

COCKTAILS

Newbies

Pear Sour 15

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

The Aztec Affair 16

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

Total Eclipse of the Hearth 15

pinhook high proof bourbon.
amaretto. lemon. meletti amaro.
egg white. angostura.

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 14

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 14

stateside vodka. herbal liqueur.
soho lychee. lemon.

Campfire Old Fashioned 16

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

J&J Bomber 15

ketel one. tomolives.
icy cold crust.

Blood Moon Manhattan 15

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

eclipse bistro

APPETIZERS

Roasted Beets

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

Grilled Beef Skewers

dry aged ny strip, peppadew
& blue cheese fondue 17

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

warm nappa cabbage slaw,
crunchy chili garlic 17

Steamed Clams

shaved garlic, chilis, fresh herbs,
crostini 17

Crispy Calamari

crispy rings, capers, olives,
tomatoes, red chili aioli 17

Roasted Baby Carrots

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

Egg Rolls

shaved ribeye, onions, portabellas,
cooper sharp, miso dijonnaise 17

SOUP & SALADS



Market Soup

seasonally fresh ingredients 11

Bistro Salad

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

Wedge Salad

tomatoes, bacon lardons,
gorgonzola 14

Eclipse Caesar

gem lettuce, garlic croutons,
shaved parmigiano-reggiano 14



SIDES

roasted potatoes

caramelized onions, raclette 11

sauteed broccolini

shaved garlic, chili flakes,
parmesan, lemon zest 11

charred radicchio

anjou pear compote,
pistachio dukkha 11

crispy fries

garlic aioli 11



ENTREES

Seared Scallops

fondant potatoes, roasted broccolini,
crispy shallots, brandy peppercorn cream 39

Free-Range Chicken

braised tokyo turnips & greens, baby carrots,
royal trumpet mushrooms, madeira jus 34

Pappardelle Bolognese

pulled short rib, tomato sauce,
shaved parmigiano-reggiano 29

Steak Frites

12oz dry aged ny strip,
garlic & herb compound butter 49

Butternut Caramelle

ricotta, parmigiano-reggiano,
brown butter, fried sage 28

Soy Glazed Salmon

vegetable fried rice, scallions,
egg, ginger, wasabi aioli 36

14oz Pork Chop

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

Pan Seared Halibut

pancetta & white bean ragu,
arugula pesto 38

Duck Breast

forbidden rice, miso & ginger chili sauce,
crispy sweet potato ribbons 35

Eclipse Burger

bacon, cooper, beefsteak tomato,
romaine, brioche roll 19

Australian Lamb

double bone chop, yemeni 3-spice potatoes,
fermented lemon aioli, chermoula 41

Roasted Delicata Squash

farro, feta fonduta, parsley oil,
pomegranate seeds 28



No Buzz Cocktails

Writer's Block 11

n/a rum. grapefruit juice.
lime. oregeat. real grenadine.

That's My Jam 9

blueberry syrup. mint.
honey. lime. ginger beer

Phony White Negroni 11

expressed orange.
big rock.

DINNER

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

food: Jason Kramer
service: Justin Limbers