

LUNCH

November 11, 2011

SMALLER-ISH PLATES

Prawns - half dozen poached shrimp seasoned with old bay, lemon, cocktail sauce 13
Prosciutto - shaved ham with crostini, mustard and smoked olives 9
Cheese Bread - parmesan flatbread with olive oil, sea salt and chili flakes 4
Chopped Chicken Liver - crostini, pickled red onions and olives 8
Chicken Wings - dry-fried chicken wings and drumettes, celery, carrots and bleu cheese dressing 8
Calamari Gratin - baked squid and eggplant with tomato sauce, parmesan-breadcrumbs 9

SOUPS & SALADS

Potato Chowder - braised leeks, crispy tobacco onions 7
Chicken Consommé - poached chicken breast, confetti vegetables 7
"Salad" - mixed greens, red onion, cucumber, tomato, olives, shredded mozzarella, herb vinaigrette 6
Chopped Salad - romaine greens with celery, tomato, jicama, carrot, cucumber and a blue cheese dressing 7
Wedge - iceberg lettuce, crispy bacon, shaved egg, 1,000 island dressing 6
Salmon & Potato - house cured salmon, baby creamer potatoes, chopped egg, scallion 8
Prawn Louis - poached prawns, romaine greens, cucumber, tomato, chopped egg, 1,000 island dressing 12

PIZZA & PASTAS

Ziti - baked in a ceramic crueset with tomato sauce and parmesan crust 16
Cheese & Mac Lasagna - double-baked lasagna squares with creamy cheddar cheese and toasted bread crumbs 13
Spaghetti & Meatballs - marinara, pecorino and sweet basil 14
White Pizza - roasted garlic, ricotta, mozzarella, parmesan, herbs 15
Carpaccio Pizza - shaved Snake River Farms rib eye, pecorino and chive pesto 17
Sausage Pizza - fresh fennel sausage, pickled red onions, mozzarella and oregano 14
Old Style - marinara sauce, olive oil and basil (no cheese) 12

SANDWICHES

Pork French Dip - paper-thin slices of roasted pork, braised kale, garlic, wedge roll 9
Pulled Chicken - chilled chicken salad, half-sour pickles, shaved red onion, chopped egg on a Kaiser roll 9
Eggplant Parmesan - breaded eggplant, marinara sauce, parmesan on a wedge 8
Hot Meatloaf - seared meatloaf slices, brown gravy, soft egg on sliced white 9
Sausage & Peppers - sweet Italian sausage, caramelized onions, hot peppers on a wedge 9
The Burger - house ground beef chuck, shredded lettuce, half-sour pickles, 1,000 island dressing 14
Grilled Cheese - American and sharp cheddar, sliced white bread 7
Corned Beef - hot corned beef, sauerkraut, whole grain mustard on sliced white 9

**add your choice of side salad or fries for 3

EXTRAS

Fries - seasoning salt 6
Broccolini - steamed, garlic aioli 6
Green Beans - fried with chili flakes and parmesan 6

SMALLER-ISH PLATES

Prawns - half dozen poached shrimp seasoned with old bay, lemon, cocktail sauce 13
Soppressata - shaved dry salami with crostini, mustard and smoked olives 9
Pizza Frites - parmesan flatbread with olive oil, sea salt and chili flakes 4
House Cured Salmon - potato pancakes, chive cream, fried capers 9
Mussels & Clams - steamed in white wine, shallots, garlic fries 11
Pork Belly - slow braised, potato risotto, shaved celery 12
Fried Pumpkin - kabocha squash, frisse, cinnamon honey and goat cheese fondue 12
Sweetbreads - crispy, milk-poached sweetbreads with mustard vinaigrette 12

SOUPS & SALADS

Potato Chowder - braised leeks, crispy tobacco onions 7
Matzo Ball Soup - poached chicken breast, bread dumplings, confetti vegetables 7
"Salad" - mixed greens, red onion, cucumber, tomato, olives, shredded mozzarella, herb vinaigrette 6/11
Chopped Salad - heirloom greens with celery, tomato, jicama, carrot, cucumber and a blue cheese dressing 7/12
Wedge - iceberg lettuce, crispy bacon, shaved egg, 1,000 island dressing 6/11

PIZZA & PASTAS

Rigatoni - a Dobbs Ferry staple with a choice of: tomato sauce with sweet sausage and short rib or mushroom cream sauce with roasted oyster mushrooms 14
Meatball - pork meatballs braised in tomato sauce with quinoa pasta and herbs 16
Stuffed Shell - double-baked pasta shells stuffed with ricotta and parmesan with toasted bread crumbs. a choice of: creamy cheddar cheese sauce, meat sauce or marinara 13
Ravioli - braised pork shoulder stuffed ravioli, olives, pork jus and pecorino 18
White Pizza - roasted garlic, ricotta, mozzarella, parmesan, herbs 15
Carpaccio Pizza - shaved Snake River Farms rib eye, pecorino and chive pesto 17
Sausage Pizza - fresh fennel sausage, pickled red onions, mozzarella and herbs 14
Eggplant Parm Pizza - breaded eggplant, marinara sauce and basil 14

GRILL & ROASTS

Chicken Scarpariello - "shoemaker chicken", roasted Fulton Farms chicken, Italian sausage, sweet peppers and cottage fried potatoes. Hot peppers are optional 22/35
Pork - roasted pork loin with garlic and herbs, with stewed cannellini beans 22/32
Zuppa di Pesce - A Dobbs Ferry version of the classic San Francisco cioppino fish stew with crostini and romesco 23
Sturgeon - grilled Sturgeon skewers marinated in parsley, thyme and lemon, with fried green beans and crispy bacon 19/28
Steak - 12 oz New York steak, Portobello mushroom hash, caramelized onion sauce 32
The Burger - house ground beef chuck, shredded lettuce, half-sour pickles, 1,000 island dressing 14 add cheese 15
Veal Marsala - roasted leg of veal, black trumpet mushrooms, broccolini, marsala wine sauce 22/32

EXTRAS

Fries - seasoning salt 6
Broccolini - steamed, garlic aioli 6
Green Beans - fried with chili flakes and parmesan 6
Cannellini Beans - smoked ham hock, parsley 6

Dobbs Ferry Specialty Cocktail List

Descriptions

1. **Choose your Grain Martini**- Wheat, Rye, or Potato Chopin Vodka Shaken and served with Turkish Pepper olives
2. **Ward Eight**- A classic sour with Wild Turkey 81 and pomegranate grenadine
3. **Classic Manhattan**- Everyone's favorite. We prefer it with Buffalo Trace Bourbon
4. **Mai Tai**-No umbrella, just Brugal Anejo rum and Solerno Blood Orange liqueur with lime juice and Almond Syrup
5. **Karlsson's Bloody Mary**- Karlsson's Vodka, lemon, tomato, and spice
6. **KarmaKaze**- A kamikaze featuring Karma Blanco Tequila (kind of sounds like a margarita...)
7. **Hudson River Tea**- Stoli Ohranj, Don Q Rum, and a fresh splash of the Hudson
8. **White Manhattan**- Death's Door White Whiskey, Cinzano Bianco, bitters. Looks pretty harmless...
9. **Flight of the Bumble Bee**-A combination of two great cocktails. Hendrick's gin provides the buzz
10. **Cold and Foggy**- Stoli vodka and some of the Bay Area's local, organic low-level clouds
11. **Negroni Doble**- A great aperitif providing a little caffeine courtesy of Van Gogh Double Espresso Vodka
12. **Elderflower Rickey**- Belvedere, Chase Elderflower liqueur and lime served tall. Simply refreshing
13. **Rhuby Red**-A Sauza Hornitos Reposado sunset, but with grapefruit and Rhuby liqueur
14. **Rum and Coke**- Regular or diet. Lime is not an option... you win Danny
15. **Dobb's Ferry**- Budweiser and a shot of Jameson