

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
catoctin 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

DINNER

food: Jason Kramer
service: Justin Limbers

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
romaine, 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



FOR SHARING

EB Signature Fries
garlic aioli 11

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

Flash Fried Sunchokes
cajun remoulade 11



ENTREES

Seared Scallops
black pepper crusted, fondant potatoes, broccolini,
crispy shallots, brandy peppercorn cream 39

Free-Range Chicken
sautéed garlic spinach, crispy roasted potato,
whole grain mustard cream 36

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

Steak Frites
café de paris butter,
EB signature fries 53

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

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

14oz Pork Chop
roasted cipollini onions, swiss chard,
rhubarb demi-glace 38

Pan Seared Halibut
pancetta and white bean ragu,
arugula pesto 40

Duck Breast
black beluga lentils, pickled blackberries,
roasted mushrooms, blackberry demi-glace 37

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

Lamb Loin
flash fried sunchokes, seared artichokes,
charred spring onion, cajun remoulade 43

Spinach Gnocchi
duck confit, pearl onions, crispy mushrooms,
parmigiano-reggiano 28



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.