

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

Rockefeller 26 | 52
broiled, breadcrumbs, spinach

Poached Shrimp 19 GF S

u8 ecuadorian, cocktail sauce,
lemon, spicy aioli

Tuna Crudo 24 GF N

blood orange, pistachio, chili

Beef Tartar 24

caper, cornichon, chips

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

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

Octopus Carpaccio 24
herbs, lemon, extra virgin olive oil

Korean Fried Chicken Wings 22
scallion, fresno peppers

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

Smoked Ham + Cheese Croquette 19
curry mustard, herb salad

MAIN

Wild Mushrooms 26 V
parmesan polenta, swiss chard

Pappardelle 28
bolognese, pecorino, pancetta

Salmon 32 GF
puy lentil, mustard velouté

Baked Branzino 34
casino butter, bacon, parsley sauce

Roast Chicken 30 GF
winter root vegetables, thyme gravy

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, extra dry, 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
davis bynum, russian river valley, california 15 | 56

ROSÉ

Blend [organic]
peyrassol, la croix rosé, côtes de provence, france 14 | 52

RED

Pinot Noir
patient cottat, le grand caillou, loire, 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
oberon, 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

SANGRIA

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

SIGNATURE

Cool Bloom Spritz
st. germain, prosecco, cranberry

Tuscan Fig Cosmo
belvedere vodka, cointreau, fig, cranberry, lemon

Winter Punch
grey whale gin, amaretto, lemon, demerara syrup, doc’s hard cider

Spirited Solstice
gran coramino cristalino tequila, maple syrup, lemon

Smokey Paloma
don julio reposado, smoked pepper, grapefruit, pamplemousse, agave

New York Mule
great jones bourbon, barritt ginger beer, apple cider, maple syrup, fee bros cardamon bitters, lemon

Velvet Orchard
yahyah cognac, cointreau, apple, lemon

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

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

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

White Claw Hard Seltzer Chicago, IL

NON-ALCOHOLIC

Athletic Brewing Upside Dawn Golden Ale

Athletic Brewing Lite Lager