

COCKTAILS

PAW PAW’S KNEES 16
catoctin paw paw gin, lime,
fig & honey simple.

EMBER ORCHARD 16
reposado, mezcal, ancho reyes,
apple cider, lemon, agave,
apple-tajin rim.

PEARICILLIN 16
pear vodka, honey & thyme simple,
lemon, scotch rinse.

AUTUMN SOUR 16
highproof bourbon, orange liqueur,
lemon, cinnamon & brown sugar simple,
egg white.

RUM & BOARD 15
overproof rum, pomegranate,
lime, cherry liqueur, chai simple.

KING CANARD 16
duck fat washed boubon, brandy,
sweet vermouth, cynar, psychaurd’s,
crispy duck skin.

ESPRESSO MARTINI FLIGHT
three distinct offerings
server will divulge
24

THE OGs

LYCHEE SOUR 15
stateside vodka, herbal liqueur,
lychee liqueur, lemon.

CAMPFIRE OLD FASHIONED 16
bourbon, smoked orange,
walnut bitters, maple, cherry.

J&J BOMBER 16
ketel one, tomolives,
icy cold crust.

BLOOD MOON MANHATTAN 16
rye whiskey, solerno,
orange bitters.

BEER

MILLER LITE usa 6

YUENGLING pa 6

HEINEKEN ne 6

GUINNESS DRAUGHT irl 8

FOUNDERS ALL DAY IPA mi 8

FIDDLEHEAD IPA vt 10

DOGFISH HEAD 60M IPA de 8

ALLAGASH WHITE me 9

**CROOKED CRAB
PILS-BOH BAGGINS** md 9

SMALL PLATES

MARKET SOUP 12

BISTRO SALAD 15
romaine, tomatoes, cucumber, feta,
red onion, vinaigrette.

WEDGE 15
romaine, blue cheese, tomatoes, lardon.

EB CAESAR 15
baby gem, garlic croutons,
parmigiano.

BEETS 16
goat cheese, sunflower seeds,
sorrel, rosé vinaigrette.

SMOKED BUTTERNUT SQUASH 17
pea shoots, feta, pumpkin seeds,
burnt honey.

CLAMS 18
garlic, harissa, crostini.

RISOTTO 11
lemon, pine nuts.

TUNA 19
sesame, fresno pepper, scallions.

SHRIMP 18
fennel, tomato-saffron broth.

SANDWICHES

TUSCAN CHICKEN SANDWICH 19
mozzarella, prosciutto,
tomato, balsamic, aioli, baguette.

TURKEY BLT 19
roasted garlic dijonnaise, multigrain.

CHICKEN SALAD 19
house made focaccia.

ECLIPSE BURGER 21
b.l.t. cooper sharp.

NO ALCOHOL

PINA FAUXLADA 11
n/a rum, pineapple, lime,
coconut, oregat.

THAT’S MY JAM 9
blueberry syrup, mint,
agave, lime, ginger beer.

PHONY WHITE NEGRONI 11
expressed orange, big rock.

HEINEKEN 0.0 6
nl

FEVER-TREE SODAS 8
lime & yuzu | cucumber

SHARED

EB SIGNATURE FRIES 11
garlic aioli.

BEEF SKEWERS 18
chimichurri, sauce au poivre.

WHIPPED RICOTTA 16
tomatoes, fennel, sumac, focaccia.

BRUSSELS & CAULIFLOWER 16
prosciutto, marcona almonds,
paprika vinaigrette.

SPRING ROLLS 17
duck confit, napa cabbage, gochujang.

CALAMARI 18
capers, olives, tomatoes, chili aioli.

LARGE PLATES

SHRIMP 22
baby gem, tomatoes, avocado,
red wine vinaigrette.

CHICKEN “CHOPPED” 20
romaine, pickled onion, cucumber,
tomatoes, olives, feta, hummus, vinaigrette.

STEAK 24
arugula, watercress, red onion,
tomatoes, garlic chips,
worcestershire vinaigrette.

SALMON SALAD 23
baby spinach, pecans,
blackberries, goat cheese, lemon.

RIGATONI 28
pancetta, parmigiano,
tomato, cream, chili.

AGNOLOTTI 29
pancetta, butternut squash,
balsamic glaze, sage.

ROASTED SALMON 38
herb & pine nut crumble,
lemon risotto.

LUNCH

FOOD: JASON KRAMER

SERVICE: JUSTIN LIMBERS