



## BRUNCH MENU

**WEDNESDAY-THURSDAY 5PM-9PM**  
**FRIDAY & SATURDAY 12PM-10PM**  
**SUNDAY 12PM-9PM**

*Reservations Encouraged*  
**914-693-8000**  
[therarebitdf.com](http://therarebitdf.com)

- STARTERS**
- Edamame** lemon, everything bagel spice and sea salt **9**
  - Popcorn Cauliflower** choice of: general tso's, kung pao, truffle parm (GF), or buffalo (GF) **13**
  - Crispy Calamari** pepper paste, pickled Italian sweet peppers, swamp sauce **14**
  - The Rarebit** pear chutney, TRB swiss cheese cheddar fondue **11**
  - Scotch Egg** sausage, soft-boiled egg, brown sauce **11**
  - Smoked XL Drumsticks** choice of: general tso's, buffalo bleu, kung pao, chili maple (3) **12**

- SALADS**
- Arugula + Apple** feta vinaigrette, red onion, candied walnuts **13**
  - Endive Pear** bacon vinaigrette, bleu cheese **13**
  - Kale Caesar Salad** house cesar, parm, crispy chicken skin croutons & white anchovies **13**

- MAINS**
- Egg McMuffin** two eggs any style, bacon or sausage, grilled tomato, house made muffin, homefries **16**
  - Banana Oat Pancakes** (vegan) caramelized bananas, maple syrup **14**
  - Apple Fritter French Toast** house made apple fritter bread, pan seared, maple syrup & whipped ricotta **16**
  - Squash Toast** butternut squash and spinach, sumac, poached eggs, sourdough bread **16**
  - Shrimp Tacos** sautéed, charred scallion crema, Brussels and turnip slaw, cilantro, pickled jalapeño **25**  
Option: **Gluten-free corn tortilla available**
  - Falafel** chickpea & herb fritter, tomato cucumber salad, tahini sauce, cilantro, pita **22**  
Option: **Vegan when pita removed**
  - TRB Burger** 10oz, lettuce cheddar, special aioli, house cut fries, farmers' slaw **17**  
Add pork belly **3** Add pimento cheese **2**
  - Mussels Frites** ale steamed, garlic, dijon, shallots, parsley, thyme, garlic aioli & house frites (on side) **24**
  - Seasonal Quiche** house pie dough, seasonal vegetable filling, home fries **MP**
  - Chicken & Waffles** buttermilk fried, crispy waffle, maple butter, pear chutney **18**
  - Hanger Steak** 10oz, red-eye gravy, cheddar biscuit, homefries **26**
  - Pork & Grits** classic New Orleans breakfast, smoked sliced pork, cheesy grits, poached eggs, creole pan gravy **22**

- SIDES**
- House Made English Muffin** **5**
  - Duck Fried Rice** kimchie **12**
  - Roast Squash** Zhatar, tahini, fried oregano **10**
  - Roast Brussle Sprouts** mustard vinaigrette or chili maple **10**
  - Spicy Szechuan Eggplant** 5 spice, chili peppers, peanuts **10**
  - Spanakopita** phyllo and spinach layered with feta and ricotta **12**

**Executive Chef Evan Kalogiannis**

*Please inform your server of any allergies.*

Please take notice of the 3% "for the kitchen crew" surcharge on the food portion of your bill. We're excited to implement a transformative new way of rewarding the dedicated kitchen staff, who tirelessly work to source, create and cook all the food you eat as an alternative to raising prices. The 3% Kitchen Share will be fully distributed by management among the "non-tipped" kitchen team, according to their overall individual effort and quality of service. If you wish to **opt out** on the 3% we will be happy to take it off your bill.

**ONLINE ORDERING IS NOW AVAILABLE! VISIT [THERAREBITDF.COM](http://THERAREBITDF.COM) TO PLACE YOUR ORDER.**



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### BEER, CIDER & SELTZER

#### Draft 8

Guinness Stout (4.3%)

Schofferhofer Grapefruit Lager (2.5%)

Captain Lawrence Freshchester, Pale Ale (5.5%)

Captain Lawrence Citra Dreams Hazy IPA (7%)

Founders All Day IPA Session IPA (4.7%)

Blue Moon Belgian Wheat (5.4%)

Leinenkugel's Lemon Summer Shandy (4.2%)

#### Bottles & Cans

Corona 6 (4.5%)

Amstel Light 6 (3.5%)

Estrella Damm Gluten Free, Lager 7 (5.4%)

Budweiser The King of Beers 5 (5%)

Bud Light 5 (4.2%)

Miller Light 5 (4.2%)

Coors Light 5 (4.2%)

Strongbow Gold Apple Cider 7 (5%)

Heineken Zero (Non Alcoholic) 7

#### The Rare Bit Hard Seltzers 7

House made REAL FRUIT no BS

Black Cherry

Fresh Grapefruit

Fresh Lemon & Lime

Cucumber & Basil

Muddled Orange

Watermelon

#### DRAFT COCKTAIL 11

##### Spicy Watermelon Margarita

reposado tequila, citrus liquor, watermelon juice

##### Over The Green

vodka, green chartreuse, lime, cucumber

##### Beach Street

vanilla vodka, black raspberry liquor, housemade lemonade

##### The Wedding Crasher

gin, grapefruit, aperol - carbonated

##### Dobbs Berry

lemon organic vodka, raspberry vodka, strawberry gin, hint of citrus

##### Purple Rain

gin, rosé, elderflower - carbonated

##### Brooklyn Rosé

tequila, rosé, peach, grapefruit

##### Luccianna's Spicy Dirty Martini

vodka infused with olives, green beans, onions, red peppers, fresno peppers

### CHAMPAGNE

Blanc de Blancs 14|65

Schramsberg, Napa, California

Champagne 120

Brut Ultradition, Laherte Freres

### SPARKLING WINE

Prosecco 10|39

Santa Marina, Extra Dry Italy

### WHITE WINE

Chardonnay 9|33

2017 Black Oak, Napa, California

Falanghina 10|38

2018 Cantine Iorio, Campania, Italy

Riesling 11|41

2017 Pierre Sparr, Alsace, France

Sauvignon Blanc 10|38

2018 Altos d'Olivia, Sauvignon Blanc, Catalonia, Spain

Sonoma Cutrer Chardonnay 41

2016 Sonoma County, California

Bergstrom Old Stones Chardonnay 72

2016 Willamette Valley, Oregon

Riesling 45

2017 No. 239, Boundary Breaks, Finger Lakes, NY

### ROSÉ

Chateau Laulerie Bergerac 11|37

2019 France

### RED WINE

Pinot Noir 12|45

2017 Tres Palacios, Reserva, Central Valley, Chile

Tempranillo 11|41

2016 Sierra Cantabria Selección, Rioja, Spain

Cabernet Sauvignon 15|57

2016 Ex Libris, Columbia Valley, Washington

Carignane ++ 13|48

2014 Zero Manipulation, Peterson, Mendocino, CA

Old School Zinfandel 14|55

2015 Peterson, Mendocino, California

Pinot Noir En Cre' Bourgogne 68

2017 Hautes-Cotes De Beaune, David Trousselle, France

Pinot Noir 56

2017 Domaine Ricardelle de Lautrec, Pays d'Oc Rouge

Cabernet Sauvignon 90

2014 Peterson, Dry Creek Valley, Sonoma

Cabernet Sauvignon Magnum 165

2010 Peterson, Dry Creek Valley, Sonoma