



cider bros

ROADHOUSE

1215 Route 199, Red Hook, NY 12571

**Call (845)758-2437(CIDR) for
reservations or take-out**

Order online at www.ciderbrosroadhouse.com

**Book Now for all Party, Catering
& Food Truck Needs**

**Farm to Table & Barrel to Glass
Supporting Local with the Best in Class!!!**

Breakfast:

French Toast: Short or Full Stack

Plain Short 7.00/ Full 9.00

Pancakes: Short or Full Stack

Plain Short 7.00/ Full 9.00

Chocolate Chip Short 8.00/ Full 10.00

Russel's Maple Syrup (+2.00 for 2oz)

Breakfast Platter 8.00

Two Eggs, Home Fries, and Toast

Breakfast Burrito 10.00

*Three Eggs, Bacon, Cheddar, Jalapeños, Onions,
& Chipotle Sour Cream*

Healthy Breakfast Burrito 10.00

Three Eggs, Avocado, Tomato, & Spinach

Avocado Toast 9.00

Avocado, Tomato, Sunny Side Egg, & Pumpkin Seed

Breakfast Sandwich 5.00

Two Eggs and Cheese

Breakfast Burger 10.00

Beef & Sausage topped with an Egg & Maple Aioli

Omelet 9.00

*Pick Three: Breakfast Meat, Onion, Peppers,
Spinach, Mushrooms, or Cheese Served with Toast*

Gravlax Platter 15.00

*House-cured Gravlax served with Toast, Horseradish
Cream Cheese, and an Assortment of Accompaniments*

Biscuits and Gravy 10.00

Fresh Biscuits smothered in Southern Sausage Gravy

Corned Beef Hash Platter 13.00

Corned Beef Hash with Two Eggs & Toast

Lox Bagel 10.00

Gravlax with Cream Cheese, Red Onion, & an Egg

**Add Bacon or Sausage +3.00*

Appetizers:

Crab Hush Puppies with Avocado Aioli 14.00

Alligator Bites: Cajun, Garlic Parm, or Plain 16.00

Reuben Nachos 15.00

Fried Green Tomatoes with Remoulade 11.00

Fried Pickles with Spicy Remoulade 12.00

Fried Mozzarella Stack with Marinara 10.00

Boneless Wings: Buffalo, BBQ, Garlic Parm 12.00

Jalapeño Poppers with Honey Mustard 10.00

Alligator-Pear Slaw 13.00

~Avocado, Roasted Corn, Pickled Watermelon Radish,

Arugula, & Ramp Vinaigrette~

Soup & Salads:

*Dressings: Blue Cheese (+2), Caesar, Russian, Ranch,
Cider Vinaigrette, Honey Mustard, & Balsamic*

Signature Salad 11.00

Grapes, Cherry Tomatoes, Cucumber, & Goat Cheese

Apple Walnut Salad 14.00

Apples, Walnuts, Red Onion, & Feta

Strawberry Salad 14.00

Strawberries, Shallots, Chèvre, & Candied Pecans

Caesar Salad 13.00

Romaine, Parmesan, Croutons, & Caesar Dressing

Add:

Grilled Chicken 7.00

Grilled Shrimp 9.00

Fried Chicken 7.00

Fried Shrimp 9.00

NY Strip Steak 12.00

Salmon 15.00

*An 18% gratuity will be added for all take out orders.
Consuming raw or undercooked meat, seafood, shellfish,
poultry or eggs may increase your risk of food borne
illness.*

Any substitutions are subject to an upcharge

Entrées:

12oz Bourbon Trail Ribeye 42.00

*Applewood Smoked, Sautéed Fresno Pepper Butter,
Creamed Spinach, & Roasted Corn*

Louisiana Cajun Gumbo 18.00

*Made with Chicken, Andouille, & Shrimp
with a Side Salad*

Gourmet Mac and Cheese 12.00/18.00

Plain/Daily Special served with a Side Salad

Crab Cakes 20.00

2 Crab Cakes with Spicy Remoulade & a Side Salad

Fried Chicken 18.00

Fried Chicken Breast with Remoulade & Fries

Southern Fish Tacos (3) 21.00

Avocado Pear Slaw, Cabbage, Lime Crema, & Rice

St. Louis Style Ribs 30 Half/ 42 Full

House Smoked with Salad & Mac 'n Cheese

Shrimp & Grits 30.00

*Sharp Cheddar, Concassed Tomatoes,
& Crispy Bacon*

C.B.R Flatbread Pizza 15.00

Chicken, Bacon, Ranch

Fish & Chips 18.00

Breakfast Sides:

Grits 4.00

Sausage 4.00

Bacon 4.00

Home Fries 5.00

Fresh Fruit 5.00

Corned Beef Hash 8.00

Lunch Sides:

House-made Chips 4.00

Pasta Salad 4.00

French Fries 5.00

Salad 5.00

Daily Vegetable

Sweet Potato Fries/ Chips

Plates:

Served with Chips, Fries, or Pasta Salad.

Sub Salad/ Vegetables +3.00

Strip Steak Sandwich 16.00

*Sautéed Fresno Butter, Caramelized Onion,
& Cheddar*

Po-Boy Sandwich 14.00

*Fried Shrimp/Chicken with Remoulade,
Pickles, & Lettuce*

Pesto Grilled Chicken Wrap 14.00

*Garlic Scape Pesto Aioli, Lettuce,
Tomato, Onion, & Cheddar*

Fish Sandwich 14.00

*Fried/ Grilled with Remoulade,
Lettuce, Tomato, & Pickle*

Southern Cuban 16.00

*Pork Belly, Tasso Ham, Swiss,
Pickles, Mayo, & Mustard*

Gourmet Grilled Cheese 12.00

Cheddar, Swiss, & Provolone with Onion Relish

Honey Sriracha Chicken Sandwich 14.00

*Fried Chicken Breast, Honey Sriracha Sauce,
and Slaw*

8oz House Beef or Impossible Burger 12.00/18.00

Served with Lettuce, Tomato, & Pickles

House-Made BBQ Pork Sandwich 13.00

Slow Roasted BBQ Pork with Coleslaw

The Naughty Rooster 15.00

*Chicken Cutlet, Bacon, Slaw,
American Cheese, & Russian*

Applewood Smoked BLT 12.00

Harvest Wrap 14.00

*Turkey, Spinach, NY Apples,
Candied Pecan & Honey Cream Cheese*

Cider Bottles & Cans:

- Apples & Pears**, 16oz \$8 Awestruck
***Beach Party Rose**, 16oz \$8 King's Highway
***Berkshire Porch Pleaser**, 16oz \$8 King's Highway
Bourbon Barrel, 375ml \$15 Milea Estate Vineyard
***Esprit de Corpses**, 16oz \$12 King's Highway
Guava-Licious, 16oz \$8 King's Highway
Hopped Cider, 12oz \$9 Abandoned Hard Cider
New York Brut, 16oz \$8 King's Highway
Pineapple, 12oz \$9 Downeast Cider
Rita, 16oz \$8 King's Highway
***Royal Blueberry**, 16oz \$8 King's Highway
Singapore Sling, \$8 King's Highway
Staatsburg, 12oz \$10 Milea Estate Vineyard
Strawberry Rhubarb, 12oz \$8 Hudson North Cider
Vacation, 12oz \$9 Abandoned Hard Cider

Beer Bottles & Cans:

- Budweiser** \$5
Cold Snack, \$8 Montucky
Hurricane Kitty IPA \$7 Keegan Ales
Juice Bomb IPA \$7 Sloop
Michelob Ultra \$5
Mothers Milk \$7 Keegan Ales
Old Capital \$7 Keegan Ales
Sam Adams \$6
Stella \$6
Truepenny Pilsner \$8 Allagash
White \$8 Allagash
Wholphin Loves Narluga IPA- \$9 Buried Acorn
Upside Dawn Golden Ale, Non-Alcoholic, \$8
Athletic Brewing Company
***Seasonal Products**