

SUPPER

RAW

Sweet Petite Oysters, Martha's Vineyard

Natural 24 | 48 GF S
pine island mignonette

Vietnamese 26 | 52 GF N S
chili, soy, sesame

Roasted 28 | 54 S
bone marrow breadcrumb

Poached Shrimp 19 GF S

u8 ecuadorian, cocktail sauce,
lemon, spicy aioli

Tuna Crudo 24

orange, avocado, chive

Crystal Chilled Tower 95 S

6 east coast oysters, 6 middleneck clams,
4 shrimp cocktail, 1 ¼lb chilled lobster

APPS + SALADS

French Onion Soup 16
gruyere, chives

Manhattan Clam Chowder 14 S

Chef's Selection of Charcuterie + Cheeses 28

Tempura Shishito Peppers 16 V
ponzu, citrus aoli

Little Gem Salad 17 V GF
chickpea, ricotta salata, carrot, green olive vinaigrette

Kale Salad 18 V GF N
fennel, almond, feta

Steamed Mussels 18 S
pernod, fennel, butter

Crab Cake 18 S
fennel, beurre blanc

Korean Fried Chicken Wings 22
scallion, fresno peppers

Charred Pork Ribs 19 GF N
chili caramel, toasted sesame seeds

Beef Tartar 24
cornichon, bone marrow

MAIN

Roasted Eggplant 26 V

chickpea, feta, parsley, saffron rice

Linguini + Clam 28 S

confit tomato, chili flake, rosemary crumb

Branzino 34 GF

ratatouille, caper, tomato beurre blanc

Roast Chicken 28 GF

primavera vegetables, black truffle

Pork Chop 58 GF

smoky pepper purée, frisee,
ricotta salata

Rack of Lamb 68 GF

charred beans, feta, salsa verde

Tavern Burger 24 N

white cheddar, tomato, lettuce, onion,
special sauce, sesame bun, fries

STEAKS

Hanger Steak 10oz 38 GF

Prime New York Strip Steak 14oz 68 GF

Filet Mignon 10oz 48 GF

choice of sauce: horseradish cream, chimichurri, au poivre, red wine demi glace

SIDES

Creamed Spinach 12 V GF

Asparagus 12 V GF
roasted garlic butter

Street Corn 12 V
cotija, spicy aioli, cilantro

Tater Tot 10 V

French Fries 10 V

Beef Fat Potato Wedges 12 GF
horseradish sauce

Lobster Mac + Cheese 16 S

V Vegetarian

GF Gluten Free

S Contains Shellfish

N Contains Nuts or Seeds

Please inform your server of any allergies. A 3.5% credit card processing fee will apply.

THE WINE LIST

—& SPARKLING &—

Prosecco

bisol, jeio, brut, italy 15 | 56

Sparkling Rosé

schramsberg, mirabelle, brut, california 20 | 76

Champagne [sustainable]

piper-heidsieck, cuvée 1785, brut, france 35 | 125

—& WHITE &—

Riesling [vegan-friendly]

pacific rim, medium dry, columbia valley, washington 12 | 44

Pinot Grigio

barone fini, valdadige, italy 13 | 48

Sauvignon Blanc [sustainable + vegan-friendly]

the crossings, marlborough, new zealand 12 | 44

Chardonnay

kumeu river village, marlborough, new zealand 14 | 52

Oaked Chardonnay

napa cellars, napa county, california 14 | 52

—& ROSÉ &—

Grenache

saracina, mendocino, california 15 | 56

Blend [organic]

peyrassol, la croix rosé, côtes de provence, france 14 | 52

—& RED &—

Pinot Noir

laroche, mas la chevalière, pays d’oc, france 12 | 44

juggernaut, russian river valley, california 15 | 56

Blend

beaurenard, côtes du Rhône, Rhône, france [organic] 16 | 60

valpolicella, bertani, veneto, italy [vegan] 14 | 52

harvey + harriet, california 18 | 68

Tempranillo [organic + biodynamic]

torres, altos ibericos, crianza, rioja, spain 14 | 52

Malbec [organic]

escorihuela 1884, single vineyard, mendoza, argentina 14 | 52

Cabernet Sauvignon

routestock, napa, california 18 | 68

Shiraz — Cabernet Sauvignon [sustainable]

penfolds, max’s, south australia 16 | 60

—& ALCOHOL-FREE &—

Moscato Sparkling

freixenet, brut, catalonia, spain 10 | 36

Pinot Grigio

seaglass, california 12 | 44

Cabernet Sauvignon

fre, california 12 | 44

LIBATIONS

18

—& SANGRIA &—

Choose Your Private Label Wine

finlandia vodka, peach schnapps, triple sec, simple

—& SIGNATURE &—

Casual Water

belvedere vodka, finest call watermelon, lillet, lemon

Aperol Spritz

aperol, prosecco

Spring Spritzer

bluecoat gin, peach schnapps, elderflower liqueur, lemon, prosecco

In the Rough

don julio blanco tequila, ancho chile liqueur, pineapple, lime

Spicy Candy

brugal 1888 rum, ancho chili liqueur, triple sec, lime, strawberry purée, elderflower

Poke the Bear

bear fight bourbon, strawberry purée, pumpkin spice, lemon

Afraid of the Dark

great jones ny rye, peach schnapps, lemon, peach syrup, orgeat syrup

Exotic Espresso Martini

yahyah cognac liqueur, borghetti espresso

—& CLASSICS + NEOCLASSICS &—

Vodka Espresso [1980’s]

ketel one vodka, kahlua coffee liqueur, espresso, simple

Margarita [1942]

patron silver tequila, agave, lime juice, lemon juice

Boulevardier [1927]

elijah craig bourbon, sweet vermouth, campari

Negroni [1919]

hendrick’s gin, campari, sweet vermouth

Manhattan [1880’s]

maker’s mark bourbon, sweet vermouth, aromatic bitters

Old Fashioned [1880’s]

piggyback rye, demerara, aromatic bitters

Sazerac [1838]

henessey vs cognac, pernod absinthe, sugar, bitters

—& FREE SPIRITED &—

16

Sparkling Lavender

seedlip garden

Almost Old Fashion

ritual zero proof whiskey

Not So Whiskey Sour

ritual zero proof whiskey, lemon, hibiscus, fee foam

BEER

DRAFT 9

Miller Lite Milwaukee, WI

Yuengling Lager Pottsville, PA

Modelo Especial Mexico

Blue Moon Belgium White Golden, CO

Alias Brew Works Scooter American Pale Ale Vernon, NJ

Alias Brew Works Pollinator Honey Wheat Vernon, NJ

Sierra Nevada Hazy Little Thing IPA Chico, CA

Dogfish 60 Minute IPA Milton, DE

Sam Adams Seasonal Boston, MA

Radeberger Radeberg, Germany

Guinness Stout Dublin, Ireland

Doc’s Apple Cider Warwick, NY

BOTTLES + CANS 9

Coors Original Golden, CO

Pilsner Urquell Czech Republic

Sam Adams Boston Lager Boston, MA

Great Lakes IPA Cleveland, OH

Ranger IPA Forte Collins, CO

Dogfish 90 Minute IPA Milton, DE

HARD SELTZER 10

White Claw Hard Seltzer Chicago, IL

NON-ALCOHOLIC 9

Athletic Brewing Upside Dawn Golden Ale

Athletic Brewing Lite Lager