

# NWHC CLASSIC STARTERS

**PAN BLACKENED STRINGBEANS 6 PERSONAL SIZE / 9 FAMILY SIZE**  
 "CAGE" crusted on cast iron, with Creole remoulade \*6

**SAIGON STREET STYLE FRIED CALAMARI 10**  
 Rice flour dusted, tamarind-peanut sauce, cucumber noodles, chile-garlic sauce \*5

**CAJUN PEPPERED SHRIMP 10**  
 So nice, eat 'em twice. Big shell-on big gulf whites in double pepper lemon-rosemary butter \*7

**RIC'S ORIGINAL PURPLE HAZE SHRIMP 10**  
 A Psychedelic Ric-ter trip, complex red cabbage, ginger, habanero, pineapple sauce \*9

**RICE FLOUR FRIED LONG STEM ARTICHOKEs** with lemony-artichoke-sunflower-saffron vegan aioli 9

**CRISPY CHICKEN OR VEGAN SEITAN WINGS 7**  
 marinated, roasted and then flash fried = lower fat, higher flavor.  
 "DOBE" with Pique \*5 • Meanhouse BBQ \*5 • Jerk \*7 • Korean BBQ \*6 • Dirty Blonde \*8 • Purple Haze \*9

## FISH, RAW & CURED

**DAILY OYSTERS** sake mignonette MP

**RHODE ISLAND LITTLENECKS 6 for 8**  
 with chipotle cocktail

**SCALLOP CRUDO 12**  
 anise seed, orange, chile, pickled onion \*4

**MAUI POKE OF AHI TUNA 10**  
 wontons, seaweed, chili mayo \*5

**BUCARONES 5**  
 almonds, pimenton, olio Santo

## SMALL PLATES

**WASABI TOBIKKO DEVEILED EGG 4**

**HUITLACOCHÉ TAMALE** con crema 7

**PAN ASIAN ADDICTION NOODLE SALAD \*4 8**

**THAI MANGO AND TOFU CARPACCIO SALAD \*6 8**

**PIRI PIRI CHICKEN LIVERS** bleu-celery salad \*5 7

**DUCK RILLETTES** with mustard, capers, toast 7

**HOT TONGUE TOSTADA** cumin cabbage, lime crema 8

**FAVA BEAN HUMMUS PLATE** olives and flatbread 6

**WARM GARLIC-CHILE OLIVES 4**

**BOURBON BRAISED PORK BELLY**

with black garlic caramel 8

## SHARE PLATTERS

**VEGGIE TAPAS PLATE 14**

fava bean hummus, garlic confit, olives, truffled mushrooms, P.O.D., almonds, flatbread

**NY CHEESE SHOWCASE 15**

Old Chatham Ewe's Bleu, Nettle Meadows Fromage Blanc, Twin Maple Hudson Red, Harpersfield Tilset

plated with rice crackers, fig jam and nuts

## SPICED FRIES+DIP=\$7

**THAI** with masaman-lime mayo \*4

**LATIN** with Pique sauce \*5

**BASQUE** with vegan saffron aioli

**CARIBE** with banana ketchup \*5

**CAGE** with Creole remoulade \*4

## GRILLED FLATBREAD PIZZA

**TIE-DYE PIE 10**

Ric's Purple Haze sauce and 4 cheeses \*7

**NEW HAVEN 12**

chopped clams, bacon, onion, oregano, crushed red

**FUNGUY 10**

Nettle Meadows Boursin, roasted mushrooms, caramelized onions, sage, concentrated balsamic

**TOSCANO 12**

fig jam, arugula, gorgonzola, truffle oil

**BASQUE CASE 12**

chorizo, chocolate, roasted pepper puree, sea salt

## Spring Salads

**ARUGULA** Nettle Meadows chevre, mango, toasted almonds, white balsamic vinaigrette 7/11

**HUDSON VALLEY** baby greens, apples, hazelnuts, strong bleu, grilled red onion, cider vinaigrette 7/11

**SEXY CAESAR** classic egg based dressing, anchovies, Asiago, cage croutons 7/11

**VIETNAMESE** Crisp veggies, cabbage, greens, herbs, peanuts, sprouts, tamarind dressing 7/11

**SIMPLE** Artisan greens, seasonal veggies, choose classic vinaigrette, gorgonzola ranch or white balsamic 5/8

**Salad Toppers: blackened or grilled salmon 8 • chicken / tofu 5 • bunless burger 8**

## The Ric-ter Scale

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 8 or higher cannot be returned. Drink some Riesling and you'll cool down.

## NW CLASSICS

### RIC'S BEST ROPA VIEJA 22

all natural brisket braised all day with sofrito, olives and wine, plated with black beans, brown rice, Island yams and plantains

### NEW WORLD CLASSIC JERK CHICKEN

Whole Bird Family Style 35 • Half Bird 22

Bone in Breast 18 • Leg and Thigh 16

Campanelli's local--marinated with allspice, thyme, onion, molasses and hot pepper, plated with pineapple rice, greens, plantains 4\*, 7\* or 10\*

### KOREAN FRIED CHICKEN 19

Gochugang BBQ sauce, daikon-pineapple kim chee, cold ginger noodles \*6

### BLOCK CUT NATUREWELL STRIP STEAK 27

with Italian "Salsa Verde" butter, Tuscan lardo fingerlings, arugula

### "DIRTY BLONDE" BBQ PORK LOIN 23

Habanero-honey-mustard glaze, curried kale and mango salad, "peas'n'rice" \*8.5

### THAI BBQ SALMON\* 26

lime, fish sauce, lemongrass and garlic dressing, peanut slaw, brown rice & greens \*3

### TEXI CRUSTED STONEHENGE OF TUNA 25

poblano crema, huitlacoche tamale, grilled veg \*4

### BLUE CORN CRUSTED SEITAN 21

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

### "NO CRASH" RISOTTO 21 /15

sweet whole grain brown rice, oyster mushrooms, peas, truffle oil, Parma, sage

### BEANS & RICE UTILITY DINNER 16

with all of today's veggies  
w/ CHIMICHURRI TOFU 19

Vegan and Gluten Free Menus are available  
\*We shop for the most sustainable salmon option

## SUMMER PASTA

### BIG SEAFOOD ZUPPA 28 / 18

gulf shrimp, scallops, clams, mussels, squid and thin spaghetti in a light tomato broth, roasted poblano pesto, toasted pine nuts

### THAI ITALIAN LOVE-

### TWISTED "BOLOGNESE" 21 /15

big fat pappardelle, local beef, panang curry-tomato-coconut ragu \*6.5

### SPAGHETTI WITH CLAM SAUCE 21

guanciale, garlic, parsley, crushed chile

### CATSKILL "PRIMA VERA" 21 /15

farfalle with wild ramp pesto, asparagus, peas, leeks, oyster mushrooms, tomato, splash of cream~or~cashew cream

### CAVATELLI WITH ARUGULA SAUCE 21 /15

tomatoes, garlic, olive oil, Pecorino

### STREETWALKER SPAGHETTI 21 /15

anchovy, capers, oil cured olives, garlic, parsley, olive oil, bottarga

### DIVINE TRINITY OF MACARONI 19 / 13

Penne tossed with your choice of

PARADISO light tomato-basil

PURGATORIO \*5 classic fra Diavolo

INFERNO \*10 with habbie and pineapple

Gluten Free Rice Pasta is available add \$1

## We think before we buy!

We buy regional and natural meats from Northwinds, Naturewell, Creekstone Farm.

Our Chickens are Campanelli's Local .  
Our Seafood is sustainable as recommended by Sea2Table and Monterey Bay Seafood Watch.

Our Cheeses are NY, VT, Ma. and Euro Artisan  
Our primary produce is from Sunfrost Farm Market, Red Barn Farm, Story Farm and many other small local growers

Our Chefs think our pantry is pretty cool too!

## BEST BURGERS. SANDOS. BLUE PLATES

Served on a BIG BUN, FLAT BREAD or a PLATE ~ served with one side, lettuce, tomato, pickles

NORTHWINDS FARM BURGER (Tivoli, NY) 14

CHEESEBURGER 'Merican, Cabot Cheddar, Manchego, Coach Farm Goat, Swiss, or Bleu 15

BURGER DELUXE peppered bacon, grilled red onion, N.Y. cheddar, chipotle aioli 16

MEANHOUSE BBQ BURGER, CHICKEN, SALMON OR SEITAN with jalapeno and cheddar 15

BLACKENED OR GRILLED CHICKEN OR SALMON Creole remo or Chipotle aioli 13

CUBAN POT ROAST SANDO with pickles, mustard-mayo and Swiss 14

SEITAN "PARM" with chunky red sauce and vegan mozz 15

Cheese \$1 • Fried Feather Ridge Egg \$1 • Peppered Bacon \$1 • Sauces \$1 • GF Bun add \$1

## SIDES 5 SIDES 5 SIDES 5 SIDES 5 SIDES 5 SIDES 5

FRIES • ISLAND YAMS • BRAISED GREENS • PINEAPPLE RICE

PEAS'N'RICE • BLACK BEANS & BROWN RICE

Side of Crushed Habanero "Hell Paste" (take home your unused portion!) 2.50

Side of Tuscan Lardo Fingerlings 8 Side of Brown Rice 2.50

## NEW WORLD HOME COOKING

has been rocking the HudVal Since 1993.

We were Global Culture and Local Food advocates long before the term *Locavore* existed.

Thanks for 20 years of continued support and enthusiasm

<http://ricorlando.com>