

COCKTAILS

Newbies



Pear Sour 16

wild roots pear vodka. ginger liqueur.
lemon. egg white. mole bitters.

The Aztec Affair 16

bozal mezcal. azteca reposado.
ancho reyes. pomegranate. agave. lime.

In a Pickle 15

glendalough gin. svol aquavit.
vermouth. pickle juice. dill.

Fall Fashion 16

planteray overproof dark rum.
sweet potato syrup. chocolate bitters.
crispy sage.

Roots & Rituals 16

barrel aged gin. limoncello.
amaretto. rosemary honey syrup.
lemon. espresso.

Not Your Mother's Sangria 15

asbach brandy. cynar. orange.
lemon. red wine syrup. cardamom bitters.

The Gold Fashioned 50

clase azul gold. agave nectar.
angostura bitters. amarena cherry.



The OGs

Lychee Sour 15

stateside vodka. herbal liqueur.
soho lychee. lemon.

Campfire Old Fashioned 16

larceny bourbon. smoked orange.
walnut bitters. maple. cherry.

J&J Bomber 16

ketel one. tomolives.
icy cold crust.

Blood Moon Manhattan 16

rittenhouse rye. solerno.
orange bitters.



Espresso Martini Flight 24

three distinct offerings
server will divulge



Beer

PDG's Pretty Damn Good Pale Ale de 9

Miller Light usa 6

Yuengling pa 6

Heineken netherlands 7

Guinness Draught ireland 8

Heineken 0.0 n/a netherlands 6

Founders All Day IPA mi 8

Fiddlehead IPA (16oz) vt 10

Dogfish Head 60 Min. IPA de 8

Allagash White me 9

Kenwood Lager pa 7

No Buzz Cocktails

Writer's Block 11

n/a rum. grapefruit juice.

lime. oregeat. real grenadine.

DINNER

Consuming raw and undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of foodborne illness.

eclipse bistro

APPETIZERS

Roasted Beets

feta, toasted walnuts, fresh herbs,
black garlic tahina dressing 16

Beef Tartare

salt-cured egg yolk, chive oil,
parmesan-black peppercorn cream, focaccia 20

Prosciutto Cotto

brown butter, cornichon, pecorino toscano,
whole grain mustard vinaigrette, baguette 18

Brussels & Cauliflower

prosciutto, marcona almonds,
smoked paprika-honey vinaigrette 16

Sesame Crusted Tuna

fresno pepper coulis, shaved pickled scallions,
arugula, radish salad 18

Duck Confit Bao Buns

fried bao bun, warm napa cabbage slaw,
crunchy chili garlic 17

Steamed Clams

shaved garlic, chilis, fresh herbs,
crostini 18

Crispy Calamari

crispy rings, capers, olives,
tomatoes, red chili aioli 18

Duck Wings

tahina drizzle, scallion,
harissa hot sauce 17

Roasted Baby Carrots

labneh, spiced honey,
pine nut gremolata, fresh dill 16



SOUP & SALADS



Market Soup

seasonally fresh ingredients 12

Bistro Salad

romaine, vine-ripened
tomatoes, cucumbers, feta, red
onion, red wine vinaigrette 15

Wedge Salad

tomatoes, bacon lardons,
gorgonzola 15

Eclipse Caesar

gem lettuce, garlic croutons,
shaved parmigiano-reggiano 15

SIDES

roasted potatoes

caramelized onions, gruyere 11

sauteed broccolini

shaved garlic, chili flakes,
parmesan, lemon zest 11

celery root pommes purée

clarified butter, fines herbes 11

braised savoy cabbage

pickled mustard seeds 11

crispy fries

garlic aioli 11



ENTREES

Seared Scallops

black pepper crusted, fondant potatoes, broccolini,
crispy shallots, brandy peppercorn cream 39

Free-Range Chicken

braised endive, poached fennel,
candied pecans, herb jus 36

Rigatoni Napoletana

crispy pancetta, parmigiano-reggiano,
tomato cream, chili flake 28

12oz Dry Aged NY Strip

celery root pommes purée, turnip greens,
rosemary-red wine reduction 53

Butternut Caramelle

ricotta, parmigiano-reggiano,
brown butter, fried sage 29

Oven Roasted Salmon

blood orange glaze, braised mustard greens,
fennel fronds, prosecco cream 37

14oz Pork Chop

aleppo rub, potato croquettes,
brussels sprouts, apple-ginger compote 38

Pan Seared Halibut

pancetta & white bean ragu,
arugula pesto 40

Duck Breast

black beluga lentils, charred leeks,
roasted mushrooms, cranberry gastrique 37

Eclipse Burger

bacon, cooper, beefsteak tomato,
romaine, brioche roll 21

Braised Lamb Shank

mushroom & herb-stuffed onion,
spiced natural jus 43

Roasted Delicata Squash

farro, feta fonduta, parsley oil,
pomegranate seeds 28



That's My Jam 9

blueberry syrup. mint.

honey. lime. ginger beer

Phony White Negroni 11

expressed orange.

big rock.

food: Jason Kramer

service: Justin Limbers