

~Dinner~

THE MENU AT THE RHINECLIFF CHANGES DAILY—THE SPECIALS ARE IN THE MENU!



~Entrees~

Crispy Salmon <i>Buttered Succotash, Lemon Beurre Blanc</i>	21.95
Northwind Farms Roasted Poussin <i>Local German Potato Salad & Pan Jus</i>	21.95
Roasted Halibut <i>Truffled Cream Corn, Confit of Tomato</i>	23.95
Seared Sea Scallops <i>Summer Squash Salsa Crudo, Arugula Pesto</i>	21.95
Crispy Speck-Wrapped Cod <i>Chickpea Ratatouille "Stew", Pickled Chanterelle Mushrooms</i>	25.95
Crispy Duck <i>Swiss Chard, Apricot Gastrique</i>	22.95
Grilled Lamb Chops <i>Squash Runners-Niçoise Olive Barigoule, Sweet-Sour Eggplant & Tomato-Fines Herb "Salsa"</i>	24.95
House-Made Porchetta for 2 <i>Broccoli Rabe & Roasted Pepper Salad</i>	41.95
"CÔTE DE BOEUF" Char-grilled 40oz Prime Rib of Beef for 2 <i>Roasted Garlic, Rosemary-Smashed Fingerling Potatoes</i>	48.95
Seafood Stew <i>1/2 Lobster, Littleneck Clams, Mussels, Scallops, Shrimp, Fennel & Saffron-Shellfish Broth with Crab-Crostini</i>	33.95
	for 2 45.95

RHINECLIFF CLASSICS

Whitby Bay Fish & Chips <i>English Battered Cod & Rémoûlade</i> 13.95	Steak Frites <i>Grilled 8oz Striploin, Fries & Salad</i> 19.95
Chicken Fried Sweetbreads <i>Corn-Summer Squash Cake w/ Tomato-Brown Butter Vinaigrette</i> 14.95	Fried Chicken Liver Salad <i>Frisée Lettuce, Pickled Red Onion & Horseradish-Dijon Cream</i> 12.95
Grilled Calves Liver <i>Balsamic Caramelized Onions & Bacon Vinaigrette</i> 14.95	The Burger <i>Home-Made Brioche, Sun-Dried Tomato Aioli, Hand-Cut Fries</i> 13.95 <i>Add Bacon or Stilton/NY Cheddar 2.00</i>

~ Sides ~

Buttered Succotash	5.95
Smashed Fingerling Potatoes or French Fries <i>Garlic, Rosemary & Parmigiano</i>	4.95
German Potato Salad <i>Local New Potatoes</i>	4.95
Blistered Pole Beans <i>Shallots, Garlic, Thyme, Duck Prosciutto</i>	5.95
Sautéed Swiss Chard <i>White Wine & Shallots</i>	4.95
Summer Squash Gratin	7.95

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~ Bar Snacks ~

Berkshire Pork Belly <i>Vanilla-Apricot Confit</i>	7.95
Maple & Smoked Salt Roasted Peanuts	2.95
House-made Potato Chips <i>Pink Peppercorn Salt</i>	3.95
Buttermilk-battered Onion Rings <i>Home-made...</i>	3.95
"Bitter & Twisted Mac n' Cheese" <i>Ale, Bacon & Cheddar</i>	7.95

~ Appetizers & Share Plates ~

Chef's Daily Soups	7.95
Classic Shrimp Cocktail <i>w/ Wild-Caught White Shrimp</i>	11.95
Ye Olde Englishe Ploughman's Board <i>Farmhouse Cheddar, Stilton, House-made Pâté, Pickled Vegetables & Fruit Confits</i>	12.95
Steamed Mussels <i>Spicy Tomato-Citrus Broth</i>	13.95
Oysters Rhinecliff <i>Horseradish-Cream Poached Oysters & in Puff Pastry</i>	13.95
Artisan Cheese Plate <i>w/ House-Made Confits</i> <i>Black Peppercorn, sheep, Pecorino Toussant, cow, Sprout Creek Farms</i> <i>Green Peppercorn, goat, Coach Farms</i>	11.95
Roasted Littleneck Clams <i>Smoked Ham, Garlic Confit & Pabst Blue Ribbon</i>	13.95
Smoked Eggplant Hummus <i>w/ House-made Pita, Tapenade & Roasted Peppers</i>	11.95

~Salads~

Mixed Herbal Greens <i>Shallot Vinaigrette, Carrot Curls, English Cucumber, Shaved Local Radish</i>	7.95
Hearts of Romaine <i>Hard-boiled Egg, Parmigiano Reggiano, White Anchovies, Caesar Dressing (vegetarian available)</i>	8.95
Watermelon Salad <i>Feta Cheese, Niçoise Olives, Arugula & Lemon-Oregano Vinaigrette</i>	10.95

~ THE RHINECLIFF ~

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