

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

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

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

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

Salmon 32 **GF**
puy lentil, mustard velouté

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

Roast Chicken 30 **GF**
winter root vegetables, thyme gravy

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, 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**