

Sunday, August 1st 2010

Special  
Honeymoon Brunch  
CONGRATULATIONS  
Lisa and Phil!



Married  
Yesterday  
At  
The Rhinecliff

THE RHINECLIFF

WELCOME TO THE  
**JAZZ BRUNCH**  
FEATURING

~Bernstein Bard Trio~

“BEST JAZZ BRUNCH” IN THE HUDSON VALLEY!!

Hudson Valley Magazine 2009

<b>Daily Soups</b> <i>Two Delicious Soups Daily</i>	<b>7.95</b>
<b>Pint of Shrimp</b> <i>Spiced Shrimp, “Classic” Cocktail Sauce</i>	<b>11.95</b>
<b>Country Pâté</b> <i>Greens &amp; House Pickles</i>	<b>9.95</b>
<b>Granola Parfait</b> <i>Fresh Fruit, House-Made Yogurt &amp; Vanilla Yogurt</i>	<b>9.95</b>
<b>Gravlax Plate</b> <i>Pickled Red Onion-Cucumber Salad, Boiled Eggs, Capers &amp; Toasted Soldiers</i>	<b>11.95</b>

**“STEAK & EGGS”**

FEATURING GRILLED STRIP LOIN, HOLLANDAISE,  
TWO FRIED EGGS & BREAKFAST POTATOES

**18.95**

<b>Grilled Chicken Salad</b> <i>Arugula, Shaved Fennel, Tomato Confit &amp; Romesco Vinaigrette</i>	<b>10.95</b>
<b>Grilled Salmon</b> <i>add \$3</i>	
<b>Bagel &amp; Gravlax Sandwich</b> <i>Herbed Cream Cheese, Pickled Onion, Cucumber, Tomato, served with Local Lettuces</i>	<b>10.95</b>
<b>Croque Monsieur</b> <i>Ham, Gruyère Cheese &amp; Gratinéed Madame w/ Two Fried Eggs</i> <b>ADD \$2</b>	<b>10.95</b>
<b>The Burger</b> <i>Sundried Tomato Aioli, Home-made Brioche, Hand-cut French Fries</i>	<b>13.95</b>
<b>Chicken-Avocado Club</b> <i>Grilled Chicken Paillard, Avocado, Bacon, Lettuce, Tomato &amp; Lime Mayonnaise</i>	<b>11.95</b>
<b>Sides</b>	
<b>Breakfast Potato or French Fries</b> <i>Rosemary, garlic</i>	<b>4.95</b>
<b>Corned Beef Hash</b>	<b>4.95</b>
<b>Chicken-Apple Sausage</b>	<b>3.95</b>
<b>Applewood Smoked Bacon</b>	<b>3.95</b>
<b>Toast</b> <i>Whole wheat, white, English muffin</i>	<b>1.95</b>
<b>Seasonal Fruit</b>	<b>4.95</b>

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**Brunch**

<b>“Classic” French Toast</b> <i>Blueberry Compôte, w/ Maple Syrup</i>	<b>12.95</b>
<b>Shirred Eggs</b> <i>Spanish Chorizo Hash &amp; New York Cheddar</i>	<b>11.95</b>
<b>Cheddar Omelette</b> <i>Farmstead Cheddar With Ham add \$2</i>	<b>9.95</b>
<b>Quiche</b> <i>Coach Farms Goat Cheese &amp; Summer Squash</i>	<b>10.95</b>
<b>Buttermilk Pancakes</b> <i>From Scratch...</i>	<b>10.95</b>
<b>Classic Eggs Benedict</b> <i>Canadian Bacon, English Muffin, Poached Eggs &amp; Hollandaise</i>	<b>14.95</b>
<b>Halibut Cake Benedict</b> <i>Smoked Salmon, English Muffin, Poached Eggs &amp; Hollandaise</i>	<b>14.95</b>
<b>Corned Beef Hash</b> <i>House-Made Corned Beef, Poached Eggs &amp; Hollandaise</i>	<b>14.95</b>

**THE  
BRUNCH**  
Prix-fixe menu

**Orange Juice**  
Freshly-squeezed

~  
choice of

**Mimosa** or/  
**Bloody Mary**  
or/

**Prosecco**

~  
choice of

**Brunch Dish**

~

**Coffee or Tea**

~ **25.95** ~

+ tax

(alcoholic beverage  
available  
after 12:00 noon)

**The English Breakfast** Cheers mate!

*Fried Eggs, Beans, Blood Pudding, English Bacon,  
Sausage, Mushrooms, Roasted Tomato, Fried Bread*

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

<b>“A Cup &amp; A Bit” of Coffee</b> French Press	<b>3.50</b>	<b>Coffee For 2</b> French Press	<b>6.50</b>
<b>Espresso, Macchiato</b>	<b>2.75</b>	<b>Cappuccino, Latte, Pousse Café</b>	<b>4.25</b>
<b>Saratoga Springs Mineral Water</b> Still or Sparkling	<b>4.00</b>	<b>Soda</b> Coke, Diet Coke, Ginger Ale, Club Soda, Sprite	<b>3.00</b>
<b>Orange Juice</b> Freshly-squeezed	<b>3.75</b>	<b>Hot Chocolate</b> Valrhona chocolate, topped with cream	<b>3.75</b>
<b>Iced Tea</b>	<b>3.00</b>		
<b>Pot of Tea</b> real, from a leaf Assam, Orange Pekoe (classic black tea) Earl Grey (Bergamot scented) PG Tips (classic blend) Japanese Sencha (aromatic green) Herbals: Lemon Verbena, Chamomile, Peppermint			<b>3.75</b>