



# BILL OF FARE

## DINNER



### TO START

<b>JUMBO LUMP CRAB SALAD</b>	\$22	<b>BURRATA</b>	\$17
Avocado, Orange Supremes, Crispy Wonton, Citrus Vinaigrette, Sesame Seeds		Heirloom Tomatoes, Greens, Farro, Cashew, Balsamic Glaze	
<b>1/2 DOZ WINGS</b>	\$15	<b>CRAB CAKES</b>	\$21
(Buffalo or Sweet Chili) Blue cheese		Apple & Radish Salad, Remoulade	
<b>PRETZEL</b>	\$14	<b>TRUFFLE ARANCINI</b>	\$15
Dijonaise, Beer Cheese		Marinara, Pecorino	
<b>FRIED BRUSSELS SPROUTS</b>	\$14	<b>DEVEILED EGGS</b>	\$12
Sweet Chili		Crispy Shallot, Pickled Onion	
<b>GRILLED SHRIMP</b>	\$20		
Red Chimichurri			

### TAVERN DIP

Roast Beef, Swiss Cheese, Herbed Caramelized Onions, Peppers, Dijonaise, Fries \$25

### GREENS AND SUCH

<b>KALE AND BRUSSELS SPROUTS</b>	\$15
Toasted Cashew, Pecorino, Radish, Quinoa, Dried Cranberry, Grainy Mustard Vinaigrette	
<b>WATERMELON &amp; FETA</b>	\$16
Champagne Vinaigrette, Mint & Basil, Balsamic Glaze	
<b>CAESAR</b>	\$15
Little Gem, Sourdough Crouton, Parmesan, Anchovy	
<b>SPRING GREENS</b>	\$17
Candy Orange Melon, Mustards Greens, Sunflower Sprouts, Radish, Melon Vinaigrette, Pecans	
<b>ADD ON'S:</b>	
Grilled Chicken Breast	\$12
Grilled Shrimp	\$14
Seared Salmon	\$15
Denver Steak	\$15



### SIDES

<b>PORCINI CRUSTED BROCCOLI &amp; CAULIFLOWER</b>	\$15
Pecorino, Fresh Herbs, Garlic Butter, Breadcrumb	
<b>SMOKED MARBLE POTATOES</b>	\$16
Black Garlic Aioli	
<b>GRILLED &amp; PICKLED SEASONAL VEGETABLES</b>	\$15
<b>FRENCH FRIES</b>	\$9
Trio Of Dipping Sauces	
<b>MASHED POTATOES</b>	\$10
Au Jus	

### LARGE PLATES

<b>STEAK AU POIVRE</b>	\$35
8oz Denver Steak, Fries, Peppercorn Sauce	
<b>ROASTED HALF CHICKEN</b>	\$32
Mash, Au Jus, Bok Choy, Red Chimichurri	
<b>SHREDDED BEEF RAGU</b>	\$28
Sauce Provençal, Beef, Rigatoni Mezzi, Burrata, Basil	
<b>CHICKEN POT PIE</b>	\$24
House-made Double Crusted Pastry, Chicken Thigh, Mirepoix	
<b>PAN SEARED SALMON</b>	\$28
Eggplant Caponata, Zesty Fregola Sarda, Sunflower Sprouts	
<b>FISH OF THE DAY</b>	\$MP
Market Fish, Escovitch	
<b>FISH AND CHIPS</b>	\$27
Tartar sauce, Mashed Peas, Malt Vinegar	
<b>MUSHROOM BOLOGNESE</b>	\$25
Fettuccine, Pesto, Pecorino, Bread Crumbs	
<b>PORTO SANDWICH</b>	\$19
Portobello Mushroom, Goat Cheese, Pickled Onion, Arugula, Mustard Dressing	
<b>PRIME BEEF BURGER</b>	\$23
Tavern Sauce, Cheddar, Pickle, Shredded Gem, Fries <i>Bacon + \$2 Avocado + \$2 Egg + \$3</i>	

### DESSERT

<b>STICKY TOFFEE PUDDING</b>	\$16
Toffee Sauce, Vanilla Ice Cream	
<b>BROOKIE</b>	\$16
Brownie, Chocolate Chip Cookie, Vanilla Gelato	
<b>BELGIAN PUDDING</b>	\$16
Belgian Waffle Bits, Strawberries, Vanilla Crème Anglaise + \$4 Grand Marnier	
<b>COOKIES AND CRÈME</b>	\$16
Whipped Cream, Oreo Topping	



# BILL OF FARE DRINKS

## BEER ON TAP

<b>GUINNESS</b> Dry Stout · 4.2% · Dublin, Ireland   20 oz	\$10
<b>WHITE OAK ALE</b> Lager · 5.0% · Providence, RI   16 oz	\$10
<b>ALLAGASH WHITE</b> Witbier · 5.2% · Portland, ME   14 oz	\$12
<b>BITBURGER</b> Pilsner · 4.8% · Bitburg, Germany   16oz	\$12
<b>FOUNDERS ALL DAY</b> IPA · 4.2% · Grand Rapids, MI   14 oz	\$10
<b>LA CHOUFFE</b> Belgian Golden Strong Ale · 8%, Belgium   8oz	\$12
<b>SULLIVAN'S IRISH GOLD</b> Pale Ale · 5.2% · Kilkenny, Ireland   16 oz	\$12
<b>CONEY ISLAND MERMAID</b> Pilsner · 5.2% · Brooklyn, New York   16oz	\$13
<b>SAMUEL ADAMS</b> Seasonal Boston, Massachusetts   16oz	\$13
<b>BRONX WORLD GONE HAZY</b> Hazy IPA · 6.5% · Bronx, New York   16oz	\$13
<b>CAPTAIN LAWRENCE</b> Lager · 5.2% · Elmsford, New York   16oz	\$13
<b>ATHLETIC RUN WILD</b> Non Alcoholic IPA · 0.5% · Milford, CT   12oz	\$10

## CANS

<b>PABST BLUE RIBBON</b> Pale Lager · 4.7% · Los Angeles, CA   16 oz	\$10
<b>SULLIVAN'S IRISH MALT</b> Red Ale · 5.0% · Killkenny, Ireland   16oz	\$13
<b>OTHER HALF</b> East Coast IPA OR West Coast DIPA Brooklyn, NY   16oz	\$13
<b>SOURS</b> Grape Soda OR Mimosa Sour · 4.5% · NY   12 oz	\$10
<b>SUNCRUISERS</b> Iced Tea OR 1/2 & 1/2   12oz can	\$8
<b>SAFETY GLASSES WHITE</b> Non-Alcoholic · < 0.5% · Beacon, NY   12oz	\$11

## BOTTLES

<b>HEINEKEN</b> Lager · 5.0% Amsterdam, Netherlands   12 oz	\$12
<b>DUVEL</b> Belgian Strong Ale · 8.5% Belgium   12 oz	\$13
<b>MAGNERS IRISH CIDER</b> Cider - 4.5% County Tipperary, Ireland   12oz	\$11
<b>NA CHOUFFE</b> Blond N/A Beer   Belgium   12oz	\$12

## WINE RED

<b>CRIANZA TEMPRANILLO</b> Bodegas Lan Rioja, Spain	\$15 / \$56
<b>CÔTES DU RHÔNE</b> Belleruche, Rhone Valley, France	\$16 / \$60
<b>PINOT NOIR</b> Whole Cluster Willmette Valley, OR	\$17 / \$66
<b>CABERNET SAUVIGNON</b> Oberon, Napa Valley, CA	\$18 / 72
<b>GRENACHE BLEND</b> Cline Cashmere, Sonoma County, CA	\$72

## SPARKLING

<b>SPELLBOUND INCANTO</b> Prosecco, Brut Veneto, Italy	\$13/ \$45
<b>MIONETTO</b> Alcohol Free Prosecco Italy	\$13 / \$15
<b>VEUVE CLICQUOT</b> BRUT, YELLOW LABEL, CHAMPAGNE, FRANCE	\$120

## ROSÉ

<b>ROSÉ</b> Jean-Luc Colombo Cape Bleue Rosé Mediterranean Coast, France	\$13 / \$45
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## WHITE

<b>PINOT GRIGIO</b> Villa Sandi, Veneto, Italy	\$13/ \$50
<b>ALBARIÑO</b> Atlantis, Rias Baixas, Spain	\$13 / \$50
<b>SAUVIGNON BLANC</b> Domaine Rooc de Chateauvieux, Touraine, France	\$16 / \$60
<b>SANCERRE</b> Le Petit Silex Sancerre Loire Valley, France	\$16 / \$60
<b>CHARDONNAY</b> Purple Hands Chardonnay Willamette Valley, Oregon	\$18 / \$68
<b>GRUNER VELTLINER</b> Laurenz V. Friendly Niederosterreich, Austria	\$15 / \$62

## FROZEN COCKTAILS

<b>WATERMELON FROSÉ</b> Rosé, Deep Eddy Vodka, Fresh Watermelon Juice	\$16
<b>FROZEN MARGARITA</b> Flavor Choices \$2 - Mango, Passionfruit, Tamarind, Blood Orange	\$16

## HAPPY HOUR MON - FRI 12 - 7 PM

### COCKTAILS

<b>FOXY SANGRIA</b>   \$9 Rosé Wine, Elderflower, Orange, Ginger, Peach, Lemon Soda
<b>DAISY PICANTE</b>   \$9 Jalapeño Infused Tequila, Blood Orange, Lime
<b>WHITE MULE</b>   \$9 Bourbon, Lime, Ginger, Soda
<b>OLD ONE &amp; A COLD ONE</b>   \$16 Shot of Old Overholt & PBR Tall Boy

### BEERS

<b>WHITE OAK ALE (Draft)</b>   \$7
<b>FOUNDERS IPA (Draft)</b>   \$7
<b>PBR TALL BOY</b>   \$7

### WINES

<b>ROSE</b> · Cape Bleue Rose, France   \$9
<b>PINOT NOIR</b> · Guenoc, California   \$9
<b>PINOT GRIGIO</b> · Veneto, Italy   \$9

## COCKTAILS

### FIZZ & BUBBLY

<b>FRENCH DANDY</b> Prosecco, Lemon Juice, Pear Syrup	\$16
<b>FOXY SANGRÍA</b> Rosé Wine, Elderflower, Orange, Ginger, Lemon, Soda	\$15
<b>WHITE MULE</b> Jim Beam Bourbon, Lime, Ginger, Soda	\$16

### SHAKEN & SOURS

<b>STRAWBERRY FIELDS</b> Kinnitty Castle Gin, Lemon Juice, Strawberry, Hibiscus	\$16
<b>DAISY PICANTE</b> Jalapeño Infused Tequila, Blood Orange, Lime, Agave	\$16
<b>CASTAWAY</b> Dark Rum, Passionfruit, Cinnamon, Lime	\$16

### STIRRED & BOOZY

<b>AN OLD SCHOLAR</b> Old Forester Bourbon, Old Overholt Rye, Maple Syrup, Orange Bitters	\$17
<b>LE BOUQUET</b> Scotch, Blood Orange, Montenegro, Aperol, Flowers	\$17
<b>DUSK IN OAXACA</b> Mezcal, Aperol, Maple syrup, Rhubarb Bitters	\$17

### MARTINIS

<b>PROFESSOR GREENE</b> Choice of Vodka Or Gin, Olive Brine, Blue Cheese Olive	\$18
<b>SOUTHERN BELLE</b> Fords Gin, Elderflower, Lillet Blanc, Grapefruit, Lemon Bitters	\$17
<b>ALLNIGHTER</b> Deep Eddy Vodka, Mr. Black, Espresso, Chocolate Dust	\$16

### RESERVE CLASSICS

<b>GREAT JONES OLD FASHIONED</b> Great Jones Bourbon	\$21
<b>BULLEIT SAZERAC</b> Bulleit 10yr Rye, Absinthe, Ango, Peychaud's	\$22
<b>BABY SOUR</b> Baby Jane Whiskey Sour	\$23
<b>MENAGE A TROIS</b> Tasting Flight: Old Fashioned, Manhattan, Sazerac	\$20
<b>PLANE JANE</b> Widow Jane Tasting Flight: Baby Jane, Applewood Rye, 10yr Bourbon	\$22

### ZERO PROOF

<b>LIFE WATER</b> Mango, Passionfruit, Tamarind or Watermelon	\$11
<b>FOXY SINGRÍA</b> Mionetto 0% Prosecco, Ginger, Cranberry, Fruit Leather	\$13
<b>WHITE OAK NAMOSA</b> Blood Orange, Passionfruit or Hibiscus	\$13