

NEW WORLD HOME COOKING MENU

Our food philosophy is KEEP IT SIMPLE - cook the world's best dishes with authenticity and passion. We add dishes seasonally and make daily creations as well, but over the years there are some dishes that have become beloved in our community. They'll remain on the menu forever. Their launch dates are indicated after the price.

APPS & SHARE PLATES

DAILY OYSTERS chipotle cocktail and mignonette 6 for 18

CLAMS on the half shell chipotle cocktail 6 for 8

CHINATOWN STYLE DIM SUM CLAM STEAM garlic, fermented black beans, ginger, chile *5 10

BLACKENED STRING BEANS with Creole mustard remoulade *6 <GF/VG> 8 personal /12 social <c. 1995>

BRUSSELS SPROUT CHIPS <GF> with Romano <V> or nutritional yeast <VG> 6 <c. 2011>

SAIGON STREET STYLE FRIED CALAMARI <GF> 15 <c. 2006>

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

SICILIAN STYLE EGGPLANT BALLS baked with four cheeses, red sauce <V> 10 <c. 2013>

RIC'S ORIGINAL PURPLE HAZE SHRIMP <GF> 12 <c. 1994>

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

LOCAL LAMB KOFTA SLIDERS 11

on grilled flatbread with tomato-onion salad, green yogurt chutney, warm olives

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

Our Chicken wings are marinated and roasted, then finished quickly in the fryer so they are lower in fat and higher flavor than the usual suspects.

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

JAMAICAN JERK *4, *7 or *10 <VG/GF>

KOREAN BBQ with kim chi *7 <VG>

MEANHOUSE RED BBQ with pineapple *4 <VG> **CHIMICHURRI** with tomatoes *2 <VG>

RICE BOWLS 15

AHI TUNA POKE BOWL <GF>

SAKE-GINGER SEARED BEEF BOWL <GF>

BUDDHA BOWL with 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"

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 <c. 1993>

HUD-VAL-SAL young greens, apples, bleu, smoked walnuts, grilled red onion, cider vin 8/11 <c. 1995>

VIETNAMESE raw veggies, cabbage, herbs, peanuts, sprouts, tamarind-peanut dressing 8/11 <c. 1995>

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

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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NWHC FOREVER DISHES

NEW WORLD CLASSIC JAMAICAN JERK CHICKEN DINNER <c.1993>

Leg and Thigh 18 / Breast 20 / Half Bird 24 / Whole Bird 35 choose *4, *7 or *10
brined, slowly cooked, finished on the grill, plated with pineapple rice, island yams, greens -

THAI BBQ TRUE NORTH SALMON <GF> 27 <c. 1996>

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

MUMBAI FISH AND CHIPS <GF> 23 <c. 2015>

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

RIC'S BEST ROPA VIEJA <GF> 24 <c.1993>

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

BACON WRAPPED, MAPLE GLAZED, SMOKED GOUDA STUFFED MEATLOAF 23 /18 <c. 2011>

creamy mashers, roasted Brussels sprouts, bourbon-bacon gravy

THAI ITALIAN LOVE.....TWISTED PASTA BOLOGNESE <available VG with Penne> 17/22 <c. 2009>

panang curry tomato-coconut cream, ground Beef~or Tempeh~ big fat noodles *5

BLUE CORN CRUSTED SEITAN CUTLETS <VG> 23 <c. 1995>

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

BIG NEW WORLD VEG PLATE <VG/GF> 17 w/ CHIMICHURRI GRILLED TOFU 20 <c.1993>

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

ZUCCHINI NOODLES PUTTANESCA <GF available V or VG> 16/21 w/ POACHED, FLAKED SALMON 18/23

The Divine Trinity of Pasta: PARADISO • PURGTORIO *5 • INFERNO *10 <VG/> 15/20

Imported penne, tomato filet, garlic add eggplant balls \$5 add gulf shrimp \$9 GF Pasta add 2

SANDOS Our Sandwiches are a MEAL.

On a brioche 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

MUMBAI FISH SANDWICH lime pickle tartar sauce, curry slaw 16

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, chevre, bacon, grilled red onions, any NWHC house sauce

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

BROWN RICE + BLACK BEANS

BALSAMIC BRUSSELS SPROUTS

GARLIC ROASTIES

We Want Clean Food

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

We literally buy TONS of local and artisanal 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 and natural Meyer beef

We use cage free, antibiotic free chickens all the time.

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