

## FLATBREADS

### Palermo 11

grilled chicken, bacon, ranch and melted provolone

### Stone Ridge 11

homemade hummus, mushrooms, fresh spinach, grilled tomato and melted cheddar

### Brooklyn 9

pesto, portobello mushrooms, prosciutto topped with melted provolone

### St. John 9

pesto, fresh spinach, sun dried tomato, bacon and melted bleu cheese

### Hoboken 9

pesto, fresh tomato and fresh mozzarella

### Add

Grilled or Blackened Chicken 3

Tofu 4

Steak 6

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## QUESADILLA

### Veggie 10

cheddar, portobella mushrooms, zucchini, roasted red peppers, tomato and sautéed spinach topped with pesto

### Cajun Chicken, Cajun Shrimp or Sliced Steak

13

cheddar, peppers, onions, tomatoes, topped with salsa, sour cream and guacamole

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## HOME MADE CHILI & SOUP

### French Onion

crook 6

### Veggie or Beef Chili

cup 5

Bowl 8

### Soup of the day

cup 4

Bowl 5.50

## STARTERS & SMALL BITES

### Chicken Tenders 7

served with honey dijon

### Artichokes Au Gratin 10

artichoke hearts, shallots, light Alfredo sauce, melted swiss, served with pita chips

### Fried Vegetable Chicken Pot Stickers 6

served with ginger sesame dipping sauce

### Chicken Wings 9

Buffalo, garlic parmesan, Teriyaki or BBQ served with carrots, celery and bleu cheese

### Cafe Style Popcorn Shrimp 9

served with sweet and sour dipping sauce

### Fried Calamari 9

Served with marinara

Buffalo Style with blue cheese 10

### Grilled Tofu 11

with spinach, artichoke hearts, pesto and roasted red pepper purée

### Prosciutto, Fresh Mozzarella, Tomato 9

drizzled with balsamic reduction

### Battered Mozzarella Sticks 7

served with marinara

### Steamed Littleneck Clams 12

served in garlic and fresh basil dipping sauce

### House made Hummus Plate 6

served with pita, carrots and celery sticks

### Quarter Pounder 5

1/4lb. USDA choice beef on a kaiser roll with lettuce cheese 1 topping 2 side 2

### Fried Zucchini Sticks 7

served with horseradish dipping sauce

### Irish Nachos 10

seasoned curly fries topped with bacon, cheddar, sour cream and scallions

### Cowboy Nachos 11

tater tots topped with BBQ pulled pork, pepper jack, sour cream and scallions

### Traditional Nachos 9

corn tortilla chips with diced tomatoes, peppers, onions, olives and melted cheddar, with sour cream, house made salsa and guacamole

Add Beef or Veggie Chili 2

### Fried Pickles 6

served with chipotle pepper ranch

ENJOY YOUR MEAL!

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES YOU MIGHT HAVE.  
SUBSTITUTIONS ARE SUBJECT TO ADDITIONAL CHARGE.  
20% GRATUITY INCLUDED FOR PARTIES OF 8 OR MORE.

**1/2 LB. USDA  
CHOICE BEEF OR  
VEGGIE BURGERS**

**SERVED WITH CHOICE OF  
MUG OF SOUP, SIDE HOUSE  
SALAD OR FRIES.  
ALL BREAD TOASTED WITH  
LETTUCE.**

**ADD TOMATO, RAW ONION OR  
PICKLE AT NO EXTRA  
CHARGE. CURLY OR SWEET  
FRIES ADD 1. FRENCH ONION  
SOUP OR ONION RINGS ADD 2**

**The Cafe Crippler 14**

ham, bacon, horseradish  
mayo topped  
with onion rings

**High Falls 13**

sautéed mushrooms and  
onions, Swiss and  
bacon with BBQ sauce

**Rondout 12**

sautéed spinach, portobella  
mushrooms,  
grilled tomatoes and  
provolone

**Bleu Mountain 13**

sautéed mushrooms and  
bacon topped  
with melted bleu cheese

**Margherita 13**

fresh mozzarella, tomato,  
pesto

**Mexican 12**

house made guacamole  
and pepper jack cheese

**Breakfast 14**

sunny side egg, cheddar,  
bacon

**Double Decker 14**

2 1/4 lb. stuffed with  
cheddar and bacon

**Build Your Own 9**

**Add: American, Swiss,  
cheddar, provolone,  
mozzarella, Feta,  
crumbled bleu,  
sautéed mushrooms, sautéed  
onions, ham, bacon, spinach  
or portobella mushrooms  
1 each**

**ENTREES**

**ADD A MUG OF SOUP OR SIDE SALAD TO START 3**

**Chicken**

**Marsala 16**

sautéed chicken with mushrooms in marsala sauce  
served with smashed potatoes and side vegetable

**Francaise 15**

egg battered chicken breast over linguine in lemon butter sauce

**Pasta**

**Shrimp & Broccoli Alfredo 16**

over linguine with romano cheese

**Penne A La Vodka 13**

pink vodka sauce with prosciutto, peas and onions

**Salmon**

**Creole Sauce 16**

pan seared and topped with tomatoes, peppers, onions  
creole style with rice and sautéed spinach

**Puttanesca 17**

pan seared with tomatoes, olives, capers  
and garlic with sautéed spinach

**Beef**

**Brian's Meatloaf 13**

with smashed potatoes and gravy

**Steak Of The Week 17**

with choice of potato and side vegetable

**Italiano style, portobello mushrooms & roasted red peppers 3**

**Black & Bleu, with caramelized onions & crumbled bleu cheese 4**

**Pork**

**Magi Pork Chop 15**

grilled marinated double cut pork chop  
with choice of potato and side vegetable

**Spicy Pork Burrito 14**

stuffed with yellow rice, refried black bean, cheddar, lettuce  
topped with sour cream served with side of nachos

**SANDWICHES**

**SERVED WITH CHOICE OF A MUG OF SOUP, SIDE SALAD OR FRIES  
(MACARONI SALAD OR COLE SLAW IN SEASON)**

**CURLY OR SWEET POTATO FRIES ADD 1**

**FRENCH ONION SOUP OR ONION RINGS ADD 2**

**Pulled Pork 12**

house made pulled pork  
topped with cole slaw  
on a Kaiser roll

**Casey's Choice 11**

grilled chicken breast,  
sautéed spinach, portobella  
mushrooms and cheddar  
on a Kaiser roll

**Sicilian 13**

balsamic grilled chicken with  
fresh mozzarella, mesclun,  
tomato on semolina

**The Hacker 14**

sliced steak, peppers, onions  
and melted American "Philly  
style" on semolina bread

**Hot Cajun Turkey 11**

sliced turkey warmed with  
Cajun spice, avocado, grilled  
tomato, hummus, pesto mayo  
and melted cheddar  
on 12-grain

**Grilled Tuna Steak 10**

pesto, roasted red peppers,  
lettuce on a kaiser roll

**WE ARE A SCRATCH KITCHEN, ALL OUR ITEMS ARE MADE TO ORDER USING FRESH INGREDIENTS.  
MIGHT TAKE SOME EXTRA TIME BUT WORTH THE WAIT!**

## KIDS MENU

12 AND UNDER, INCLUDES KID DRINK AND COOKIE

**Cheese Quesadilla 5**  
add grilled chicken 2

**1/4 lb. Burger 5**  
served with lettuce and fries  
add cheese 1

**Hot Dog 5**  
with fries

**Penne 5**  
choose butter or marinara

**Chicken Nuggets 5**  
with fries

**Sauteed Chicken and Broccoli 6**

**Chicken Tenders 7**  
with fries

## SOFT DRINKS & JUICES

**\$ 2 Pint**

**\$1 Kids cup**

Pepsi

Diet Pepsi

Ginger Ale

Sierra Mist

Orange Juice

Cranberry Juice

Apple Juice

Pink Lemonade

Unsweetened Iced Tea

Iced Coffee

Arnold Palmer (Iced Tea & Lemonade)

**Hot Coffee, Tea or Chocolate \$1.75**

**\$2.50 Bottle**

Saranac Root Beer (caffeine free)

Saranac Ginger Beer (caffeine free)

Voss Sparkling Water

V-8

**Grapefruit or Pineapple Juice \$1.50**

**Fresh Squeezed Orange Juice \$2.50**

**Poland Spring Bottle Water \$1.25**

Find us on 

## SALADS

### House 6

romaine, cucumber, tomato, sprouts,  
carrots and croutons

### Side Salad 4

### Caesar 7

romaine tossed in Caesar  
with croutons and parmesan

### BLT 8

iceberg topped with diced tomatoes &  
smoked pork belly tossed with Caesar

### Wedge 8

wedge of iceberg topped  
with crumbled bacon and bleu cheese,  
tomato, drizzled with creamy bleu cheese

### Mandarin Ginger 8

romaine tossed in ginger sesame with  
crunchy Chinese noodles,  
mandarin oranges and roasted almonds

### Spinach 9

fresh spinach with crumbled bacon,  
hard boiled egg, cucumber, tomato  
and shredded Swiss

### B & B 9

fresh spinach, pickled beets, bleu cheese,  
walnuts tossed in a strawberry vinaigrette

### Ridge 9

romaine, red peppers, red onion, tomato  
and avocado tossed in chipotle pepper ranch

### Greek 9

romaine with sun-dried tomato, olives, red  
onion, feta, artichoke hearts and  
red peppers tossed in balsamic vinaigrette

### Taco 11

romaine tossed with tomatoes, red onion,  
red peppers in chipotle pepper ranch  
topped with taco seasoned  
ground beef and cheddar in a crisp tortilla

### Chef 10

romaine, cucumber, tomato, sprouts, carrots,  
boiled egg and croutons with rolled turkey,  
ham, American and Swiss cheese wheels

### Add:

### Crumbled Bleu 1

### Grilled or Blackened Chicken 3

### Smoked Salmon,

### Grilled or Blackened Tuna, Salmon

### or Tofu 4

### Grilled Steak 5

\*Balsamic Vinaigrette, \*Ranch, \*Creamy Bleu  
, \*Ginger Sesame,  
Honey Dijon, \*Chipotle Pepper Ranch,  
\*Russian  
\* House made

## SPECIALTY DRINKS

### House Specialty Martini 8.00

Grapefruit  
Caribbean  
Peach on the Beach  
Cosmopolitan  
Bourbon Cosmo  
Pamagranite  
Espresso  
Jagerita

### White Wine By The Glass

Chardonnay 6.00  
Pinot Grigio 6.00  
Sauvignon Blanc 6.50  
White Bordeaux 7.00  
Rose 6.50

### Red Wine By The Glass

Merlot 6.00  
Shiraz/Cab Blend 6.00  
Malbec 6.50  
Syrah 6.50  
Carmeniere 6.50  
Cabernet Sauvignon 7.00  
Bordeaux 7.00

### Beer On Tap 16 oz. pint

Coors Light 4.25  
Michelob Ultra 4.25  
Budweiser 4.25  
Sams Adams Boston Lager 5.50  
Stella Artois 5.50  
Goose Island IPA 5.50  
Guinness 5.50  
Long Trail Ale 5.50  
Black & Tan (with 2 above) 5.75  
?Special Draft? 6.00

### Bottle Beer/Cidre

Budweiser 4.00  
Bud Light 4.00  
Heineken 5.00  
Beck's 5.00  
Beck's N/A 5.00  
Corona Extra 5.00  
Keegan Ales Mother's Milk Stout 5.00  
Paulaner Hefe-weizen 5.75  
Kopparberg Pear Cidre 5.50  
Strongbow Apple Cidre 5.50

### Coffee Specialty Drinks

Mimosa 5.50  
Peach Mimosa 6.00  
Bloody Mary 7.00  
Pama/Chambord/St. Germaine Bubbly 7  
Hot Toddy 7.00  
Irish Coffee 7.00  
Mexican Coffee 7.00  
Hot Buttered Rum 7.00  
Peppermint Hot Cocoa 5.50

Premium Vodka or Tequila Add: \$1