

LUNCH

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

APPETIZERS

French Onion Soup 16
gruyere, chives

Cream of Mushroom Soup 14

Chef's Selection of Charcuterie + Cheeses 28

Korean Fried Chicken Wings 22
scallion, fresno peppers

Charred Pork Ribs 20 **GF** **N**
chili caramel, toasted sesame seeds

SALADS

Roasted Beet Salad 18 **V** **GF** **N**
watercress, pistachio, ricotta

Autumn Chopped Salad 17 **V** **GF** **N**
brussels sprouts, feta, hazelnut, apple

Niçoise Salad 24
rare tuna, haricot vert, egg, potato

Cobb Salad 22
grilled chicken, avocado, bacon, bleu cheese

[ADD TO A SALAD]

Shrimp 12 **Salmon** 15

Chicken 10 **Hanger Steak** 18

MAIN

Pappardelle 28
bolognese, pecorino, pancetta

Branzino 34 **GF**
ratatouille, caper, tomato beurre blanc

Fish + Chips 26
battered flounder, beef fat potato wedges, tartar

Roast Chicken 30 **GF**
salsa verde, lemon

SANDWICHES

Roasted Pork Cuban 21
mustard, garlic pickles, swiss cheese

Clubhouse 18
roast turkey, pork belly, avocado mayo,
housemade chips

Spicy Chicken 21
crispy chicken thigh, buffalo sauce,
bleu cheese, fries

Prime Rib 23
cooper cheese, mushroom, horseradish,
au jus, housemade chips

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**

French Fries 10 **V**

Brussels Sprouts 12 **V** **GF**
garlic butter

Beef Fat Potato Wedges 12 **GF**
horseradish sauce

Tater Tots 10 **V**

Baked Mac + Cheese 14 **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 [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 SANGRIA

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

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