



THE RHINECLIFF

Brunch Menu - Winter 2012

Live Music!

Join The Rhinecliff for our famous Jazz Brunch

Music Every Sunday from 1130 until 230

"BEST JAZZ BRUNCH" IN THE HUDSON VALLEY!!

Hudson Valley Magazine 2009

Appetizers

Daily Soups *Two Delicious Soups Daily* **7.95**

Gravlax Plate **12.95**

*House Cured Salmon,
Pickled Red Onion-Cucumber Salad,
Boiled Eggs, Capers & Toasted Soldiers*

Mixed Leaf Salad **10.95**

*Pickled Beets, Coach Farms Goat Cheese
& Pistachios*

Rhinecliff "Cobb"

*Romaine, Cranberries, Apple, Great Hill Blue Cheese,
Candied Walnuts & Spiced Pear Vinaigrette* **10.95**
with Grilled Chicken **13.95**

The English Breakfast Cheers Guv'na!

*Fried Eggs, Potatoes, Beans, Blood Pudding, English Bacon,
Sausage, Mushrooms, Roasted Tomato, Fried Bread & HP Sauce*

~ **14.95** ~ fills you for the day

Sandwiches

Served with your choice of house cut French fries or salad

B.L.T.

*A Double-Decker of Bacon, Lettuce & Tomato w/
Mayonnaise*

The Burger **13.95**

*Lettuce, Tomato, Red Onion,
House Pickles & Horseradish Aioli*

Chicken Club **12.95**

*Grilled Chicken, Bacon, Lettuce,
Tomato & Mayonnaise*

Sides

Breakfast Potato or French Fries **4.95**

Chicken & Apple Sausage **3.95**

Applewood Smoked Bacon, English Bacon **3.95**

Toast *Whole Wheat, White, English Muffin* **1.95**

Fresh Fruit **4.95**



THE RHINECLIFF

Brunch

"Classic" French Toast **12.95**

*Fruit Compôte, Vermont Butter
& Maple Syrup*

Quiche of the Day **11.95**

*House-made Granola with
Fresh Fruit and Yogurt*

Classic Eggs Benedict **14.95**

*Canadian Bacon, English
Muffin, Breakfast Potatoes
Poached Eggs & Hollandaise*

Pumpkin Pancakes **12.95**

Spiced Apple Compôte

Croque Monsieur **10.95**

Ham & Gratinéed Gruyère

Cheese w/Fries or Salad **12.95**
*Make it a "Madame" *add an egg*

Greek Yogurt **8.95**

Honey, Nuts & Fruit

THE BRUNCH Prix-fixe menu

Juice

~
choice of

**Mimosa,
Bloody Mary**

or

Prosecco

~

choice of

Brunch Dish

~

Coffee or Tea

~ **23.95** + tax ~

Steak & Eggs +\$5
(alcoholic beverage
available after 12:00
noon on Sundays)

"STEAK & EGGS"

FEATURING GRILLED HANGAR STEAK, HOLLANDAISE,
TWO FRIED EGGS & FRENCH FRIES

18.95

French Press Coffee, Tea & Herbals

"A Cup & A Bit **3.50** **Coffee For 2** **6.50**
French Press Coffee French Press

Espresso, Macchiato **2.75** **Cappuccino, Latte** **4.25**

Saratoga Springs **5.00** **Soda** *Coke, Diet Coke,* **3.00**
Mineral Water *Ginger Ale, Club Soda,*
Still or Sparkling *Sprite*

Orange Juice **3.75** **Hot Chocolate** **3.75**
House-Made Chocolate,

Iced Tea **3.00** *topped with cream*

Pot of Tea *real, from a leaf* **3.75**


*Assam, Orange Pekoe (classic black tea), Darjeeling,
Earl Grey (Bergamot scented) PG Tips (classic blend)
Japanese Sencha (aromatic green)*

Herbals: Lemon Verbena, Chamomile & Peppermint

CHILDREN'S BRUNCH

Menu Available

Ask your server about our selections for kids 10 and under!

 Gluten free option available by request.

~ BEER SELECTION ~

OZ	ON TAP	\$
15	STELLA ARTOIS , Belgium Pilsner lager with clean, crisp taste	5
16	BODDINGTONS BITTER , England The "Cream of Manchester", since 1778, smooth, easy-drinking	5
16	MOTHERS MILK , Keegan Ales, Kingston, NY, USA THE local stout beer. Perfect for warming up on cold winter nights.	5

FAVORITES

12 oz	Budweiser , USA The most popular American lager	4
12 oz	Bud Light , USA A light version of America's most popular beer	4
12 oz	Coors Light , USA Mountain cold!	4
12 oz	Sam Adam's Boston Lager , Boston, USA Boston's Finest Lager	5

BY THE BOTTLE

12 oz	Spaten , Germany Golden in color with a well-balanced hop, full rounded body	5
12 oz	Saranac IPA , Saranac, NY Classic IPA with a hoppy finish.	5
12 oz	Newcastle Brown Ale , England English Nut Brown Ale	5
12 oz	Sam Adam's Winter Lager , Massachusetts, USA Full-bodied with hints of ginger and citrus	5
14 oz	Guinness , Ireland The original stout, served from the special "draught" can	7
16 oz	Bitter & Twisted , Scotland From Harviestoun Brewery, medium-bodied and complex, a superb ale	9
12 oz	Redbridge , St. Louis, MO The only Gluten Free American Red Lager!	5
12 oz	Clausthaler Non-alcoholic , Germany A true pure German beer. Minus the alcohol	4

BANQUETING AT
~ **THE RHINECLIFF** ~
WEDDINGS, REHEARSAL DINNERS, CORPORATE, OFF-PREMISE
therhinecliff.com
Contact James at 845.876.0590

~ The Rhinecliff favors local and seasonal produce ~
~ Parties of 6 or more may be subject to a 20% gratuity ~

- WINES BY THE GLASS -

WHITE

SOAVE, Bolla 2010—Italy 6
Aromas of melon, ripe apple & pear are followed by a delicate almond
aftertaste. A soft Italian white wine.

CHARDONNAY, Domaine du Tariquet 2010—France 8
A bloomy aroma with a strong, rich, & buttery finish.

RED

CABERNET SAUVIGNON, Redwood Creek 2010—
California 6
Medium-bodied with a rich dark fruit character. Carries notes of spice, mocha & vanilla.

MALBEC, Xplorador, 2010—Argentina 8
Alluring notes of coffee and ripe red fruit. A full-bodied red with cherry & strawberry
flavors framed with a smooth finish



~ CHAMPAGNE BY THE GLASS ~
CHAMPAGNE TAITTINGER
CUVÉE PRESTIGE BLANC 12

- CHAMPAGNE COCKTAILS -

KIR ROYALE 10
Prosecco & Clinton Vineyard's Cassis Liqueur

EMPIRE STATE SPARKLER 9
St. Germaine, Stirrings Apple Liqueur, & Prosecco

- NEW CLASSICS -

THE KIRWOOD DERBY *A local favorite...* 8
House Infused Chamomile Bourbon, Ginger Ale, & Simple Syrup

THE PINK LADY *... A fresh take on the famed Clover Club* 9
Gin, Lemon Juice, Simple Syrup, Grenadine, & Egg White

- RHINECLIFF SPECIALTIES -

~ **KIPSBERG COSMOPOLITAN** ~ 8
Cranberry Infused Gin, Stirrings Pomegranate, Triple Sec, & Lime Juice

~ **THE RHINECLIFF HOT TODDY** ~ 8
Bourbon, Honey, Lemon & Ginger Syrup, Hot Water & Lemon

~ **CHOCOLATE MARTINI** ~ 9
Godiva Chocolate Liqueur, Stoli Vanilla Vodka, & Kahlua

ROBBIE BURNS NIGHT
AT THE RHINECLIFF

SATURDAY FEBRUARY 4th
Traditional Scottish Dinner at 6:00 PM