

# 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 Cheese and Charcuterie **\$15**

*Chef's Selection of Local Cheeses, Cured Meats  
House Made Bread, Local Fruit*

### Fall Chopped Salad **\$13**

*Romaine Hearts, Chopped Cabbage, Baby Greens,  
Squash, Bacon, Cranberries, Walnuts,  
Apples, Apple Cider Vinaigrette*

### 1915 Caesar Salad **\$11**

*Romaine Hearts, Croutons, Parmesan Crisp,  
Oven Dried Tomatoes, Caesar Dressing,  
Kalamata Olives*

### Butternut Squash Bisque **\$8**

*Local Squash, Sweet Potato Chips, Herb Croutons*

### Raw Blue Point Oysters **\$13**

*Half Dozen Oysters Served on the Half Shell  
with Cocktail sauce*

### Bear Mountain Poutine **\$10**

*House Cut Fries, Short Rib Gravy,  
Local Cheese Curds, Crispy Fried Onions*

## Tapas

### Patatas **\$6**

*Fried Crispy RSK Farm Fingerlings Potatoes  
Tossed in House Spice Blend with Spicy Aioli  
Dipping Sauce*

### Empanadas **\$9**

*Stuffed Fried Pastry of Chicken, Peppers and  
Olives*

### Garlic Shrimp **\$9**

*Seared Shrimp with Sautéed Garlic in a Lemon  
Herb Sauce*

### Steamed Maine Mussels **\$14**

*White Wine, Fennel, Preserved Lemon, Stewed  
Tomatoes, Served with House Bread*

### Fried Calamari **\$10**

*Crispy Calamari tossed in Garlic and Chili Infused  
Oil with Aioli Dipping Sauce*

*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

**Grilled Polenta and Seasonal Vegetables \$24**

*Wild Hive Polenta, Altobelli Farm Squash, Root Vegetable Hash, Brussel Sprouts, Port Wine Gastrique*

**Roasted Greenane Farms Chicken \$28**

*Marinated French Breast, Stewed Lentils, Porcini Mushrooms, Blackhorse Farm Braised Greens, Roasted Squash, Merlot Chicken Jus*

**Braised Short Ribs \$28**

*Slow Braised Brandt Beef Boneless Short Ribs with Root Vegetable Hash, Swiss Chard, Brussel Sprouts and Braising Reduction*

**Highland Farms Grilled Venison \$35**

*Free Range Venison Sirloin, Fingerling Potatoes, Roasted Garlic Brussel Sprouts and Gravy*

**Ribeye with Whiskey Sauce \$40**

*Grilled Grass-Fed Free Range Beef, Blackhorse Farm Braised Greens, Parsnip Purée, Roasted Creminis, Bourbon Cream*

**Smoked Pork Loin and Spätzle \$26**

*German style Smoked Pork, Red Cabbage, Spätzle, House Made Local Apple Compote*

**Seared Rainbow Trout \$27**

*Pan Seared Rainbow Trout Fillet, Parsnip Purée, Roasted Fennel, Blackhorse Farm Braised Greens, Grilled Lemons*

**Venison Burger \$16**

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

**1915 Burger \$14**

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

**Bear Mountain “Hibernator” \$22**

*Three Cheese Mac n’ Cheese Stuffed BBQ Meatloaf, Roasted Garlic Smashed Potatoes, Sautéed Spinach*