butternut Squash, Whipped Potatoes, Tuscan Kale, Red Wine Jus</i></p> <p><b>Grilled Polenta and Fall Vegetables</b>      <b>\$24</b>  <i>Wild Hive Polenta, Eggplant, Roasted Red Peppers, Butternut Squash, Fall Greens, Baby Beets, Smoked Tomato Cream</i></p> <p><b>Root Beer Braised Short Ribs</b>      <b>\$34</b>  <i>Boneless Rootbeer Braised Short Ribs, Candied Sweet Potatoes, Braised Winter Greens, Braising Reduction, Southern Slaw</i></p> <p><b>Pan Seared Sea Scallops</b>      <b>\$30</b>  <i>Saffron Risotto, Wilted Leeks, Brussel Sprouts, Meyer Lemon Beurre Blanc, Roasted Fennel, Watercress</i></p> <p><b>1915 Burger</b>      <b>\$14</b>  <i>8oz All-Natural Brandt Beef Burger, Aged Cheddar, Bacon, Baby Arugula, and Tomato</i></p>
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**Bear Mountain “Hibernator”**      **\$22**  
*Three Cheese Mac n’ Cheese Stuffed BBQ Meatloaf, roasted garlic smashed potatoes, sautéed spinach*

**Side Selections**

<b>Au Gratin Potatoes</b>	<b>\$5</b>	<b>Baby Beets</b>	<b>\$5</b>
<b>Brussel Sprouts</b>	<b>\$5</b>	<b>Braised Greens</b>	<b>\$6</b>
<b>Butternut Squash</b>	<b>\$4</b>	<b>House Cut Fries</b>	<b>\$4</b>
<b>Whipped Potatoes</b>	<b>\$5</b>	<b>Candied Sweet Potatoes</b>	<b>\$4</b>

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