



House Rules Cafe | 757 Columbia St, Hudson NY 12534 | 518.828.5938

# Welcome to House Rules Cafe

If you are joining us to play a game today, we have a **\$5 per-person charge**. Consider it an activity fee for your day's entertainment.

We do have a table of free games. Ask your server. And it's always free to read a book!

If your group's (non-alcohol) bill is over \$45, we will waive the fee. Children 6 and under play for free.

Our staff is paid a living wage. Tips are always appreciated for great service.

All of our food is made fresh from local ingredients. Menu items may vary depending on availability.

If you have any questions today, please feel free to ask us. We don't bite. ;)

# ~~BREAKFAST: THE BEGINNING~~

Add a side of chicken sausage to any dish for **\$2**.

Add a side of fresh fruit for **\$1.<sup>50</sup>**.

Available until 1pm unless noted.

Bagels: ALL THE CARBS. (available all day)

Please see our full bagel menu on the next page.

Classic NYC Breakfast Sandwich (available all day)

**Level 1 (\$5)** (v)

Two fried eggs & cheese on either a kaiser bun or a bagel.

**Level 2 (\$7)**

Two fried eggs, sliced chicken sausage, & cheese on a kaiser bun or a bagel.

Meg's Egg (**\$6**) (v)

One fried egg on sliced mozzarella with greens & balsamic vinaigrette.

Meg's Eggs, take two (**\$8**)

Two fried eggs with seasonal hash & two links of chicken sausage with greens & balsamic vinaigrette.

Grilled French Toast (**\$10**) (v) (Weekend Only)

Challah french toast, thick sliced and grilled.

Served with seasonal fruit and **REAL** maple syrup.

First, Let's Eat The Veggies (**\$6**) (Vegan)

Couscous toasted in olive oil, with roasted veggies & greens with balsamic vinaigrette.

Porridge (**\$5**) (v/Vegan) (Weekend Only)

Overnight steel-cut oats. Served with a side of cream, dried fruit, & brown sugar.

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## ~~THE BAGELS: AN RPG CHARACTER BUILDER~~

Our bagels are imported directly from NYC and baked in house.  
Our Gravlax comes from Pura Vida Fisheries, right here in Hudson.

### Choose your flavor (\$2.<sup>50</sup>)

- Plain
- Everything

### Choose your spread

- None
- Butter
- Tomato Butter (Add \$1)
- Peanut Butter (Add \$1)
- Cream Cheese (Add \$1)

### Choose your toppings

- None
- Gravlax (Add \$5)
- Tuna Salad (Add \$3.<sup>50</sup>)
- Cheddar (Add \$1)
- Avocado (seasonal) (Add \$1)
- Tomato (seasonal)
- Capers
- Onions
- Greens

### Choose your toast level

- Toasted
- Not Toasted

### Or choose a pre-built sandwich

- Bagel With a Schmear (\$3.<sup>50</sup>)
- The Works (\$8.<sup>50</sup>)
  - Cream cheese, gravlax, capers & onions.
- Lunch (\$6)
  - Tuna salad with greens, onion & tomato.
  - ADD CHEDDAR (\$1)

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# A LUNCH ADVENTURE

## SANDWICHES

Available all day.

All sandwiches are served with house-made pickles.

If available, add half an avocado to anything for \$2.

GF bread available, no extra charge.

### The MMM's Grilled Cheese (V)

**Level 1 (\$6):** Cheddar cheese on sourdough bread, grilled.

**Level 2 (\$8):** Cheddar and Petit Basque on sourdough, with our house-made tomato butter. A customer & staff favorite.

### Lily's Peanut Butter (V)

**Level 1 (\$4):** A classic PB&J. Teddie peanut butter & your choice of jam – ask your server for today's flavors. (Vegan)

**Level 2 (\$4.<sup>50</sup>):** A retro fluffernutter, grilled. Relive your childhood!

### Farmhouse Lunch

**Level 1 (\$6):** Drunken goat cheese, mayo, seasonal veg, greens, & pickled onion on sourdough. (V)

**Level 2 (\$8):** Add roast chicken. We recommend it grilled!

### British Classic

**Level 1 (\$7):** Cheddar & tart apple on rosemary focaccia, grilled. (V)

**Level 2 (\$9):** Roast beef with cheddar & horseradish spread. Greens & seasonal veg optional on sourdough.

### The House Rules Vegetarian Reuben (\$9)

Seth's Sauerkraut with cave-aged Emmentaler, Russian dressing, sliced apple, & pickled onion on rye sourdough, grilled. (V)

### Grilled Pizza Sandwich (\$7) (V)

Our house-made tomato butter, mozzarella, & basil, sandwiched in a rosemary focaccia and grilled.

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## SALADS & SIDES

### Alex's Homemade Hummus (\$7) (Vegan)

**Level 1:** In a bowl with a collection of veggies & toasted focaccia.

**Level 2:** Have it as a **grilled sandwich** instead!

### Guacamole & Chips (Depends on availability) (Vegan) (GF)

Alex's other favorite meal, made fresh when you order.

**Level 1 (\$8):** 1 avocado, good for two people.

**Level 2 (\$13):** 2 avocados, great for the table.

### Anybody Want A Peanut? (\$6) (Vegan) (GF)

Bok choy, seasonal veggies, chickpeas, & a house-made peanut dressing.

### Joel's Go-To Tuna (\$7)

**Level 1:** Served on half an avocado with mixed greens. (GF)

**Level 2:** Made as a **sandwich**. (For a Tuna Melt, add \$1)

### Orange Beet Salad (V) (GF)

**Level 1 (\$8):** Shredded golden beets, marinated in an orange vinaigrette, on bok choy with bell pepper and carrots.

**Level 2 (\$10):** Add roast chicken.

### Cheese, Pickle, & Bread Board (\$11) (V)

Warm bread, and a variety of cheeses. A couple spreads. House-made pickles. Good to share for two.

### Our Daily Soup (\$5 cup) (V/Vegan)

Changes often.

### Fresh Fruit (price varies)

Ask your server!

# DINNER: RETURN TO THE TAVERN

## ENTREES

### Soup of the Day (\$7) (V/Vegan)

Today's house-made soup, served with a house salad & bread for dipping.

### Grilled Pizza Sandwich (\$8) (V)

Our house-made tomato butter, mozzarella & basil, sandwiched in a focaccia & grilled. Served with a house salad.

### Cheese, Pickle, & Bread Board (\$11) (V)

Warm bread, a variety of cheeses. A couple spreads. House-made pickles. Good to share for two.

### The BBC (\$11) (GF)

A pile of seared roast beef & cheddar with onion & red pepper. We add a horseradish sauce and serve the whole thing over bok choy.

## FRAPPES: ICE CREAM WITH A TWIST (V), (GF)

Jeni's Splendid Ice Cream, Ronnybrook Creamline milk, and house-made syrup: they are a true treat.

All Frappes are \$7 unless otherwise noted.

5 oz shake shots are also available for \$3.<sup>50</sup>

### Vanilla

Jeni's Ndali Vanilla ice cream & vanilla syrup.

### Chocolate

Jeni's Darkest Chocolate & Callebaut chocolate syrup.

### Jess' Favorite

Just Jeni's Salty Caramel & Ronnybrook Creamline milk.

### Fluffernutter (\$8)

Jeni's Ndali Vanilla, Teddie PB & topped with a toasty dollop of Fluff.

### Coffee

Jeni's Sweet Cream & Thrive Farmers' coffee.

## Hot Cocoas (V) (GF)

Made with Callebaut cocoa & Ronnybrook milk, heated and frothed.

All mixes made in house, with salt and sugar, unless otherwise noted.

Sub in soy or coconut milk for a vegan version.

All cocoas are \$3.<sup>50</sup>

**Classic:** Just cocoa in milk.

**Sweet:** Cocoa with cinnamon, cardamom, and nutmeg in milk.

**Spicy:** Cocoa with cayenne in milk.

**Golden:** Cocoa with turmeric, honey, and black pepper in milk. (No Sugar)

**Jess:** Cocoa, cayenne, salt, and Ronnybrook butter in hot water. Ask for coconut milk as an alternative for a vegan treat! (No Sugar)

We occasionally have house-made cocoa truffles in special flavors.  
Ask your server!

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## DRINKS

All of our drinks are gluten-free and vegetarian.

### Coffee: Caffeinated (or decaf) Bean Juice (\$2)

Thrive Farmers: A sustainable coffee company.

Your cup comes with one free refill today.

### Tea (\$2.<sup>50</sup>)

Nepal Tea LLC: Doing good works in Nepal ([www.nepalteallc.com](http://www.nepalteallc.com))

- \* Kanchanjangha Noir (Black)
- \* Kumari Gold (Golden)
- \* Kanchanjangha Verde (Green)
- \* Nepali Breakfast (Spiced)

Adagio Teas

- \* Orange Rooibos (non-caffeinated)
- \* Peppermint (non-caffeinated)

Your cup comes with one free refill today.

Coffee & Tea can both be served iced.

### Milk: Ronnybrook Creamline (\$2)

Sippy cups will be filled for free. Non-dairy alternatives available.

### Chocolate Milk: Ronnybrook Creamline (\$2.<sup>50</sup>)

### Soda (\$2)

Coke, Diet Coke, Sprite, Root Beer, Orange Fanta, Pineapple Fanta, Adirondack Seltzer

### Ice Cream Floats (\$5.<sup>50</sup>)

Pick a soda, pick an ice cream!

### Classic Lemonade (\$2)

House-made fresh lemon syrup. Ask for it with seltzer for another \$1

### Mulled Cider (\$3.<sup>50</sup>)

Spiced and heated.

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