




Breakfast—Summer	
   THE RHINECLIFF	
Breakfast Dishes	
Eggs any De La Renta Style Breakfast potatoes, choice of sausage or bacon, toast	7.95
Shirred Eggs Ask your waiter for the daily preparation	7.95
Soft Boiled Egg and Soldiers (Air Calvary) 3 minute egg, buttered toast fingers	4.95
Chelsea's Buttermilk Pancakes Vermont maple syrup, seasonal fruit	7.95
Frittata Marca With toast—ask your waiter for the daily preparation	6.95
The English Breakfast	
Fried eggs, Biden's baked beans, blood pudding, English bacon, sausage, mushrooms, roasted tomato, fried bread ~9.95 ~ with Daddies Sauce	
Egg Muffin Sandwich Toasted English muffin, fried egg, bacon, cheese	4.95
Streisand's Salmon & Scrambled Eggs Home-cured salmon, scrambled eggs, toast	6.95
"Bacon n' Eggs" Bacon, fried eggs, toast	5.95
Fruit Salad with Yoghurt, Nuts and Honey Chopped seasonal fruits, plain yogurt, toasted nuts	6.95
Fresh Fruit Plate seasonal fruit selection	5.95
OATMEAL Just like mamma SHOULD have made...	~5.95~
House Made Granola and Seasonal Fruit Pistachio, dried apricot & currant granola Served with vanilla yogurt	~6.95~
"Steak n' Eggs" 7 oz. Striploin steak, Bordelaise sauce, fried eggs, breakfast potatoes	~15.95~
Sides	
Breakfast potatoes	2.95
Chicken-Apple Sausage	2.95
Apple-wood Smoked Bacon	1.95
Presidential Toast Whole wheat, white, English muffin	1.95
Seasonal Fruit	2.95

Breakfast—Summer	
   THE RHINECLIFF	
Menu for House Guests and International Celebraties of THE RHINECLIFF	
your choice of Breakfast Dish, Snack or Pastry (Steak n' Eggs + \$5) ~ Coffee—French Press, Tea, Cappuccino, Espresso ~ Juice, or Soda please note Gratuity not Included Sunday Brunch not Included	
Breakfast Pastries	
Basket of Petit Croissants (two) Vermont butter and jam	4.95
Danish Chef's Daily Selection	2.95
Muffin Chef's Daily Selection	2.50
Breakfast Snacks	
Yes-We-Cannellini Beans on Toast An English delicacy....two slices, beans...	4.95
Croissant Sandwich Warm baked croissant, ham and NY Cheddar	4.95
Poached Eggs on Toast Two poached eggs, toast, that's yer lot mate	4.95
Coffees, Teas, Juices, Sodas	
A Cup & A Bit of Coffee 2.50 Coffee For 2 4.50	
Espresso, Macchiato 1.95 Cappuccino, Latte 2.95	
Orange Juice 2.75 Juice Cranberry, 2.50 Freshly-squeezed Apple, Grapefruit, Tomato	
Tea real, from a leaf 2.75 Assam, Orange Pekoe, Darjeeling (classic black teas) Earl Grey (Bergamot scented) PG Tips (a classic blend) Japanese Sencha (aromatic green) Herbals: Lemon Verbena, Chamomile, Peppermint	
Hot Chocolate 3.50	

~ Lunch Menu ~



THE RHINECLIFF

~ Market Soup of the Day ~

~ always 3 soups ~

Cup 4.00 Bowl 6.50

Sandwiches—all 10.95

Mezvinsky Melt *Gloucester Cheese & Green Tomato*
Add Bacon \$1

Croque Monsieur *Gruyère Cheese & Ham*
Madame (2 Fried Eggs) add \$2

Italian *Speck, Sopressata, House-made Mozzarella*
w/ Focaccia & Arugula Pesto

Pâté Baguette *Pâté, Sliced Pears, Frisée Lettuce, Cheddar & Dijon*

Open-faced Shrimp Salad *Wild Maine Shrimp, Celery Hearts*

Hillary Hummus Sandwich
House-made Pita, Baby Greens, Feta, Roasted Red Peppers & Olives

Triple Decker BLT *Bacon, Lettuce & Tomato*
w/ Heaps of Mayo!

Chelsea's Grilled Chicken Avocado Club
Bacon, Lettuce, Tomato, Mayo / Substitute Salmon Available

All sandwiches served with choice of
French Fries or Seasonal Salad Greens or Cup of Soup

Special Sandwiches

The Burger *Sun-dried Tomato Aioli* 13.95
add Cheese (Stilton/Cheddar) or Bacon 2.00

Steak Sandwich "Au Poivre" 11.95
Brandy-Black Peppercorn Onion Jam, Horseradish Aioli & Gruyère Cheese

BBQ Pulled Pork Sandwich 11.95
House-made BBQ Sauce, Pickled Red Onions & Scallions
We encourage pork belly spending!!!

All sandwiches served with choice of
French Fries or Local Salad Greens or Cup of Soup

~ Lunch Menu ~



THE RHINECLIFF

Plates and Salads

Country Pâté *Local Greens, House Pickle* 8.95

Pint of Shrimp *Spiced Shrimp, "Classic" Cocktail Sauce* 11.95

Mezvinsky's Board *Farmhouse Cheddar, Stilton,* 12.95
Country Pâté, Pickled Vegetables, Coarse Mustard, Confit

Local Lettuces *Shallot Vinaigrette* 7.95

Hearts of Romaine *Caesar Dressing, Hard Boiled Egg,* 8.95
Parmesan, White Anchovies (vegetarian available)

Watermelon Salad *Feta Cheese, Arugula, Olives* 9.95
& Lemon-Oregano Vinaigrette

Clinton Wedding Specials

07.31.10

Bill's "True Blue" Burger 13.95
Maytag Blue, Roasted Garlic- Caramelized Onion Relish

Recession Buster

"No Celebrity Left Behind Mac & Cheese" 7.31
When the pork bellies are in the toilet...

Lunch Salads

Grilled Chicken *Arugula, Shaved Fennel & Tomato Confit* 10.95
w/ Romesco Vinaigrette

Grilled Salmon or Shrimp 12.95

Grilled Striploin 13.95

Grilled Chicken Caesar *Hearts of Romaine,* 10.95
Hard Boiled Egg, Parmesan & White Anchovies

Grilled Salmon or Shrimp 12.95

Grilled Striploin 13.95

Lunch Plates

Secretary of Steak Frites *Grilled Strip Loin, House-Cut Fries* 14.9

Corn Risotto *Local Corn, Parmesan & Basil Salad* 19.95

1/2 Grilled Boneless Chicken "Secret Service" *Potato Salad* 19.95
You're guaranteed to be grilled...

Fish & Chips *English-Style Batter & Rémooulade Sauce* 14.95

We would like to thank
~our local farms & artisans~

~Dinner~	
THE MENU AT THE RHINECLIFF CHANGES DAILY—THE SPECIALS ARE IN THE MENU!	
THE RHINECLIFF CELEBRATES THE WEDDING COUPLES!!	 ~ NICOLE & MATT ~ ~ LISA & PHIL ~ ~ CHELSEA & MARC ~
WE KNOW HOW TO STIMULATE!!!	
~ Bar Snacks ~	
Berkshire Pork Belly <i>Vanilla-Apricot Confit</i>	7.95
<i>We Encourage Pork Belly Spending!!!</i>	
Maple & Smoked Salt Roasted Peanuts	2.95
House-made Potato Chips <i>Pink Peppercorn Salt</i>	3.95
Buttermilk-battered Onion Rings <i>Home-made...</i>	3.95
"Biden"s Baked Bitter & Twisted Mac n' Cheese"	7.31.10
<i>Ale, Bacon & Cheddar (Heavy on the Cheese)</i>	
~ Appetizers & Share Plates~	
Chelsea's Daily Soups <i>They're Fresh...</i>	7.95
Classic Shrimp Cocktail <i>w/ Wild-Caught White Shrimp</i>	11.95
Mezvinsky's Board	12.95
<i>Farmhouse Cheddar, Stilton, House-made Pâté, Pickled Vegetables & Fruit Confits</i>	
Michelle's Steamed Mussels <i>Spicy Tomato-Citrus Broth</i>	13.95
Obama's Poached Oysters Rhinecliff	13.95
<i>Horseradish-Cream Poached Oysters & in Puff Pastry</i>	
Gore's Gourmet Cheese Plate <i>w/ House-Made Confits</i>	11.95
<i>Black Peppercorn, sheep, Pecorino</i>	
<i>Toussant, cow, Sprout Creek Farms</i>	
<i>Eden, cow, Sprout Creek Farms</i>	
Roasted Littleneck Clams <i>(YES-WE-CLAM!!)</i>	13.95
<i>Smoked Ham, Garlic Confit & Pabst Blue Ribbon</i>	
Smoked Eggplant Hummus	11.95
<i>w/ House-made Pita, Tapenade & Roasted Peppers</i>	
~Salads~	
Mixed Herbal Greens <i>Shallot Vinaigrette, Carrot Curls,</i>	7.95
<i>English cucumber, Shaved Local Radish, Local Leaves</i>	
Hearts of Romaine	8.95
<i>Hard-boiled Egg, Parmigiano Reggiano, White</i>	
<i>Anchovies, Caesar Dressing (vegetarian available)</i>	
Watermelon Salad	10.95
<i>Feta Cheese, Niçoise Olives, Arugula</i>	
<i>& Lemon- Oregano Vinaigrette</i>	
~ THE RHINECLIFF ~	
PRESIDENTIAL WEDDINGS, SECRET REHEARSAL DINNERS, CORPORATE-LOBBYISTS SHOWERS, HUSH-HUSH OFF-PREMISE therhinecliff.com	

~Dinner~	
THE MENU AT THE RHINECLIFF CHANGES DAILY—THE SPECIALS ARE IN THE MENU!	
THE RHINECLIFF CELEBRATES THE WEDDING COUPLES!!	 ~ NICOLE & MATT ~ ~ LISA & PHIL ~ ~ CHELSEA & MARC ~
~ Entrées ~	
Crispy Salmon <i>Baby Bok Choy & Lemon Beurre Blanc</i>	21.95
Northwind Farms Congressionally-Roasted Poussin	21.95
<i>Local German Potato Salad & Pan Jus</i>	
Roasted Halibut <i>Truffled Cream Corn, Confit of Tomato</i>	23.95
Seared Senate Scallops <i>Summer Squash Salsa Crudo,</i>	21.95
<i>Arugula Pesto, Non-partisan Vinaigrette</i>	
Crispy Branzino Filet	25.95
<i>Chickpea Ratatouille "Stew", Pickled Chanterelle Mushrooms</i>	
Risotto-Pelosi <i>Chantrelle Mushroom, Cherry Tomato, Pork Belly,</i>	21.95
<i>Crispy Duck Swiss Chard, Apricot Gastrique</i>	
Grilled Lamb Chops <i>Squash Runners, Niçoise Olive Barigoule</i>	24.95
House-Made Porchetta for 2	41.95
<i>Broccoli Rabe & Roasted Pepper Salad</i>	
"CÔTE DE BOEUF" Char-grilled 40oz Prime Rib of Beef for 2	48.95
<i>Roasted Garlic, Rosemary-Smashed Fingerling Potatoes</i>	
Bill's Burger	13.95
<i>Certified Angus, Home-Made Brioche, Sun-Dried Tomato Aioli,</i>	
<i>Hand-Cut Fries Add Bacon or Stilton/NY Cheddar 2.00</i>	
RHINECLIFF CLASSICS	
Whitby Bay Fish & Chips	Secretary of State Frites
<i>English Battered Cod</i>	<i>Grilled 8oz Striploin,</i>
<i>& Rémoûlade 13.95</i>	<i>Fries & Salad 19.95</i>
Fried Chicken Liver Salad	
<i>Frisée Lettuce, Pickled Red Onion</i>	
<i>& Horseradish-Dijon Cream 12.95</i>	
Grilled Calves Liver	
<i>Balsamic Caramelized Onions & Bacon Vinaigrette 14.95</i>	
~ Sides ~	
De La Renta Polenta	Priceless
Smashed Fingerling Potatoes or French Fries	4.95
<i>Garlic, Rosemary & Parmigiano</i>	
German Potato Salad <i>Local New Potatoes</i>	4.95
Blistering Political Pole Beans <i>Shallots, Garlic, Thyme,</i>	5.95
<i>Duck Prosciutto</i>	
Sautéed Swiss Chard <i>White Wine & Shallots</i>	4.95
Sautéed Broccoli Rabe <i>Garlic & Chilis</i>	4.95