

COCKTAILS

Newbies

First Class 14
highclere gin. meletti 1870.
lemon. creme de violette.
maraschino liqueur. egg white.

The Refresher 14
green izarra. simple. mint.
lime. ginger beer.

El Scorcho 15
bozal mezcal.
azteca azul reposado. bonanto.
pineapple. lime. orgeat.

Rich Strike 15
pinhook high proof bourbon.
yellow izarra. lemon.
lavender honey syrup.

Lychee Sour 14
stateside vodka. herbal liqueur.
soho lychee. lemon.

Talk About the Passion 14
brinley's shipwreck spiced rum.
chinola. lemon. orgeat



The OGs

Solstice Sidecar 15
asbach 3yr. pomegranate. lemon.
triple sec. cardamom bitters.
ginger rim.

Campfire Old Fashioned 15
larceny bourbon. smoked orange.
walnut bitters. maple. cherry.

J&J Bomber 15
ketel one. tomolives.
icy cold crust.

Cosmo Blanco 14
orange vodka. white cranberry.
lime. sundried cranberries.

Blood Moon Manhattan 14
rittenhouse rye. solerno.
orange bitters.



Espresso Martini Flight 24

three distinct offerings
server will divulge



Beer

PDG's Pretty Damn Good Pale Ale de 8

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

21st Amend. Brew Free! ca 8

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

Cosmo Zero 11
seedlip grove. white cranberry.
lime. simple.

eclipse bistro

APPETIZERS

Tuna Poke

grilled pineapple, toasted peanut, avocado,
sesame seeds, sweet soy vinaigrette, wontons 17

Grilled Beef Skewers

dry aged ny strip, peppadew
& blue cheese fondue 17

Shrimp Bruschetta

goat cheese, fresh basil, tomato
balsamic crema, toasted crostini 18

Brussels & Cauliflower

prosciutto, marcona almonds, smoked
paprika-honey vinaigrette 16

Buffalo Chicken Spring Rolls

blue cheese dipping sauce 15

Steamed Clams

roasted garlic, white wine,
herb butter 16

Asparagus Fries

panko-parmesan crust,
peppadew ranch 15

Crispy Calamari

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

SOUP & SALADS

Market Soup

Seasonally fresh ingredients 11



Bistro Salad

chopped greens, vine-ripened
tomatoes, cucumbers, feta, red
onion, red wine vinaigrette 14

Wedge Salad

tomatoes, bacon lardons,
gorgonzola 13

Eclipse Caesar

shaved parmigiano-reggiano,
garlic croutons 14

*add Chicken 7, Shrimp 9, Salmon 10

SNACK BOARD

mortadella / speck / capicola /
buttermilk blue / aged cheddar / st. andre
honey / cherry citrus /
marcona almonds / pickled veg
small 18 / large 24



SIDES

grilled asparagus 11
crispy fries & garlic aioli 10
haircot verts 11
potato & artichoke hash 11



ENTREES

Seared Scallops

goat cheese grits, andouille
sausage etouffee, charred scallions 37

Free-Range Chicken Breast

roasted potato, artichoke & english pea hash,
lemon-caper butter sauce 32

Crab Cakes

garlic & herb roasted potatoes,
sauteed haricot verts, lemon-dill tartar sauce 36

Steak Frites

12oz dry aged ny strip,
garlic and herb compound butter 46

Potato Gnocchi

tomato blush sauce, sweet peas,
roasted cippolini onions 28

Duck Breast

forbidden rice, miso & ginger chili sauce,
crispy sweet potato ribbons 34

Pan Seared Salmon

black bean puree, corn, cherry tomato,
arugula, lemon-honey vinaigrette 34

Pappardelle Bolognese

pulled short rib, tomato,
shaved parmigiano-reggiano 19/29

Shrimp Bouillabaisse

tomato & onion broth,
cheesy jalapeno & corn bread pudding 33

Eclipse Burger

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

Pork Chop

toasted quinoa, mushrooms,
crispy speck, cippolini cream 36

Mushroom Risotto

mushroom conserva, arugula,
crumbled goat cheese 18/28



DINNER

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

food: Mark Daggett
service: Justin Limbers