

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

*add Chicken 7, Shrimp 9, Salmon 10

SANDWICHES

Crispy Pork Cutlet
tomato, spinach, lemon vinaigrette
chipotle mayo, toasted brioche 19

Blackened Chicken BLT
beefsteak tomato, bacon, romaine,
mayo, toasted brioche 17

Ham & Fig
prosciutto cotto, brie cheese, arugula,
fig jam, toasted baguette 18

Chicken Salad
onion, celery, tomato, lettuce,
house made garlic & rosemary focaccia 19

Eclipse Burger
bacon, cooper sharp, beefsteak tomato,
romaine, brioche roll 19

ENTREES



Shrimp Salad
poached shrimp, lemon beurre blanc, baby gem,
slow roasted tomatoes, avocado
red wine vinaigrette 21

Chopped Salad
romaine, grilled chicken, pickled onion, cucumber,
cherry tomatoes, olives, feta, hummus,
red wine vinaigrette 20

Steak Salad
arugula, cherry tomatoes, toasted walnuts,
sliced onion, feta, cranberry vinaigrette 22

Salmon Salad
arugula, toasted farro, butternut squash,
feta, fig vinaigrette 22

Chicken Pailard
mixed greens, red onion, olives,
cherry tomato, shaved parmigiano-reggiano
whole grain mustard vinaigrette 22

Roasted Delicata Squash
farro, feta fonduta, parsley oil,
pomegranate seeds 28

Soy Glazed Salmon
vegetable fried rice, scallions,
egg, ginger, wasabi aioli 36

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

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

No Buzz Cocktails

LUNCH

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

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.

food: Jason Kramer
service: Justin Limbers