



BILL OF FARE

DINNER



TO START

DEVILED EGGS	12	1/2 DZ WINGS	15
Crispy Shallot, Pickled Onion		Buffalo or Sweet Chili, Blue Cheese	
SALMON TARTARE	23	CRAB CAKES	24
Citrus Ponzu, Cucumber, Avocado Mousse, Crispy Wonton		Heirloom Tomato, Lemon Aioli, EVOO, Micro Salad	
FRIED BRUSSELS SPROUTS	14	GRILLED SHRIMP	20
Sweet Chili		Red Chimichurri	
PRETZEL	14	BURRATA	17
Dijonaise, Beer Cheese		Brûléd Peaches, Watercress, Mint, Shallot Vinaigrette, Grilled Sourdough	

TAVERN DIP

Roast Beef, Swiss Cheese, Caramelized Onions & Peppers, Dijonaise, Fries
25

GREENS AND SUCH

KALE AND BRUSSELS SPROUTS	16
Sliced Almonds, Pecorino, Radish, Quinoa, Strawberry, Grainy Mustard Vinaigrette	
WATERMELON & FETA	16
Champagne Vinaigrette, Mint & Basil, Balsamic Glaze	
PANKO FRIED SHRIMP SALAD	24
Avocado, Orange Supremes, Crispy Wonton, Citrus Vinaigrette, Sesame Seeds	
CAESAR	15
Little Gem, Sourdough Crouton, Parmesan, Anchovy	
SUMMER PANZANELLA	17
Peach, Heirloom Tomato, Mint, Sourdough, Shallot Vinaigrette, Crispy Pancetta	
PESTO FETTUCCHINE	19
Pecorino, Cream, Fresh Basil	
TAVERN FRIED RICE	18
Carolina Gold Rice, Mire Poix, Stir Fry Sauce, Egg, Scallions	
ADD ON'S:	
Chicken Breast	12
Shrimp	14
4 oz Salmon	15
4 oz Denver Steak	15

SIDES

TRUFFLE MAC AND CHEESE	16
Gruyere, Panko Add Bacon +3	
GRILLED ASPARAGUS	14
Fresh Herbs, Lemon Aioli	
ZUCCHINI GRATIN	15
Bechamel, Crispy Shallot, Herbs	
FRENCH FRIES	9
Trio of Dipping Sauces, Make them Truffle Pecorino +5	

LARGE PLATES

STEAK AU POIVRE	35
8 oz Denver Steak, Peppercorn Sauce, Fries, Add Chimichurri +3	
FISH AND CHIPS	27
Tartar Sauce, Mashed Peas, Malt Vinegar	
ROASTED HALF CHICKEN	32
Herb Marinade, Zucchini Gratin, Aji Verde	
SHREDDED BEEF RAGU	28
Sauce Provençal, Beef, Rigatoni Mezzi, Burrata, Basil	
CHICKEN POT PIE	24
House-Made, Double-Crusted-Pastry, Chicken Thigh, Mirepoix	
PAN-SEARED SALMON	30
Avocado Crema, Coconut Lemongrass Broth, Wild Rice, Cauliflower	
FISH OF THE DAY	MP
Ask Your Server	
PORTOBELLO BURGER	19
Portobello Mushroom, Goat Cheese, Pickled Onions, Arugula, Balsamic, Side Salad	
PRIME BEEF BURGER	23
Tavern Sauce, Cheddar, Pickle, Shredded Gem, Fries, Bacon +2 Avocado +2 Egg +3	

DESSERT

STICKY TOFFEE PUDDING	12
Toffee Sauce, Vanilla Gelato	
BROOKIE	12
Brownie, Chocolate Chip Cookie, Vanilla Gelato	
SORBETTO	12
Graham Cracker, Strawberry Puree, Mascarpone Cream Cheese	
COCONUT PANNA COTTA	12
Mango and Mint	

*Consuming raw or under-cooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food-borne illness 20% gratuity will be added to all parties of 6+



FEATURED SPECIALS

THE WORLD CUP
Jim Beam Lemonade, Guava,
Mango or Strawberry

\$10

WORLD CUP BEER
Lager 4.9%

10

FIZZY & BUBBLY	
FRENCH DANDY	16
Prosecco, Lemon Juice, Pear Syrup	
FOXY SANGRÍA	16
Rosé, Elderflower, Orange, Ginger, Lemon, Reeds	
WHITE MULE	16
Jim Beam Bourbon, Lime, Ginger, Reeds	
SHAKEN & SOURS	
HIBISCUS FIELDS	16
Fort Hamilton New World Gin, Lemon Juice, Hibiscus	
TALK TO ME NICE	17
High Ground Vodka, Pamplemousse, Grapefruit Soda, Lemon	
PASSION PROJECT	16
Dobel Tequila, Passion Fruit, Lime, Agave, Orange Bitters	
CASTAWAY	17
Don Q Spiced Rum, Mango, Cinnamon, Lime	
STIRRED & BOOZY	
AN OLD SCHOLAR	17
Old Forester Bourbon, Old Overholt Rye, Maple Syrup, Orange Bitters	
FAR, FAR AWAY	17
Templeton Rye, Midori, Dissarano, Lime	
DUSK IN OAXACA	17
400 Conejos, Aperol, Maple syrup, Rhubarb Bitters	
MARTINIS	
PROFESSOR GREENE	18
Vodka Or Gin, Olive Brine, Blue Cheese Olive	
SOUTHERN BELLE	17
Gin, Elderflower, Lillet Blanc, Grapefruit, Lemon Bitters	
ALLNIGHTER	16
Kissy Espresso Martini	
RESERVE CLASSICS	
CARRIBEAN OLD FASHIONED	21
Breckenridge Rum Cask Bourbon	
BABY SOUR	23
Baby Jane Whiskey Sour	
TINY TINI’S	22
Martini Tasting Flight: Cosmo, Espresso, Apple	
DON’T STOP WALKING!	25
Jaywalk Tasting Flight: Rye, Barrel Strength and a very special Heirloom !	
ZERO PROOF	
GREEN APPLE FIZZ	10
Green Apple Sparkling Soda	
LIFE WATER	10
Mango, Passionfruit, Hibiscus or Guava	
WHITE OAK NAMOSA	13
Mango, Blood Orange, Passionfruit or Hibiscus	

ON TAP	
GUINNESS	10
Dry Stout - 4.2% - Dublin Ireland 20 oz	
WHITE OAK ALE	10
Lager - 5.0% - Providence, RI 16 oz	
ALLAGASH WHITE	12
Witbier - 5.2% - Portland, ME 14 oz	
BITBURGER	12
Pilsner - 4.8% - Bitburg, Germany 16 oz	
FOUNDERS ALL DAY	10
Session IPA - 4.7% - Grand Rapids, MI 14 oz	
LA CHOUFFE	13
Belgian Golden Strong Ale - 8%, Belgium 8 oz	
SULLIVAN’S IRISH GOLD	12
English Pale Ale – 5.2% – Kilkenney, Ireland 16 oz	
CONEY ISLAND MERMAID	13
Pilsner – 5.2% – Brooklyn, New York 16 oz	
SAMUEL ADAMS	13
Seasonal – Boston, Massachusetts 16 oz	
BRONX WORLD GONE HAZY	13
Hazy IPA – 6.5% – Bronx, New York 16 oz	
DUVEL	13
6.66 or Strong Ale - Belgium 12 oz	
NINE PIN	12
Cider 6.7% - Albany, New York 16 oz	
ATHLETIC RUN WILD	11
Non Alcoholic IPA - Milford, CT 12 oz	

PACKAGED BEERS	
SULLIVAN’S IRISH MALT	13
Red Ale - 5.0% - Killkenney, Ireland 16 oz Can	
OTHER HALF	13
East Coast IPA OR West Coast DIPA Brooklyn, NY 16 oz Can	
ORANGE SODA / GRAPE SODA	10
Sour - 4.5% - NY 12 oz Can	
SUNCRUISERS	8
Iced Tea 12 oz can	
HEINEKEN	12
Lager – 5.0% – Amsterdam, Netherlands 12 oz	
ESTRELLA GALICIA 0.0	12
N/A Lager - Spain 16 oz Can	
NA CHOUFFE	12
Blond N/A Beer, Belgium 12 oz Bottle	

RED	
CRIANZA TEMPRANILLO	15 / 56
Bodegas Lan Rioja, Spain	
CÔTES DU RHÔNE	16 / 60
Belleruche, Rhone Valley, France	
CABERNET SAUVIGNON	18 / 72
Justin, Paso Robles, CA	
GRENACHE BLEND	72
Cline Cashmere, Sonoma County, CA	
WHITE	
ALBARIÑO	15/ 56
Burgans, Rias Baixas, Spain	
CHENIN BLANC	15 / 56
Radley & Finch, Western Cape, South Africa	
SAUVIGNON BLANC	16 / 62
Emmolo, Napa Valley, California	
SANCERRE	18 / 72
Grand Fossil France	
CHARDONNAY	18 / 72
Bravium Chardonnay Russian River Valley, California	
ROSÉ	
Jean-Luc Colombo Cape Bleue	13 / 45
Mediterranean Coast, France	
Domaine Bunan Bandol	90
Provence, France	

SPARKLING	
CHANDON	14
Standard or Rose California	
MIONETTO	13 / 44
Alcohol - Free Prosecco Italy	
SPELLBOUND INCANTO	50
Prosecco Veneto, Italy	
VEUVE CLICQUOT	120
Brut, Yellow Label, Champagne, France	

FROZENS	
WATERMELON FROSÉ	16
Rosé, Cucumber Vodka, Fresh Watermelon Juice	
FROZEN MARGARITA	16
Volcan Tequila, Triple Sec, Lime Juice	
Flavors : Mango, Passionfruit, Guava, Strawberry	2

HAPPY HOUR
MON - FRI 12 - 7 PM

COCKTAILS

FOXY SANGRIA | 9
Rosé, Elderflower, Orange, Ginger, Lemon, Reeds

DAISY PICANTE | 9
Jalapeño Infused Tequila, Blood Orange, Lime

WHITE MULE | 9
Jim Beam Bourbon, Lime, Ginger, Reeds

HEY NEIGHBOR | 16
Can of Narragansett and a shot!

FROZENS | 12

BEERS

WHITE OAK ALE (Draft) | 7
FOUNDERS IPA (Draft) | 7
NARAGANSETT LAGER (Can) | 7

WINES

ROSE · Cape Bleue Rose, France | 9
PINOT NOIR · Guenoc, California | 9
PINOT GRIGIO · Veneto, Italy | 9