

<u>HVRW Lunch Menu</u> <u>Choose any 2 items for \$29.95 per person (Includes any drink.)</u>

Salads & Appetizers

Garden Salad-Fresh Garden Vegetables on a bed of Artisanal Lettuce with House Ranch - 9 Add Marinated Grilled Chicken - 5

Roasted Beets & Goat

Cheese - Walnuts, Cranberries, Baby Arugula, Balsamic Vinaigrette, Balsamic Glaze - 13

Caesar Salad - Baby Gem Lettuce, Croutons, Parmesan Cheese, & House-made Caesar Dressing - 11 Add Marinated Grilled Chicken - 5

Sautéed Brussel Sprouts with Dates & Parmesan - 10

Crispy Chicken Tenders -Available Naked or Tossed in your choice of Sauce. Served with Fries Honey Sriracha or Bourbon Pineapple- 12

<u>Soup</u>

Charred Tomatillo & Poblano Gazpacho Cup 4/ Bowl 8

Potato & Leek w/ Crispy Prosciutto Cup 6/ Bowl 10

> Soup Du Poulet Cup 6/ Bowl 10

Soup Du Jour Ask Your Server Cup 6/ Bowl 10 Sandwiches Add a Side Salad or Herb Fries - \$3

> Fried Chicken - Sriracha Mayo, Sliced Pickles, Served on a Toasted Baguette - 13

Fried Oyster Mushrooms (Our version of a Vegetarian Fried Chicken) - Sriracha Mayo, Pickles, on a Toasted Baguette - 13

> Grilled Cheese - Cheddar, Swiss, Bacon, Jalapeño Jam on Pressed Sourdough. - 10 Add a cup of any Soup - 3 (This Item Only)

Caprese - Basil Pesto, Fresh Mozzarella, Sliced Tomatoes, Fresh Basil, Balsamic Vinegar Glaze, Served on a Toasted Ciabatta - 11 Add Marinated Grilled Chicken - 5

> Grilled Chicken BLAT -Marinated Grilled Chicken, Avocado, Applewood Smoked Bacon, Lettuce, Tomato, on an Everything Seeded Bun - 13

> Spicy Italian - Capocollo, Mortadella, Soppressatta, Provolone, Shredded Lettuce, Lemon Vinaigrette, Mayo, on a Toasted Hoagie Roll- 14

Sliced Hanger Steak -Horseradish Mayo, Sauteed Mushrooms, Baby Arugula, Served on a Toasted Ciabatta - 15

Rueben - Sliced Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing, on Toasted Rye - 13

Burger of The Week - Ask Your Server, Served with Fries - 16



HVRW Menu Choose any 3 items for \$35.95 per person

Salads & Appetizers

Garden Salad-Fresh Garden Vegetables on a bed of Artisanal Lettuce with House Ranch - 9 Add Marinated Grilled Chicken - 5

Roasted Beets & Goat

Cheese - Walnuts, Cranberries, Baby Arugula, Balsamic Vinaigrette, Balsamic Glaze - 13

Caesar Salad - Baby Gem Lettuce, Croutons, Parmesan Cheese, & House-made Caesar Dressing - 11 Add Marinated Grilled Chicken - 5

Sautéed Brussel Sprouts with Dates & Parmesan - 10

Crispy Chicken Tenders -Available Naked or Tossed in your choice of Sauce. Served with Fries Honey Sriracha or Bourbon Pineapple- 12

<u>Soup</u>

Charred Tomatillo & Poblano Gazpacho Cup 4/ Bowl 8

Potato & Leek w/ Crispy Prosciutto Cup 6/ Bowl 10

> Soup Du Poulet Cup 6/ Bowl 10

Soup Du Jour Ask Your Server Cup 6/ Bowl 10 Sandwiches Add a Side Salad or Herb Fries - \$3

> Fried Chicken - Sriracha Mayo, Sliced Pickles, Served on a Toasted Baguette - 13

Fried Oyster Mushrooms (Our version of a Vegetarian Fried Chicken) - Sriracha Mayo, Pickles, on a Toasted Baguette - 13

> Grilled Cheese - Cheddar, Swiss, Bacon, Jalapeño Jam on Pressed Sourdough. - 10 Add a cup of any Soup - 3 (This Item Only)

Caprese - Basil Pesto, Fresh Mozzarella, Sliced Tomatoes, Fresh Basil, Balsamic Vinegar Glaze, Served on a Toasted Ciabatta - 11 Add Marinated Grilled Chicken - 5

> Grilled Chicken BLAT -Marinated Grilled Chicken, Avocado, Applewood Smoked Bacon, Lettuce, Tomato, on an Everything Seeded Bun - 13

> Spicy Italian - Capocollo, Mortadella, Soppressatta, Provolone, Shredded Lettuce, Lemon Vinaigrette, Mayo, on a Toasted Hoagie Roll- 14

Sliced Hanger Steak -Horseradish Mayo, Sauteed Mushrooms, Baby Arugula, Served on a Toasted Ciabatta - 15

Rueben - Sliced Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing, on Toasted Rye - 13

Burger of The Week - Ask Your Server, Served with Fries - 16



Beer/Cider

Citizen Unified Press (Cider Semi-Sweet 16oz 5.2 ABV) - 7

High Noon (Watermelon, Black Cherry, Pineapple, Grapefruit) *(Hard Seltzer 12 oz* 4.5ABV) - \$5

Newburgh Checkpoint Charlie - (Lager 16oz 3.5% ABV) - 6

Nightshift - Nite Lite *(Light Lager 16oz 4.3%ABV)* - 5

Newburgh - Cream Ale (16oz 4.3 ABV)

Thin Man - Pills Mafia *(Pilsner 16oz 4.9 ABV)* - 6

Pipeworks - Premium Pilsner (Pilsner 16oz 4.9% ABV) - 7

Port City - Optimal Wit *(Wheat Beer 16oz 5% ABV)* - 7

Community Beer Works - The Whale (Brown Ale 12oz 5.9% ABV)- 5

Goliath - Pseudo Sue *(Pale Ale 16oz 5.8% ABV)* - 8

KCBC - Superhero Sidekick (NE IPA 16oz 6.9% ABV) - 9

> Newburgh - Megaboss (DIPA 16oz 7% ABV) - 8

Seven Island Brewery - Galaxy Space Invaders *(Double IPA 16oz 8.5% ABV)* - 9

Thin Man Brewery - Lagerkoller *(Baltic Porter 16oz 8% ABV)* - 9

Pipeworks - Ninjas vs Unicorns (IPA 16oz 8% ABV) - 9

Cocktails

Ready Vodka - \$10 Ready Coffee Energy Drink with Spirits Lab Vodka

Perfect Margarita - 12 Tequila, Triple Sec, Lime Juice... That's it

Maid - 12 A refreshing cocktail made with Mint, Cucumber, & Lime Juice Available with Gin, Vodka, or Tequila

Bourbon Smash - 12 A Bourbon Mojito made with Lemon Juice, & Mint

> Espresso Martini - 13 Self-Explanatory

Naked & Famous - \$14 A refreshing cocktail made with Mezcal, Aperol, & Yellow Chartreuse

Eclipse - 14 A citrus driven cocktail made with Tequila, Mezcal, Aperol, Cherry Heering, & Lemon Juice

Improved Whiskey - 14 An Old-Fashioned variation that utilizes Absinthe & Cherry Liqueur

Wine

Nobilo Sauvignon Blanc - 12/gl

Riesling - 9/gl

Wycliffe Brut Champagne - 8/gl 35/btl

Cabernet - 15/gl

Cartilage & Browne Pinot Noir - 13/gl

Orin Swift Abstract - 80/btl