

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

Poached Shrimp 19 GF S

u8 ecuadorian, cocktail sauce,
lemon, spicy aioli

Tuna Crudo 24 GF N

blood orange, pistachio, chili

Clams Casino 21 S

chili, breadcrumb, bacon

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

Cream of Mushroom Soup 14

Chef's Selection of Charcuterie + Cheeses 28

Roasted Beet Salad 18 V GF N

watercress, pistachio, ricotta

Autumn Chopped Salad 17 V GF N

brussels sprouts, feta, hazelnut, apple

Smoked Venison Tataki 24

ponzu, mushroom, celery root

Korean Fried Chicken Wings 22

scallion, fresno peppers

Charred Pork Ribs 19 GF N

chili caramel, toasted sesame seeds

Beef Tartar 24

caper, cornichon, chips

MAIN

Wild Mushrooms 26 V

parmesan polenta, swiss chard

Pappardelle 28

bolognese, pecorino, pancetta

Salmon 32 GF

puy lentil, mustard velouté

Branzino 34 GF

ratatouille, caper, tomato beurre blanc

Roast Chicken 30 GF

salsa verde, lemon

Pork Chop 58 GF

apple mostarda, mustard seed, mizuna

Tavern Burger 25 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 8oz 48 GF

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

SIDES

Creamed Spinach 12 V GF

Brussels Sprouts 12 V GF

garlic butter

Roasted Carrots 12 V

labneh, sumac

Tater Tots 10 V

French Fries 10 V

Beef Fat Potato Wedges 12 GF

horseradish sauce

Baked Mac + Cheese 14

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 [organic]
alberto nani, veneto, italy 12 | 44

Sparkling Rosé
schramsberg, mirabelle, brut, california 22 | 84

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
bouchard, burgundy, france 16 | 60

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 14 | 52
juggernaut, russian river valley, california 15 | 56

Blend [organic]
guigal, côtes du rhône, rhône, france 14 | 52

Tempranillo
volver, single vineyard, castilla-la mancha, spain 12 | 44

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

Blend
leviathan, california 25 | 95

ALCOHOL-FREE

Moscato Sparkling
freixenet, brut, catalonia, spain 10

Pinot Grigio
seaglass, california 12

Cabernet Sauvignon
fre, california 10

LIBATIONS

18 SPARKLING SANGRIA

Choose Your Private Label Wine 
finlandia vodka, peach schnapps, triple sec, simple

SPARKLING SIGNATURE

Cider Mimosa 
apple cider, prosecco

Crisp Apple Shrub 
stoli 80 vodka, laird’s applejack, apple cider shrub

Autumnal Punch 
aviation gin, amaretto, lemon, demerara syrup, doc’s hard cider

Harvest Spice 
tanteo chipotle, st. george spiced pear, lime, simple

Smashing Pumpkin 
maker’s mark, sagamore rye, pumpkin spice, lemon

Late Harvest 
sagamore rye, laird’s applejack, st. george spiced pear,
cinnamon syrup, lemon

Spirited Equinox 
bacardi rum, allspice dram, demerara syrup

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

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
- Doc’s Apple Cider** Warwick, NY
- Radeberger** Radeberg, Germany
- Blue Moon Belgium White** Golden, CO
- Yuengling Lager** Pottsville, PA
- Modelo Especial** Mexico
- Sam Adams Seasonal** Boston, MA
- New Belgium Fat Tire** Fort Collins, CO
- Guinness Stout** Dublin, Ireland
- Sierra Nevada Hazy Little Thing IPA** Chico, CA
- Cape May IPA** Cape May, NJ
- Dogfish 60 Minute IPA** Milton, DE

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**