

TAVERN BAR

SEAFOOD AND RAW BAR

New Jersey Luna Sol Oysters on the Half Shell 24 **S** **GF**

red wine mignonette OR vietnamese style

Rockefeller 28 **GF**

broiled, spinach, breadcrumb

U8 Shrimp Cocktail 22 **S**

horseradish, cocktail sauce, spicy aioli

Prince Edward Island Mussels 20 **S**

garlic, herbs, butter, white wine, country bread

BAR FARE

Little Gem Salad 18 **GF**

maytag blue cheese, applewood smoked bacon, tomato, pine island onion

Cheese Board 26

assorted cheeses, quince paste, honey comb

Charcuterie Board 28

cured meats, terrine, country bread

Buffalo Wings 22

baked blue cheese, pickled celery

Crispy Chicken Sandwich 22

aged cheddar, crystal springs hot sauce, french fries

Baby Back Ribs 19 **N**

chili caramel, toasted sesame seeds

Tavern Burger 26 **N**

white cheddar, lettuce, onion, special sauce, sesame bun, french fries

Onion + Squash Rings 12 **V**

vodka tempura

French Fries 10 **V**

rosemary, thyme, aioli

Baked Mac + Cheese 12 **V**

three cheese sauce,
house made pasta

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.

LIBATIONS

SANGRIA 18

Crimson Harvest

red wine, ozama rum blanco,
fabrizia blood orange liqueur,
orange juice, lemon juice,
cinnamon syrup, apple cider, club

SIGNATURE 18

Fig + Fable

absolut vanilla vodka, fig, lemon,
honey syrup, angostura bitters

Fireside Cosmo

belvedere vodka, cointreau, cranberry,
lemon, maple syrup

Gingered Gray

gray whale gin, laird's applejack,
ginger, lemon

Smoke + Fire

los siete misterios mezcal,
ancho reyes, lime, agave

Midnight in Manhattan

bulleit 87 bourbon, chocolate faretti biscotti,
sweet vermouth, angostura bitters,
orange bitters

Passion Tea

yah yah cognac, laird's applejack,
ginger, lemon

CLASSICS AND NEOCLASSICS 18

Espresso Martini [1980's]

ketel one vodka, kahlua coffee liqueur,
espresso, simple

Margarita [1942]

patron barrel select reposado, agave,
lime juice, lemon juice

Boulevardier [1927]

elijah craig bourbon, sweet vermouth, campari

Negroni [1919]

hendrick's gin, campari, sweet vermouth

Aperol Spritz [1918]

aperol, prosecco

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