

# NEW WORLD HOME COOKING WINTER MENU

## APPS & SHARE PLATES

**BLACKENED STRING BEANS** with Creole mustard remoulade \*6 <GF/VG> 8 personal / 12 social

**BRUSSELS SPROUT CHIPS** <GF> w/Romano <V> or nutritional yeast <VG> 6

**SICILIAN STYLE EGGPLANT BALLS** baked with four cheeses, red sauce <V> 10

**ELM CITY POTATO SKIN "NACHOS"** <GF/AVAILABLE V> 9 personal / 14 social  
baked with sharp NY Cheddar, pickled jalapeños, bacon, sour cream

**DAILY OYSTERS** chipotle cocktail, buttermilk mignonette <GF> MP

**BBQ CLAMS** Louisiana hot sauce butter <GF> 6 for 9

**BBQ OYSTERS** miso-uni butter <GF> 4 for 10

**CLAMS "CASINO"** smoked bacon, lemon-bell pepper-garlic butter <GF> 10

**STEAMED CLAMS, PORK BELLY AND KIMCHI** tofu, cress, garlic, ginger \*3 <GF> 12

**SAIGON STREET STYLE FRIED CALAMARI** <GF> 14

rice flour dusted Rhode Island squid, cucumber noodles, tamarind-peanut sauce, sambal

**RIC'S ORIGINAL PURPLE HAZE SHRIMP** <GF> 12

psychedelic gastronomy with habaneros, pineapple, ginger, red cabbage \*9

**LAMB KOFTA SLIDERS** 12

grilled flatbread, green yogurt chutney, tomato mint salad, warm olives

**BOURBON BRAISED LOVER'S LEAP FARM PORK BELLY** <GF> 12

roasted garlic caramel, tingly peanuts, shaved greens

**WOODSTOCK MEATS BEEF MARROW BONES** toast, chow chow, tomato jam <Available GF> 12

Do the **MARROW BONE LUGE** add a shot of Tequila to "luge" the bones

## NWHC CHICKEN WINGS-OR-SEITAN NUGGETS 9

**LATIN STYLE "DOBE"** w/pique sauce <GF/VG> **DIRTY BLONDE BBQ** w/pineapple \*8.5 <GF/V>

**JAMAICAN JERK** \*4, \*7 or \*10 <VG/GF> **KOREAN BBQ** w/ kim chi \*7 <VG>

**MEANHOUSE RED BBQ** w/pineapple \*4 <VG> **CHIMICHURRI** w/ tomatoes \*2 <VG>

## SALAD <ALL SALADS EXCEPT CAESAR ARE GF and AVAILABLE VG ASK>

**WATERCRESS+LOCAL PEAR SALAD** raw beets, toasted quinoa, nuts, seeds, citrus vinaigrette -  
our winter SUPER SALAD... Ponder...is watercress the "new kale"? 12

**SEXY CAESAR** romaine hearts, classic egg-anchovy dressing, CAGE croutons, Parma 8/11

**HUD-VAL-SAL** young greens, apples, bleu, smoked walnuts, grilled red onion, cider vin 8/11

**VIETNAMESE** raw veggies, cabbage, herbs, peanuts, sprouts, tamarind-peanut dressing 8/11

**SIMPLE SALAD** choose bleu cheese, vegan bleu, balsamic or classic vinaigrette Maison 6/9

**SALAD TOPPERS, GRILLED or BLACKENED** Chicken or Tofu 6 • Salmon or Gulf Shrimp 9

**SANDOS** Our Sandwiches are a MEAL. On a soft bun, grilled flatbread or bun-less. GF BUN \$1

Plated with lettuce, tomato, P.O.D. , choice of side or a little salad

**NWHC CLASSIC LOCAL BEEF BURGER** Highland Hollow Farm, Schoharie, NY 16

**BURGER DELUXE** NY cheddar, peppered bacon, grilled red onion, chipotle aioli 18

**GRILLED or BLACKENED SALMON or CHICKEN** w/ Creole remoulade 16

**CUBAN SLOPPY JOE** Ropa Vieja, mustard-mayo, pickles, Swiss 17

**MEANHOUSE BBQ CHICKEN** curry slaw, cheddar 15

**VEGGIE BURGER** house recipe sweet potato-smoked chick pea based 15

**VEGGIE BURGER DELUXE** vegan bleu, grilled red onions, banana ketchup <VG> 17

Add-ons \$1: cheddar, Swiss, bleu, vegan bleu, bacon, grilled red onions, any NWHC house sauce

### The Ric-ter Scale

We rate our recipes' heat levels to help you order without fear. Some dishes we'll gladly adjust, some we would rather not.  
• 0-3 Simply and brightly seasoned • 4-6 Assertively spiced, not too hot • 7-8 Authentically and honorably spicy  
• 9-10 for Aficionados and thrill seekers only *Dishes ordered 9 or higher cannot be returned.*

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## RICE BOWLS 15

**AHI TUNA AND CURED SALMON POKE BOWL** <GF>

**SAKE-GINGER SEARED BEEF BOWL** <GF>

**BHUDDA BOWL** w/ sweet and sour marinated tofu <GF/VG>

all our rice bowls begin with seasoned brown rice, edamame, Japanese root veg pickles, sesame roasted beets, crispy onions, cucumber, scallion, yuzu ponzu, wasabi "mayo"

## BIG DINNER

**NEW WORLD CLASSIC JAMAICAN JERK CHICKEN DINNER** 23

half bird, brined, slowly cooked, finished on the grill, plated with pineapple rice, island yams, greens - choose \*4, \*7 or \*10

**MUMBAI FISH AND CHIPS** <GF> 23

sustainable Alaskan cod, yogurt marinated, cornflour fried, chat masala fries, curry slaw, lime pickle tartar sauce \*3

**THAI BBQ TRUE NORTH SALMON** <GF> 26

sustainable Maine salmon, peanut slaw, brown rice, braised greens, lemongrass-garlic vinaigrette \*3

**RIC'S BEST ROPA VIEJA** <GF> 24

slow+low sofrito-laced Cuban style pot roast, black beans, rice, yams

**BACON WRAPPED, MAPLE GLAZED, SMOKED GOUDA STUFFED MEATLOAF** 23

creamy mashers, roasted Brussels sprouts, bourbon-bacon gravy

**GAUCHO STYLE STRIP STEAK ON THE GRILL** <GF> 29

garlic roastie potatoes, chimichurri, 'cress salad

**BLUE CORN CRUSTED SEITAN CUTLETS** <VG> 23

with tomatillo salsa, black beans, brown rice, yams, greens \*3

**BIG NEW WORLD VEG PLATE** <VG/GF> 17 w/ CHIMICHURRI GRILLED TOFU 20

brown rice, black beans, island yams, plantain, Brussels sprouts, greens

**THAI ITALIAN LOVE.....TWISTED PASTA BOLOGNESE** 22/17

panang curry tomato-coconut cream, local ground beef, big fat noodles \*5

**THAI TEMPEH LOVE BOLOGNESE** 22/17

the same magic as above but prepared vegan, tossed with penne \*5

**ZUCCHINI NOODLES PUTTANESCA** 19 w/ FLAKED SALMON 22

plum tomato sauce with anchovies (optional), capers, Kalamatas, garlic, parsley

**THE DIVINE TRINITY OF PASTA** 17 w/ EGGPLANT BALLS <v> 21 • w/ SHRIMP 23

**PARADISO** penne with simple tomato, garlic, basil sauce

**PURGATORIO** add a little fresh hot pepper, onion, oregano \*5

**INFERNO** fresh tomato, habanero, scallion, pineapple, thyme \*9

SUB GF PASTA add 2 • SUB GF ZUCCHINI NOODLES N/C

## SIDES 6 <ALL GF, ALL VG EXCEPT Creamy Mashers>

**HOUSE FRIES**

**ISLAND YAMS** w/ coconut oil and citrus

**BRAISED GREENS** w/ olive oil and onions

**CREAMY MASHERS**

**GARLIC ROASTIES**

**BROWN RICE + BLACK BEANS**

**BALSAMIC BRUSSELS SPROUTS**

### We Want Clean Food

Since 1993 we have been pioneers in the local and sustainable food movement.

We literally buy TONS of local product annually.

Our seafood is sustainable as recommended by Monterey Bay Seafood Watch.

We buy local beef from Highland Hollow and pork from Lover's Leap Farm.

Our Chefs think our pantry is pretty cool too!