














DINNER MENU



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

 Vegetarian  Gluten Free  Vegan

TO START

MARKET SOUP	\$8	  LITTLE GEM LETTUCE	\$12
 MARKET FLATBREAD	\$10	<i>Overnight Tomatoes, Five Spoke Creamery Tumbleweed Cheddar, Aged Sherry Vinaigrette</i>	
  ROASTED BEETS	\$10	  SHAVED BRUSSELS SPROUTS & KALE	\$12
<i>Hudson Valley Yogurt, Local Honey, Pistachio, Banyuls</i>		<i>Grapes, Radishes, Toasted Almonds, Ver Jus, Olive Oil</i>	
 POACHED GULF SHRIMP	\$18	  FRISEE AND WATERCRESS	\$12
<i>Rice Wine, Sake, Capers, Tarragon</i>		<i>Tart Apple, Candied Walnuts, Point Reyes Blue Cheese, Citrus Vinaigrette</i>	
CHARCUTERIE BOARD	\$18		

MUST HAVES

ANGUS BURGER	\$18
<i>Five Spoke Cheddar, Brooklyn Pickle, Hand Cut Fries, Toasted Brioche</i>	
BUCATINI	\$32
<i>Lobster, Hot Chilies, Roasted Tomatoes, Lobster Broth, Basil</i>	
 PENNE	\$20
<i>Grilled Portobello, Rosemary, Thyme, Roasted Garlic, Olive Oil</i>	
 GRILLED MERGUEZ SAUSAGE	\$22
<i>Hand Cut Fries, Mixed Lettuce, Grain Mustard</i>	













BIG PLATES

 ROASTED ORGANIC HALF CHICKEN	\$25
<i>White Wine, Tarragon, Shallots, Baby Garnet Yams</i>	
 ATLANTIC SALMON	\$28
<i>Preserved Lemon, Capers, Fingerling Potatoes</i>	
HERB BAKED HALIBUT	\$28
<i>Vegetable Confetti, Leaf Spinach</i>	
 WHOLE BRONZINO	\$30
<i>Mixed Olive Vinaigrette, Citrus, Fregola</i>	

FROM THE CAST IRON SKILLET

 CENTER CUT FILET MIGNON	\$50
 PRIME SIRLOIN 12 OZ	\$50
 BERKSHIRE PORK RIB CHOP	\$32
 VEAL PORTERHOUSE 16 OZ	\$40
 COWBOY STEAK 18 OZ	\$55

SIDES & SAUCES

  CREAMED SPINACH	\$8	CHIMICHURRI
  FINGERLING POTATOES	\$8	RED WINE
  BEAR MOUNTAIN MASHED POTATO	\$8	ROMESCO
  ROASTED RAINBOW CARROTS	\$8	BEAR MOUNTAIN STEAK SAUCE
  BROCCOLI RABE	\$8	
  HAND CUT FRIES	\$8	

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.

DESSERT MENU

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

DOUBLE CHOCOLATE CAKE	\$9
<i>Devils Food, Ganache, Sweet Cream, Luxardo Cherries</i>	
CRÈME BRULÉ	\$9
<i>Orange Essence, Vanilla Bean, Caramelized Sugar</i>	
LEMON RASPBERRY TART	\$9
<i>Sugar Dough, Toasted Meringue, Fresh Raspberries</i>	
CLASSIC CHEESECAKE	\$9
<i>Graham Cracker Tart, Fresh Fruit Compote</i>	
COOKIE AND BROWNIES	\$9
<i>Assorted Platter</i>	

BEVERAGE MENU

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

SPECIALTY DRINKS

MOSCOW MULE <i>Reyka Vodka, Ginger Beer, Bitters, Lime Juice</i>	\$12	A WALK IN THE PARK <i>Highland Park 12yr Single Malt Scotch, Ginger Beer, Lemon Juice & Simple Syrup</i>	\$12
BEE'S KNEES <i>Tanqueray Gin, Honey, Lemon Juice</i>	\$12	THE SPARKLING HESSIAN <i>Reyka Vodka, Peach Schnapps, Orange Juice, Topped with Champagne</i>	\$12
SPRING AWAKENING <i>Hendricks Gin, Muddled Cucumber, Lemon Juice, Simple Syrup</i>	\$12	IRISH MAID <i>Jameson Irish Whiskey, St. Germain, Muddled Cucumber, Lemon Juice, Simple Syrup</i>	\$12
JACKED APPLE MARTINI <i>3 Olives Jacked Apple, Lemonade</i>	\$12	DARK AND STORMY <i>Dark Rum, Ginger Beer, Lime Garnish</i>	\$12

WINE LIST

RED

KAIKEN MALBEC	\$7 \$23
LAPIS LUNA CABERNET	\$8 \$29
LOUIS MARTINI CABERNET	\$8 \$29
GRAVEL BAR CABERNET	\$8 \$29
FIRESTEAD PINOT NOIR	\$8 \$29
FARMHOUSE CALIFORNIA RED	\$9 \$31
CHERRY PIE PINOT NOIR	\$40
LYRIC PINOT NOIR	\$40
BUEHLER CABERNET SAUVIGNON	\$58
BV CABERNET SAUVIGNON	\$61

WHITE

WHITE HAVEN SAUVIGNON BLANC	\$37
GROTH CHARDONNAY	\$61
SHADES OF BLUE REISLING	\$8 \$25
SEEKER PINOT GRIGIO	\$8 \$27
CLINE CHARDONNAY	\$8 \$27
LAPIS LUNA SAUVIGNON BLANC	\$8 \$29
SPARKLING & ROSÉ	
MARIUS ROSÉ	\$7 \$23
MASCHIO PROSECCO	\$8 \$25
POEMA BRUT	\$8 \$25
ROEDERER ESTATE SPARKLING WINE	\$75

BEER LIST

20 Oz \$9.00

NEWBURGH, AMAZING ALE, PALE ALE

4.5% ABV, IBU 10, American Light Beer, 100% NYS Malt and Corn

NEWBURGH, MEGABOSS, IPA

7% ABV, IBU 45, America IPA, Citrusy & Juicy, 8 Hop Varieties Combine the East and West Style

MILLHOUSE, KOLD ONE, KOLSCH

4.6%, IBU 19, Sweet Grain with a Hoppy Bite and Hint of Lemon, Smooth and Full

SLOOP, JUICE BOMB, IPA

6.5% ABV, New England IPA, Low Bitterness, Unfiltered, Citrusy-Juicy Notes of American Hops

KEEGANS, MOTHER'S MILK, STOUT

5% ABV Dark and Creamy Milk Stout, Aromas of Chocolate, Roasted Barley and Oatmeal

CAPTAIN LAWRENCE, IPA HOP COMMANDER, IPA

6.5% ABV, IBU 65, Bold Hoppy Flavor made up of Citra, Centennial and Bravo Hops