

**2019 Hudson Valley Restaurant Week**  
**Three Course Pre-Fixe Lunch \$22.95**

**STARTERS**

- Pumpkin & Goat Cheese Fondue** tempura crusted kabocha squash with herbs, GCF  
**Charred Edamame** sesame, garlic, ginger, sea salt  
**The Rarebit** our seasonal take on a classic, think cheesy toast but way better  
**Chicken Wings** choice of tandoori spiced, classic buffalo, or plum BBQ  
**Scotch Egg** sausage, soft-boiled egg, our brown sauce  
**Smoked Pork Ribs** plum tamarind BBQ & farmers slaw  
**Soup of the Day** please ask your server for details  
**Fattoush Salad** cucumbers, tomatoes, onions, crispy naan, pomegranate molasses dressing  
**Smoked Beet & Arugula** feta cheese, crispy onions, local maple vinaigrette  
**Endive & Pear** candied walnuts, blue cheese, red wine vinaigrette

**MAINS**

- DF Breakfast** 2 eggs any style, bacon, house made sausage, english muffin, home fries  
**French Toast** done classically with brioche bread, fresh berries, apple butter  
**Omelet of the Day** please ask your server for details  
**S.E.C.** house made sausage patty, 2 eggs any way, cheddar, on an english muffin, home fries  
**TRB Burger** 8oz, cheddar, special aioli, house cut fries  
**Fish & Chips** battered hake, house cut fries, house tartar sauce  
**Shrimp Tacos** lime crema, cabbage slaw, cilantro, cucumber, pickled jalapeños  
**Chicken Tikka Masala** basmati rice, grilled soft naan, cilantro, yogurt  
**Falafel** vegan, chickpea & herb fritter with lemon cabbage salad, tahini sauce, cilantro  
**Prime Rib** mashed potatoes, gravy, popover, roasted vegetable **Add: \$15**

**DESSERT**

- Chocolate Brownie Cake**  
whipped cream, powdered sugar, chocolate ice cream  
**NY Style Pumpkin Cheesecake**  
graham cracker crust, caramel pecans  
**Lemon Bar**  
shortbread crust, lemon curd, strawberries  
**Root Beer Float**  
root beer, vanilla ice cream  
**Scoops of Ice Cream**  
vanilla, chocolate, strawberry sorbet

**[www.therarebitdf.com](http://www.therarebitdf.com) 914-693-8000**

*Please take notice of the 3% "for the kitchen crew" surcharge on the food portion of your bill. We're excited to implement a transformative new way of rewarding the dedicated kitchen staff, who tirelessly work to source, create and cook all the food you eat as an alternative to raising prices. The 3% Kitchen Share will be fully distributed by management among the "non-tipped" kitchen team, according to their overall individual effort and quality of service. If you wish to opt out on the 3% we will be happy to take it off your bill.*

**Executive Chef Evan Kalogiannis**  
**Please inform your server of any allergies.**

**Menu is subject to change.**

2019 Hudson Valley Restaurant Week  
Three Course Pre-Fixe Dinner \$32.95

**STARTERS**

- Pumpkin & Goat Cheese Fondue** tempura crusted kabocha squash with herbs, GCF  
**Charred Edamame** sesame, garlic, ginger, sea salt  
**The Rarebit** our seasonal take on a classic, think cheesy toast but way better  
**Chicken Wings** choice of tandoori spiced, classic buffalo, or plum BBQ  
**Scotch Egg** sausage, soft-boiled egg, our brown sauce  
**Smoked Pork Ribs** plum tamarind BBQ & farmers slaw  
**Soup of the Day** please ask your server for details  
**Octopus Salad** romesco, chorizo, potatoes, frisee, white bean, confit shallots, crispy capers  
**Fattoush Salad** cucumbers, tomatoes, onions, crispy naan, pomegranate molasses dressing  
**Smoked Beet & Arugula** feta cheese, crispy onions, local maple vinaigrette  
**Endive & Pear** candied walnuts, blue cheese, red wine vinaigrette  
**Shaved Brussels Sprouts** pomegranate seeds, shaved parm, pecans, apple vinaigrette

**MAINS**

- Market Fish** chef's daily selection of fresh fish, please ask your server for details  
**Pork Belly** jamaican jerk, sweet potato mash, guava gravy, pickled apples  
**Buttermilk Fried Chicken** warm potato salad, beer braised collard greens, gravy  
**Red Wine Braised Short Ribs** mashed potatoes, brussels, mushrooms, herb gremolata, black garlic  
**TRB Burger** 8oz, cheddar, special aioli, house cut fries  
**Fish & Chips** battered hake, house cut fries, house tartar sauce  
**Shrimp Tacos** lime crema, cabbage slaw, cilantro, cucumber, pickled jalapeños  
**Chicken Tikka Masala** basmati rice, grilled soft naan, cilantro, yogurt  
**Falafel** vegan, chickpea & herb fritter with lemon cabbage salad, tahini sauce, cilantro  
**Prime Rib** mashed potatoes, gravy, popover, roasted vegetable **Add: \$15**

**DESSERT**

- Chocolate Brownie Cake**  
whipped cream, powdered sugar, chocolate ice cream  
**NY Style Pumpkin Cheesecake**  
graham cracker crust, caramel pecans  
**Lemon Bar**  
shortbread crust, lemon curd, strawberries  
**Root Beer Float**  
root beer, vanilla ice cream  
**Scoops of Ice Cream**  
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