STARTERS

ONION SOUP GRATINÉE 13
gruyere toast, caramelized onions

KALE & BRUSSELS CAESAR 14
kale, croutons, feta

WEDGE SALAD 14
lardons, tomatoes, onion, blue cheese

STEAMED MUSSELS 16
garlic white wine, shallots, herbs

SHRIMP & GRITS 16
andouille, chili glaze, geechie boy grits

CRISPY CALAMARI 16
jalapeno, lemon, onion, calabrian chili aioli

BLACKENED WINGS 15
housemade chipotle ranch

CRISPY CHICKEN SKINS 13
hot sweet glaze

SMOKED CHICKEN LETTUCE WRAPS 13
tamari soy, sesame, peanuts

CHARRED GRILLED OYSTERS 17
spinach, panko, cheddar, house hot sauce

STEAMED MIDDLENECKS 15
horseradish, butter, herbs

OYSTERS ON 1/2 SHELL
local lbi 18 | 33
delaware bay 14 | 26
half dozen | full dozen

Gluten-Free Item

ENTREES

ORGANIC CHICKEN 30
yukons, asparagus, dijon lemon jus

MARY'S DUCK CASSOULET 34
tarbais beans, lardons, andouille, garlic sausage

PORK CHOP 33
andouille, corn bread, charred scallion

BRAISED SHORTRIBS 33
baby bok choy, kimchee, korean bbq

PRIME NY STRIP MP
potates, asparagus, veal mushroom demi

PAN SEARED SALMON 32
parsnip, asparagus, buerre rouge

VIKING VILLAGE SWORDFISH 33
polenta, tomatoes, olives, capers, paprika, sherry

ROASTED CAULIFLOWER 34
lentils, raisins, almonds, curried lentils, harissa

CRABCAKES 35
house slaw, lemon caper aioli

TONKOTSU RAMEN NOODLE BOWL 25
pork belly, egg, pickled mushrooms

THAI OXTAIL NOODLE BOWL 26
kale, coconut, curry, cilantro

FISH & CHIPS 26
house slaw, malt vinegar, house fries

HOUSEMADE PASTA

BUCATINI 31
mussels, shrimp, fish, cioppino sauce

RIGATONI 31
braised pork ragu, sheeps milk ricotta

SANDWICHES

CHEESESTEAK 20
sauteed onions, bbq, ranch, cheese wiz, house fries

DOUBLE CHEESEBURGER 18
house fries, brioche roll, thousand island dressing
add bacon **1**

FISH PO' BOY 21
house fries, slaw, remoulade

CRABCAKE 22
house remoulade, brioche roll, house fries

PORCHETTA PANINI 23
broccoli rabe, aged provolone, calabrian chili, house fries

SIDES

BAVARIAN PRETZEL 9
HAND CUT FRIES 10
BACON MAC & CHEESE 10
MARKET VEGETABLE 10

KIDS FOOD 13

CHICKEN FINGERS - PASTA - BURGERS

DESSERT 12

CHEESECAKE
FLOURLESS CHOCOLATE CAKE
TRES LECHES CAKE
BROWN BUTTER STRAWBERRY SHORTCAKE
APPLE CRISP
GELATO & SORBET

COCKTAILS

PALOMA 13
tequila, homemade grapefruit soda ***on tap***

PIMM'S CUP 12
mint-strawberry-cucumber infused pimm's #1, lemon, soda

BIG PAPI 13
dark rum, aperol, prosecco, lime, mint, angostura bitters

BARREL AGED MANHATTAN 14
buffalo trace bourbon, sweet vermouth, angostura bitters ***on tap***

G & T 13
gin, yuzu, housemade gentian root tonic

VIPER 14
rye, cognac, lemon, simple, egg white, absinthe rinse

LAMINATED CAT 14
bourbon, aperol, ramazzotti, grapefruit, lemon

BOURBON

Buffalo Trace	11
Elijah Craig	12
Bulleit	12
Blantons	18
Woodford Reserve	16
Basil Haydens	16
Makers Mark	14

SCOTCH

Dewars 12 yr	14
Johnnie Black	15
Johnnie Blue	45

RYE

Rittenhouse	11
Dickel	11

SINGLE MALT

Macallan 12 yr	18
Laphroaig 10 yr	16
Glenfiddich 15 yr	18
Balvenie Double Wood 12	19
Glenlivet 12 yr	17

TEQUILA

Espolon Blanco	11
Don Julio Silver I Anejo	13 I 17
Casa Amigos Silver I Rep I Anejo	16I 17I 18
Don Julio 1942	40
Casa Azul Reposado	50

SPARKLING

PROSECCO *Isotta Manzoni D.O.C.'Cuvee Giuliana', Italy* 11 I 44
well balanced, pleasant lemon & mineral finish

ROSE *Bouvet Labuday, Loire* 13 I 52
fresh raspberry, red currant and peach notes

WHITES

ROSÉ *Wölffer Estate, Rhone* 14 I 70 *1L
dry, strawberry notes, high in acid & extremely refreshing ***on tap***

CHARDONNAY *Maison Nicolas, Languedoc* 10 I 40
citrus & vanilla with a light & clean finish

PINOT GRIGIO *Casal Thaulero Miravigna, Chieti* 10 I 40
citrus fruits, crisp acidity, rounded balance

SAUVIGNON BLANC *Domaine Jean Aubron , Loire* 12 I 48
grassy herbs , green apple and honeydew melon notes

CHARDONNAY *Talbot Kali Hart, Santa Lucia Highlands* 15 I 60
full bodied, rich & creamy with notes of apple & vanilla

CHENIN BLANC *Pine Ridge, Clarksburg* 11 I 55 *1L
notes of honeysuckle, apple, peach with slate on palate ***on tap***

REDS

CABERNET *Grayson, Columbia Valley* 10 I 40
notes of black cherry, vanilla, & toffee

PINOT NOIR *Morande Pionero, Chile* 11 I 55 *1L
soft, light & vivid red fruit ***on tap***

MALBEC *Domaine Bousquet Reserve, Mendoza* 11 I 55 *1L
organic, bold with black fruits & toast notes ***on tap***

CABERNET *Benziger, Sonoma* 16 I 64
lush berry flavors are framed by rich tannins and hints of dark chocolate

ZINFANDEL *End of Nowhere "Perferct Disquise", California* 13 I 65 *1L
chilled, natural, light and spicy ***on tap***

CHIANTI *San Ferdinando 'Il Gargaiolo' DOCG, Tuscany* 13 I 65 *1L
dry, medium bodied with tart fruit & medium acidity***on tap***

DRAFT BEER

1. THE BRUERY CUIVRE *Old Ale* 15
cellar aged 8 years! complex flavors of dark fruit,vanilla, oak, and burnt sugar. . 16.2%ABV

2. MAGNIFY GREETINGS FROM MEDF0RD *Imperial IPA* 8
hopped with Riwaka, Nelson and Citra celebrating the location. 8%ABV

3. KANE HOLY NIGHTS *Imperial Stout* 10
conditioned on toasted coconut, cacao nibs, vanilla and coffee beans 10.8%ABV

4. LAST WAVE DROP IN IPA *New England IPA* 8
bursting with notes of ripe tropical fruit, candy & hints of passionfruit and peach 8.5%ABV

5. THE VEIL CRUCIAL RANT *New England IPA* 10
extremely hoppy, dank, low bitterness, juicy, and minimal malt presence. 8%ABV

6. ALLAGASH HAUNTED HOUSE *Black IPA* 8
a roasty coffee aroma and flavor and a hauntingly mildly bitter finish. 6.66%ABV

7. TWELVE PERCENT SNAPPY HOUSE LAGER *American Lager* 7
crisp with biscuity notes and very easy drinking. 5%ABV

8. ALLAGASH WHITE *Witbier* 8
lots of citrus & spice, benchmark for the style 5.1%ABV

9. KANE WIND SWELL *New England IPA* 8
notes of candied citrus, resin and tropical fruits 8.2%ABV

10. BLACKBERRY FARMS CLASSIC SAISON *Saision* 8
all time classic belgian-style farmhouse. light with barnyard notes.6.3%ABV

11. YUENGLING LAGER *American Lager* 6
rich amber color and medium-bodied flavor with roasted caramel malt. 4.5%ABV

12. ICARUS TOGETHER AS ONE *New England IPA* 7
brewed with zeus, mosaic, and cascade 6.2%ABV

13. ROTHAUS PILS TANNENZÄPFLE *German Pilsner* 9
crisp, clean, and dry with biscuit notes. all time classic producer. 5.1%ABV

14. SCHILLING BEER CO KONSTANTIN *Märzen* 7
biscuit and bread-like malt note shine in the flavor and aroma. 5%ABV

15. SCHENKER CHE SI DICE *Italian Style Pilsner* 9
collab with half way crooks. light, earthy, floral and crisp. 5.2%ABV

16. ICARUS YACHT JUICE *New England IPA* 8
brewed with Citra, Mosaic, & Columbus leaving with it citrus & dank aroma 8%ABV

17. DOGFISH HEAD 120 MINUTE IPA *Triple IPA* 15
cellar aged for 8 years. big, boozy and drinks like a quad, notes of raisin 18% ABV

18. CROOKED STAVE NIGHTMARE ON BRETT *Imperial Sour* 8
demonic, dark sour with notes of bourbon and dark fruit fruit. 10.3 %ABV

19. BRIX CITY YOU HAVE MY SWORD *New England IPA* 8
collab with The Seed. notes of candied orange peel, & passionfruit, with a slightly dank finish

20.GUINESS NITRO STOUT *Nitro Stout* 8
notes of dark chocolate, freshly brewed coffee, and roasted malt 5.6%ABV