

# 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

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

### Afraid of the Dark

maker's mark bourbon, peach schnapps, lemon, peach syrup, orgeat syrup

### Espresso Martini

espresso, ketel one vodka, borghetti espresso liqueur

## —& 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

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 Fort 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