



MENU

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

Reservations Encouraged
914-693-8000
therarebitdf.com

STARTERS

- Popcorn Cauliflower** choice of: general tso's, kung pao, truffle parm (GF), or buffalo bleu (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** house made sausage, soft-boiled egg, brown sauce **11**
- Smoked XL Drumsticks** choice of: general tso's, buffalo bleu, kung pao, tandoori BBQ, chili maple (3) **12**
- Edamame** lemon, everything bagel spice and sea salt **9**
- Bacon Rib** chili maple glaze, shaved brussels, turnip slaw, green tomato chow chow **18**
- Harissa Octopus** grilled, white bean salad, cucumbers, sun dried peppers **15**

SALADS

- Arugula & Apple** feta vinaigrette, red onion, candied walnuts **13**
- Endive Pear** bacon vinaigrette, red endive, bartlett pears & bleu cheese **13**
- Kale Caesar** house caesar, parm, anchovies & crispy chicken skins **14**

MAINS

- Mushroom Gnocci** butternut squash, broccoli rabe, garlic, chili flake, white wine scampi butter & ricotta **25**
- Swordfish** grilled & served in smokey red pepper sauce with saffron potatoes, baby leeks, dill, fennel **29**
- Shrimp & Grits** cheesy grits, creole pan gravy, holy trinity sofrito **28**
- Fried Chicken** collards, cheesy grits, alabama white sauce, pan gravy **26**
- Hanger Steak** 10oz, creole-marinated, garlic mashed potatoes, demi glaze, roasted turnips & mustard vinaigrette **28**
- Falafel** chickpea & herb fritter, tomato cucumber salad, tahini sauce, cilantro, pita **22**
Option: Vegan when pita removed
- Shrimp Tacos** sautéed, charred scallion crema, shaved brussels and turnip slaw, cilantro, pickled jalapeño **25**
Option: Gluten-free corn tortilla available
- TRB Burger** 10oz, lettuce, cheddar, special aioli, house cut fries, farmers' slaw **17**
add pork belly 3 add pimento cheese 2
- Fish & Chips (GF)** battered hake, house cut fries, house tartar sauce, farmers' slaw **23**
- Chicken Tikka Masala** basmati rice, yogurt, cilantro, grilled naan **24**
- Steamed Clams** white wine steamed, garlic, dijon, shallots, parsley, thyme, garlic bread **24**
- Smoked Brisket** cornbread, baked beans, slaw, house made BBQ sauce **28**

SIDES

- Duck Fried Rice** house made kimchi **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 TO PLACE YOUR ORDER.



The
RARE BIT
DOBBS FERRY

BITA FOOD BIT A BOOZE BIT A FUN

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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%)

Paulaner Oktoberfest (5.8%)

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 tequilla, citrus liqor & watermelon juice

Over The Green

vodka, green chartreuse, lime, cucumber

Peach Bourbon Tea

bourbon, peach liquor, english breakfast tea

End of Summer Sangria

raspberry vodka, sparkling rose, black cherry juice

The Wedding Crasher

gin, grapefruit, aperol - carbonated

Dobbs Berry

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

Purple Rain

gin, rosè, 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 Seleccion, 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