

Restaurant 1915

and Blue Roof Tapas Bar

At Restaurant 1915, our goal is to feature the unique cuisine of New York, and specifically the greater-Hudson Valley by using the freshest locally sourced, native ingredients. We want you to make memories, so we focus on bringing food from the farm to the table, supporting sustainable practices, and offering a new take on American tradition.

Appetizers

Local Cheeses and Charcuterie	\$15
<i>Chef's Selection of Local Cheeses, Cured Meats, and Local Fruit, with House Made Bread</i>	
Beet and Walnut Salad	\$13
<i>Mixed Greens, Fava Beans, Shaved Fennel, Roasted Beets, Crumbled Goat Cheese, Lemon Tarragon Vinaigrette</i>	
1915 Caesar Salad	\$11
<i>Romaine Hearts, Croutons, Parmesan Crisp, Confit Tomatoes, Kalamata Olives Caesar Dressing</i>	
Tomato Watermelon Gazpacho	\$9
<i>A Cold Soup of Black Horse Farm Heirloom Tomatoes, Fresh Cucumber and Watermelon</i>	
Roast Corn Chowder	\$9
<i>Creamy Broth with Local Corn, Potatoes and Bacon</i>	

Tapas

Patatas	\$6
<i>Fried Crispy Fingerlings Potatoes Tossed in House Spice Blend with Spicy Aioli Dipping Sauce</i>	
Empanadas	\$9
<i>Stuffed Fried Pastry of Chicken, Peppers and Olives</i>	
Garlic Shrimp	\$9
<i>Seared Shrimp with Sautéed Garlic in a Lemon Herb Sauce</i>	
Steamed Clams	\$10
<i>Littleneck Clams Steamed in a Broth of Fennel, Garlic, Preserved Lemons and White Wine</i>	
Fried Calamari	\$10
<i>Crispy Calamari with a Garlic and Chili Infused Oil</i>	
Raw Blue Point Oysters	\$13
<i>Half Dozen Oysters Served on the Half Shell with Cocktail sauce</i>	

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

Roasted Greenane Farms Chicken \$25

*Pan Roasted French Breast, Wild Rice Medley,
Grilled Asparagus, Preserved Lemons*

Garlic Roasted Pork Shank \$28

Slow Roasted Marinated Pork, Stewed Beans, Local Corn and Black Kale

Braised Short Ribs \$35

*Slow Cooked Boneless Beef Short Ribs, Grilled Squash, Green Beans,
Cauliflower Puree and Braising Reduction*

All-Natural Brandt Beef Flank Steak \$28

Wild Rice Medley, Grilled Squash, Confit Tomatoes, Zesty Chimichurri Sauce

Highland Farms Grilled Venison \$35

*Free Range Venison Sirloin, Cauliflower Puree, Baby Carrots,
Wilted Pea Tendrils, Red Wine Jus*

Polenta and Seasonal Vegetables \$24

*Wild Hive Farm Stone Ground Polenta, Local Vegetable Succotash,
Black Kale, Port Wine Gastrique*

Seared Salmon Fillet \$25

*Pan Seared Organic Scottish Salmon, White Quinoa with Grilled Asparagus,
Roasted Saffron Heirloom Tomatoes and Favas*

1915 Burger \$14

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

Venison Burger \$16

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

Bear Mountain "Hibernator" \$22

*Three Cheese Mac n' Cheese Stuffed BBQ Meatloaf,
roasted garlic smashed potatoes, sautéed spinach*