

# COCKTAILS

## Newbies

**If You Like Piña Coladas...** 16  
glenmorangie 12 yr. shipwreck coconut rum.  
pineapple. lime. orgeat.  
tiki & molasses bitters.

**Blush & Burn** 16  
azteca reposado. bozal mezcal.  
ancho reyes. strawberry cordial.  
lime. agave. habanero bitters.

**In a Pickle** 15  
glendalough gin. aquavit.  
vermouth. pickle juice. dill.

**Peruvian Sour** 15  
barsol pisco. white wine syrup.  
lemon. domaine canton. lime bitters.

**Kefir & Loathing** 16  
bozal mezcal. manzanilla sherry.  
apple. kefir milk punch.

**Herb Your Enthusiasm** 16  
catocin watershed gin. mint & dill cordial.  
fever-tree sparkling cucumber.

## The OGs

**Lychee Sour** 15  
stateside vodka. herbal liqueur.  
lychee liqueur. 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

three distinct offerings  
server will divulge  
**24**

## Beer

Miller Lite usa 6

Yuengling pa 6

Heineken holland 6

Guinness Draught ireland 8

Founders All Day IPA mi 8

Fiddlehead IPA (16oz) vt 10

Dogfish Head 60 Min. IPA de 8

Allagash White me 9

Crooked Crab Pils-Boh Baggins md 9

## LUNCH

food: Jason Kramer  
service: Justin Limbers

## No Buzz

Heineken 0.0 n/a holland 6

Fever-Tree lime & yuzu 8

Fever-Tree cucumber 8

Writer's Block 11

n/a rum. grapefruit juice.

lime. orgeat. real grenadine.

That's My Jam 9

blueberry syrup. mint.

agave. lime. ginger beer

Phony White Negroni 11

expressed orange.

big rock.

# eclipse bistro

## APPETIZERS

**Roasted Beets**  
goat cheese mousse, toasted sunflower seeds,  
sorrel, rosé vinaigrette 16

**Beef Tartare**  
red wine vinegar, cornichons, chives,  
shallots, toasted sourdough 20

**Beef Skewers**  
garlic-herb marinade,  
chimichurri, au poivre, sauce choron 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 Spring Rolls**  
warm napa cabbage slaw,  
gochujang sauce 17

**Steamed Clams**  
shaved garlic, fresh herbs,  
harissa compound butter, crostini 18

**Crispy Calamari**  
crispy rings, capers, olives,  
tomatoes, red chili aioli 18

**Tempura Squash Blossoms**  
blue crab mousseline,  
red watercress, chive oil 17

**Artichokes Barigoule**  
capers, fried artichokes, lemon oil,  
toasted baguette 16

## SOUP & SALADS



**Market Soup**  
seasonally fresh ingredients 12

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

**Wedge Salad**  
bacon lardons, cherry tomatoes  
blue cheese crumbles 15

**Eclipse Caesar**  
gem lettuce, garlic croutons,  
shaved parmigiano-reggiano 15

\*add Chicken 8, Shrimp 10, Salmon 12

## SANDWICHES

**Tuscan Chicken Sandwich**  
fresh mozzarella, prosciutto,  
tomato, balsamic glaze,  
basil aioli, toasted baguette 19

**Roasted Pork Belly**  
carolina style bbq sauce,  
red cabbage slaw, deli pickles,  
brioche bun 18

**Corned Beef**  
homemade spicy mustard, sauerkraut,  
toasted rye bread 19

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

**Eclipse Burger**  
bacon, cooper sharp, beefsteak tomato,  
romaine, brioche bun 21

## ENTREES

**Shrimp Salad**  
poached shrimp, lemon beurre blanc, baby gem,  
slow roasted tomatoes, avocado,  
red wine vinaigrette 22

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

**Steak Salad**  
arugula, red watercress, red onion,  
cherry tomatoes, garlic chips,  
worcestershire vinaigrette 24

**Salmon Salad**  
baby spinach, asparagus, fava bean, poached egg,  
meyer lemon vinaigrette 23

**Chicken Milanese**  
arugula, cherry tomato,  
bruleed lemon wedges, lemon oil 23

**Agnolotti**  
ricotta and herb filled, crispy pancetta,  
english peas, parmigiano-reggiano 29

**Oven Roasted Salmon**  
charred green beans, spring radish salad,  
anchovy butter 37

**Rigatoni Napoletana**  
crispy pancetta, parmigiano-reggiano,  
tomato cream, chili flake 28

## FOR SHARING

**EB Signature Fries**  
garlic aioli 11

**Butter Poached Asparagus**  
poached egg, saffron hollandaise,  
trout roe 11

**Flash Fried Sunchoke**  
cajun remoulade 11