

Starters

ONION SOUP 8
GRUYERE CROUTON

ORGANIC FARM GREENS 9
BABY LETTUCES, ENDIVE, BREAKFAST RADISH,
WHITE BALSAMIC-SHALLOT VINAIGRETTE

Red Hat SALAD 13
ROMAINE & BIBB LETTUCES, RADISH, GREEN APPLE,
GRUYERE CHEESE, THREE VINEGAR VINAIGRETTE

BLOOD ORANGE & MOZZARELLA SALAD 14
SHAVED FENNEL, TAGGIASCA OLIVES, ARUGULA,
ITALIAN PARSLEY, CITRUS VINAIGRETTE

ORGANIC BABY SPINACH & ENDIVE SALAD 13
ASIAN PEAR, WALNUTS, BLEU D'AUVERGNE CHEESE,
DRIED CRANBERRIES, ROASTED PEAR VINAIGRETTE

GOAT CHEESE NAPOLEON 14
Coach Farm GOAT CHEESE, ROASTED RED BEETS,
PISTACHIO, MICRO GREENS, RED BEET VINAIGRETTE,

HOUSE-MADE RILLETTES 12
CLASSIC FRENCH DUCK AND HEIRLOOM PORK CONFIT,
SLICED & SERVED WITH PICKLED RED ONIONS,
GREEN PEPPERCORN MUSTARD, CORNICHON

CRISPY PEEKYTOE CRABCAKE 14
WASABI & LIME REMOULADE SAUCE, NAPA CABBAGE SLAW

SPICY YELLOWFIN TUNA TARTARE 15
AVOCADO, CUCUMBER, GINGER, LIME-PICKLED DAIKON RADISH

SEARED BEEF CARPACCIO 15
PRIME FILET OF BEEF, ARUGULA, PARMIGIANO REGGIANO,
FRESH GRATED HORSE RADISH, LEMON-WHITE BALSAMIC VINAIGRETTE

ROASTED PARSNIP & ORGANIC KALE RISOTTO 14
PECORINO ROMANO

Entrees

MOULES FRITES "AUX LES HALLES" 23
PRINCE EDWARD ISLAND MUSSELS, STEAMED WITH GARLIC,
WHITE WINE, SHALLOTS, SERVED WITH FRITES

GRILLED LOCH DUART SCOTTISH SALMON 25
♦ *sustainably raised*
GINGER-SOY-LIME VINAIGRETTE, CILANTRO,
BRAISED NAPA CABBAGE, WILTED WATERCRESS,
JALAPENO AND RED PEPPER BRUNOISE, STICKY RICE CAKE

ATLANTIC 'line-caught' SWORDFISH PROVENCAL 26
PAN-SEARED, LEMON-OLIVE-ROASTED PEPPER VINAIGRETTE,
FRIED CAPERS, OLIVE OIL POACHED FINGERLING POTATOES, HARICOTS VERTS

SEARED MAINE SEA SCALLOPS 28
RED WINE-ENDIVE MARMALADE, SAUTÉED SPINACH,
BLOOD ORANGE-SHALLOT BEURRE BLANC

HAND-MADE RICOTTA RAVIOLI 21
OVEN-ROASTED TOMATO COMPOTE, A JULIENNE OF BASIL,
PARMIGIANO REGGIANO, COLD-PRESSED EXTRA VIRGIN OLIVE OIL

PAN-ROASTED NATURAL ORGANIC FARM CHICKEN 25
BASMATI RICE WITH DRIED FRUIT AND TOASTED PINENUTS,
ROASTED BABY BRUSSELS SPROUTS, CHICKEN JUS VINAIGRETTE

DUCK AND CHERRY 28
LONG ISLAND CRESCENT DUCK BREAST, SOUR CHERRY AND GINGER GLAZE,
SPINACH, ROASTED BABY YELLOW BEETS, DUCK JUS

BRAISED BEEF SHORT RIBS "NAVARIN" 27
PRIME BEEF BRAISED IN RED WINE, POTATO-TURNIP PUREE,
ROOT VEGETABLES, RED WINE REDUCTION, FRIED PARSNIPS

GRILLED DOUBLE CUT BERKSHIRE PORK CHOP 33
♦ *Snake River Farm Heirloom Pork*
HAM HOCK BRAISED LACINATO KALE AND CARAMELIZED ONIONS,
GOLDEN RAISIN-CAPER COMPOTE, BUTTERNUT SQUASH SPAETZLE,
POMMERY MUSTARD JUS VINAIGRETTE

GRILLED PRIME RIB EYE STEAK FRITES 32
BEARNAISE OR RED WINE SHALLOT JUS, BRUSSELS SPROUTS, FRITES

THE CLAIBORNE STEAK 38
ALL NATURAL, GRASS-FED 12 OZ NEW YORK SHELL, VIDALIA ONION RINGS,
MASCARPONE-PARMIGIANO CREAMED SPINACH, RED WINE BORDELAISE SAUCE

Sides 6 ROASTED BABY BRUSSELS SPROUTS | BUTTERNUT SQUASH SPAETZLE |
HAM HOCK BRAISED KALE & CARAMELIZED ONIONS |
Red Hat FRITES | FRIED PARSNIP CHIPS

IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE OWNER, MANAGER, CHEF OR YOUR SERVER • WESTCHESTER COUNTY BOARD OF HEALTH

DINNER

Winter

Plats du Jour

SUNDAY
BEEF BOURGUIGNON 19

MEATLESS MONDAY
... CHANGES WEEKLY 18
www.meatlessmonday.com

TUESDAY - WEDNESDAY - THURSDAY
CIOPPINO 27
a traditional italian-american fish stew

Brasserie Menu

SALMON BURGER 16
sustainably raised Loch Duart salmon
PAN-FRIED, PANKO-CRUSTED,
ASIAN SPICED SALMON,
AVOCADO, RED ONION, LIME AIOLI,

Red Hat BURGER 17
RED: MAPLE SMOKED CHEDDAR
BLUE: BLEU D'AUVERGNE
LOCAL 'Picklelicious' PICKLES

BOUDIN BLANC 17
a house favorite
A VEAL & PORK SAUSAGE,
BAGUETTE, DIJON MUSTARD

- brasserie burgers served on sesame rolls
- greens, frites or sweet potato pecan salad

FRISÉE AUX LARDONS SALAD
CLASSIC "BACON, EGG & TOAST" SALAD,
APPLEWOOD BACON LARDONS,
BRIOCHE TOAST, SOFT POACHED EGG,
WARM BACON-MUSTARD VINAIGRETTE

starter **13** entree **16**

20% GRATUITY ON PARTIES OF 7 OR MORE

Red Hat  **on the River**

ESTABLISHED 2003

OPEN SEVEN DAYS
SUNDAY BRUNCH

Bruce Beaty, Chef de Cuisine

ONE BRIDGE STREET
IRVINGTON-ON-HUDSON, NEW YORK
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