

Appetizers & Salads

Local Cheeses and Prosciutto di Parma **\$15**

Chef's Selection of two Local Cheeses, House Made Focaccia, Local Fruit, Prosciutto di Parma

Hepsworth Farm Heirloom Tomato and Buratta Salad **\$13**

Roasted Gil Farm Corn, Focaccia Croutons, Local Baby Greens, Radish, Red Pepper Vinaigrette

1915 Caesar Salad **\$9**

*Romaine Hearts, Crostini, Parmesan Crisp, Oven Dried Tomatoes,
Caesar Dressing, Kalamata Olives*

Summer Gazpacho **\$12**

Lobster and Avocado Salad, Chive Oil

Steamed Littleneck Clams **\$14**

*Chorizo, White Wine, Fennel, Fresh Herbs,
House Made Focaccia*

Goat Cheese Fritters

Cucumber Tomato Salad, Arugula, Shaved Fennel, Lemon Vinaigrette **\$12**

Grilled Steak Sliders **\$12**

*Roasted Red Peppers, Horseradish Cream, Melted Swiss,
Grilled Ciabatta, Crispy Green Onions*

Three Cheese Mac n' Cheese **\$9**

*Cheddar, Parmesan, and Gouda with pasta
topped with lightly browned bread crumbs*

If you have food allergies, please alert your server or the manager on duty. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Restaurant

19 | 15

and Blue Roof Tapas Bar

Entrées

<p>Smoked Campanelli Farms Chicken \$28 <i>Whipped Potato, Summer Squash and Zucchini, Local Carrots, Roasted Chicken Jus, Crispy Green Onions</i></p>	<p>Steak and Fries \$27 <i>All Natural Grilled Brandt Beef Bavette Steak, Migliorelli Farms Summer Spinach and Corn, Steak Fries, Béarnaise</i></p>
<p>All-Natural Grilled Brandt Beef Ribeye \$40 <i>Saffron Risotto, Tomato Cucumber Salad, Goat Cheese Fritter, Arugula, Chimmi Churri</i></p>	<p>Summer Vegetable “Moussaka” \$24 <i>Roasted Eggplant, Grilled Zucchini, Summer Squash, Goat Cheese, Roasted Red Peppers, Fresh Basil, Tomato Gastrique</i></p>
<p>Pan Roasted Duck Breast \$29 <i>Toasted Farro, Braised Summer Greens, Baby Beets, Grilled Peach, Port Wine Reduction</i></p>	<p>House Made Cavatelli \$25 <i>Slow Braised Lamb, Stewed Summer Tomatoes, Fresh Basil, Local Roasted Eggplant, Olives, Grana Padana</i></p>
<p>Slow Braised Pork Shoulder \$25 <i>Wild Hive Stone Ground Polenta, Roasted Gill Farms Corn, Braised Beet Greens, BBQ Braising Reduction, Crispy Onions</i></p>	<p>Pan Roasted Sea Bass \$27 <i>Roasted Summer Tomato Salsa, Fregola, Fennel Avocado Radish Salad, Red Pepper Emulsion</i></p>
<p>Maine Lobster and Clams \$30 <i>Sautéed Lobster and Littleneck Clams, Parpadelle, Chorizo, Blistered Cherry Tomatoes, Fresh Basil</i></p>	

<p>Bear Mountain “Hibernator” \$22 <i>Three Cheese Mac n’ Cheese Stuffed BBQ Meatloaf, roasted garlic smashed potatoes, sautéed spinach</i></p>

Side Selections

Local Carrots	\$5	Steak Fries	\$5
Green Beans	\$5	Braised Greens	\$6
Summer Squash	\$4	House Cut Fries	\$4
Whipped Potatoes	\$5		

If you have food allergies, please alert your server or the manager on duty. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.