cocktails

Bevi 17
choice of vodka or gin, house pickle brine, cooper sharp washed vermouth

Golden Goose 16
vodka, italicus, lemon, earl grey foam

Pear-anormal Activity 17
vodka, pear, alpeggio, meletti, "cran-perol-43"

Comfortably Plum 18
gin, plum, lavender, thyme, LAB simple, yuzu

Doctor's Orders 17
reposado, ginger, green apple, white miso

Bell of the Ball 17
mezcal, repo, mango chinola, bell pepper, tomato shrub,

Rose Colored Glasses 16
3 yr white rum, raspberry, pistachio, lime

Shmoke and a Pancake 17
brown butter washed bourbon, banana, walnut

Forehead Kiss 17
white chocolate infused rye, montenegro, calamansi, passionfruit,

spirit free

Freestyle Mocktail 10
select your flavors
sweet, sour, herbal, bitter

wines by the glass

Blanc de Blancs, Cuvee des Barons,
Burgundy, France 12/48
Pinot Grigio, Lena
Veneto, Italy 13/52
Riesling, Dr. G
Mosel, Germany 12/48
Sauvignon Blanc, Kobal
Stajerska, Slovenia 12/48
Chardonnay, Jeanne Marie
Central Coast, California 12/48
French Rose, Maison Saleya
Coteaux d'Aix-en-Provence, France 13/50
Pinot Noir, Folk Tree
California, USA 13/52
Malbec, Almarada
Mendoza, Argentina 13/52
Chianti Classico, Luiano
Tuscany, Italy 13/54
Cabernet Sauvignon, Crosby,
Paso Robles, California 12/48

wines by the bottle

Champagne-Style, Gruet, "Sauvage Blanc
de Blancs," New Mexico, USA 60

Sweet Sparkling Rose, Bugey-Cerdon
Patrick Bottex, Savoie, France 60

Spanish White, Raul Perez, "Ultreia"
Bierzo, Spain 70

Chardonnay, Alta Heights
Mendocino County, California 55

Vermont Orange Wine, Iapetus, "Tectonic"
Shelburne, Vermont 105

Beaujolais, Chateau Thivin, "Cote de Brouilly"
Beaujolais, France 85

Pinot Noir, Swick, Willamette Valley 85

Tempranillo, R. Lopez de Heredia
"Rioja Crianza," Rioja, Spain 75

Red Blend, Stolpman, "La Cuadrilla"
Ballard Canyon, California 65

Cabernet, Gearbox, Napa, California 60

Cabernet Sauvignon, Bedrock
Sonoma County, California 100

Roost
PUB & KITCHEN

DRINKS

draft

LIGHT & REFRESHING

Miller Lite, Milwaukee, WI, 4.2% 6

Pilsner Urquell, Czech Pilsner,
Plzen Czech Republic, 4.4% 7

First State Brewing, "First State Pils" Pilsner,
Middletown, DE, 5% 8

Zero Gravity, "Green State" American Lager,
Burlington, VT, 4.9% 7

Wilmington Brew Works, "Umlaut" Marzen,
Wilmington, DE, 6.5% 8

Reissdorf, Kolsh,
Cologne, German, 4.8% 7

Allagash "White" Belgian-Style Wheat Beer,
Portland, MA, 5.2% 7

FRUITY & TART

Liquid Alchemy Beverages, "In-Core-Rigble," Cider,
Wilmington, DE, 5.2% 8

Dewey Beer Co., Seasonal Smoothie Sour,
Dewey, DE, 7% 9

PALE ALES & IPA

Sierra Nevada, American Pale Ale
Chico, CA, 5.6% 7

Burlington Beer Co, "Study Hall" Maple Red Ale,
Burlington, VT 5.5% 9

Fiddlehead, American IPA,
Shelburne, VT, 6.2% 8

Maine Beer Co., "Lunch" American IPA,
Freeport, ME, 7% 10

Levante, "Cloudy & Cumbersome" NE IPA,
West Chester, PA, 5.9% 8

Foam Brewers,"The Fruit That Ate Itself" NE Hazy IPA
Burlington, Vermont , 7.2% 10

The Veil "Master Shredder" Hazy IPA,
Richmond, VA 5.5% 9

Dewey Beer Co., "Swishy Pants" Hazy IPA,
Dewey, DE, 7.5% 8

Other Half, "Green City, "DDH Hazy IPA,
Brooklyn, NY, 7% 9

Other Half, "Green Flowers, "West Coast-Style IPA,
Brooklyn, NY, 6.8% 8

RaR Brewing Co, "Personal Plague" DIPA,
Cambridge, MD, 8.5% 10

DARK & ROASTY

Guinness, Irish Dry Stout, Dublin, Ireland, 4.2% 8

Kostritzer, "German Black Lager", Schwarzbier,
Thuringia, Germany, 4.8% 7

Dewey Beer Co., "Sunset Eclipse", Pastry Stout,
Dewey, DE, 6% 9

NON-ALCOHOLIC

Abita Brewing Co., Root Beer,
Abita Springs, LA 6

BUILD YOUR OWN FLIGHT

Cant decide? Choose 5 from our draft list to try! . . . 16

"I LOVE BEER FLIGHTS" Chef Antimo DiMeo

bottle & cans

Miller High Life (12oz) 5

Coors Light (12oz) 5

Coors Banquet (12oz) 5

PBR (16oz) 5

Hamm's (16oz) 5

Red Stripe (12oz) 5

Natty Boh (16oz) 5

Heineken 5

Montucky Cold Snack (16oz) 6

Chimay Gran Reserve (11.2oz) 14

Maine Beer Co. Rotating (16oz) . . . . . MP

RaR Brewing Co Rotating (16oz) . . . . . MP

Athletic Brewing Co., "Free Wave" Hazy IPA NA 7

Guinness Zero *NA* 9

Heineken 0.0 6

Founder's American Porter 7

ready to drink

Stateside Surfside 9

Stateside Vodka Seltzer 9

Stateside Superlyte 9

Highnoon 9

BEERS

snacks

NACHOS GF - no description needed 18
- add chicken or beef +5

DEVILED EGG - classic or composed 12/mkt

EMPANADA - pastrami, sauerkraut, truff 1000 island 16

CALAMARI - hot honey agrodolce, lemon aioli, ... 21

BOBBY DIPPERS GF -turkey, gravy, stuffing, cranberry 23

CHEESESTEAK BAO BUN - cooper sharp, caramelized onions 18

MINI GLIZZY - mustard aioli, ketchup, relish 16

PIEROGI - potato, leek, black truffle sour cream 16

CRAB DIP - maryland lump blue crab, n'duja, house pretzel, 22

PEI MUSSELS - coconut milk, lemongrass, lime 19

CAPRESE CROSTINI - exactly what you think 12

CHICKEN

Wings GF 17 / Boneless 15 / Tenders 16
- buffalo GF
- hot n' ready GF
- truffle garlic parm GF
- gochujang miso bbq GF
- salt n' vinegar
- guava thai chili GFV
- hot honey mustard

NUGGS AND FRY BOX 19

salad & soup

Add chicken +8, shrimp +8, salmon +12

SQUASH GF - granny smith apple, salt n vinegar pepitas, goat cheese, roasted shallot vinaigrette 16

GREEK GF - artichoke, red onion, cucumber, olive, peppadew, feta, red wine vinaigrette 15

COBB GF - egg, bacon, tomato, pickled onion, avocado, blue cheese, fancy ranch 16

CAESAR GF - polenta crouton, parmigiano 14

SOUP DU JOUR ..... MP

focaccia flatbreads

BUFFALO CHICKEN - fancy ranch, blue cheese, celery 20

BIANCA - garlic spinach, roasted tomato, lemon ricotta ... 20

MUSHROOM - fontina cheese, artichoke, truffled arugula ... 20

SAUSAGE - butternut squash, stracciatella, crispy sage 20

OG- san marzano, mozzarella, pepperoni, honey 20

handhelds

SERVED WITH CHOICE OF FRIES OR MINI CAESAR

GF BUNS AVAILABLE +2

ROOST BURGER - our namesake, enough said SUB IMPOSSIBLE +3 .21

CORDON BLEU - crispy chicken, yuzu dijon, prosciutto cotto, gruyere, cornichon relish 20

TURKEY - red pepper jelly, bacon, avocado, arugula, chipotle aioli, sharp cheddar 20

SHORT RIB GRILLED CHEESE - american, horseradish, french onion aioli 20

CHICKEN CAPRESE - mozzarella, balsamic onion, roasted tomato, basil pesto aioli 20

FISH TACOS - beer battered cod, sweet corn, jalapeno avocado crema 20

entree

PICANHA STEAK 8oz GF- peppers, onions, chimichurri, fries . 36

SHEPHERD'S PIE - whipped potato, puff pastry 23

SHORT RIB ENCHILADAS GF- salsa roja, cojita cheese , lime creama 22

SALMON GF - fig harissa glaze, broccoli 30

CRAB CAKE - crispy asparagus, whipped potato, old bay hollandaise 32/42

sides

FRENCH FRIES GF - spicy ketchup 6

SWEET POTATO FRIES GF - marshmellow 7

ONION RINGS - fancy ranch 7

BROCCOLI GF 7

MAC N CHEESE 12

ELOTE CORNBREAD GF 10

CAESAR GF 6

COLE SLAW GF 5

dessert

KEY LIME PIE 9

COOKIE LOVERS SKILLET 10

BEIGNETS 9

GELATO 7

A %20 service charge is added to all checks after 10 pm and goes entirely to our service staff.

FOODS