

Appetizers & Salads

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

Tapas

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

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

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| <p>Campanelli Farms Tuscan Brick Chicken \$28 <i>Marinated Brick Roasted Half Chicken, Local Fingerlings, Black Kale, Blistered Chery Tomatoes, Chicken Jus</i></p> <p>Bone in Dry Aged NY Strip Steak \$40 <i>Au Gratin Potatoes, Roasted Mushrooms, Broccoli Rabe, Compound Butter, Sea Salt, Crispy Onions</i></p> <p>Pan Roasted Duck Breast \$29 <i>Sweet Potato Puree, Braised Fall Greens, Baby Beets, Seared Bosc Pear, Blood Orange Emulsion</i></p> <p>Slow Braised Smoked Pork Shoulder \$25 <i>Seared Wild Hive Polenta, Roasted Squash, Braised Beet Greens, Braising Reduction,</i></p> <p>Frutti Di Mare \$25 <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>Grilled Bistro Steak \$27 <i>All Natural Brant Beef Shoulder Tenderloin, Cipollini Onions, Butternut Squash, Whipped Potatoes, Tuscan Kale, Red Wine Jus</i></p> <p>Grilled Polenta and Fall Vegetables \$24 <i>Wild Hive Polenta, Eggplant, Roasted Red Peppers, Butternut Squash, Fall Greens, Baby Beets, Smoked Tomato Cream</i></p> <p>Root Beer Braised Short Ribs \$34 <i>Boneless Rootbeer Braised Short Ribs, Candied Sweet Potatoes, Braised Winter Greens, Braising Reduction, Southern Slaw</i></p> <p>Pan Seared Sea Scallops \$30 <i>Saffron Risotto, Wilted Leeks, Brussel Sprouts, Meyer Lemon Beurre Blanc, Roasted Fennel, Watercress</i></p> <p>1915 Burger \$14 <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

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

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