supper

SPRING RISOTTO
asparagus, sweet pea, brussel sprout pesto, citrus gremolata   $21

TRUFFLE Gnocchi & Meatballs
pork ventrèche, forest mushroom, sherry cream sauce   $25

SPICY VEGETABLE RAMEN
rice noodle, mushroom, tofu, scallion, red chili pepper, sweet pea, roasted vegetable broth   $25   gluten free · vegan

ROASTED CHICKEN BREAST
jersey corn, peach, saffron orzo stew   $26

PAN SEARED SALMON
polish cabbage with bacon, sausage & cream, sweet pea, potato pancake, apple crème   $26   gluten free

SPICY LOBSTER SPAGHETTI
marinara, sweet pea, mushroom, crushed red pepper, white wine   $32

WHOLE ROASTED BRANZINO
fingerling potato, cole slaw, caperberry tartar sauce   $36   gluten free

AHI TUNA SASHIMI
cucumber, watermelon, cilantro, watermelon radish, spicy soy honey   $36   gf

24 HOUR BRAISED BEEF SHORT RIB
cheesy grits, collard greens, bordelaise   $29   gluten free

FIRE ROASTED THAI PEANUT HANGER STEAK
cilantro lime rice, broccolini, mango, peanut, peanut thai sauce   $33   gluten free

on the side

$7 / Choose any 3 for $18

POMMES FRITES
BABY FINGERLINGS
CHEESY GRITS
SWEET & SOUR COLLAROS
BROCCOLINI

mac & cheese

classic $9
lobster & asago $21
the works $29

wholesome food

sweets

$9

NUTELLA CRÈME BRULÉE
hazelnut wafer

MONSTER RUM RAISIN BREAD PUDDING
apple, caramel, tahitian vanilla gelato

PEANUTBUTTER MOUSSE
peanut, dark chocolate, whipped crème

CHEESECAKE
strawberry coulis

WARM COOKIE DOUGH
chocolate chip, tahitian vanilla gelato

GELATO / SOBRETT
assorted seasonal selection

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 3% merchant service fee applied for credit card processing. This fee is waived for cash payments. 20% gratuity added to groups of 6+ guests.
mixology

SIGNATURE COCKTAILS $14

RUBY’S HOUND
Deep Eddy Grapefruit vodka, giffard pamplemousse, grapefruit juice, orgeat, lemon, turbinado orange

JOE’S TRUTH SERUM
Evan Williams Bourbon, solerno blood orange, 5-year madiera, brandied cherry

JUDE GUAPAI
Hennessy Cognac, muddled strawberries and lime, guava juice, dry curaçao, served on rocks, with a strawberry finnishing touch

VIOLET FEMME
Tangeray Gin, St Germaine, lavender syrup, lemon juice, peonies flower, served up with a white chocolate shavings.

CHOCOLATE
Chocolate shavings.  Make a cake in a glass.  Served up with white Death by chocolate! ...or maybe just bedtime.

ESPRESSO

L I Q U I D  D E S S E R T

CALLAHAN (MALBEC)
Don Julio 1942 Anejo, Carpano Antica, brandied cherry

VERSALLIES
Midnight Moon Raspberry Moonshine, muddled raspberries, tarragon sprig, raspberry purée, lime juice, lime

BRENNIVIN
Served in a coupe with a basil mango leather garnish

SAUVIGNON
Evan Williams Bourbon, solerno blood orange, 5-year madiera, brandied cherry

CUBA LIGTH
Deep Eddy Grapefruit vodka, giffard pamplemousse, grapefruit juice, orgeat, lemon, turbinado orange

THE BOTTLES

AVAL ARTISANAL CIDER SR -france 0% abv
ANGRY ORCHARD HARD CIDER SR -ehlo 5%abv
PERONI SR -italy 5.1% abv
HEINEKEN SR -netherlands 5% abv
HEINEKEN 0.0 (NO-ALCOHOL) SR -netherlands
AMSTEL LIGHT SR -amsterdam 4.4% abv
CORONA SR -mexico 4.0% abv
ALLAGASH WHITE SR -maine 5.2% abv
MILLER LITE SR -milwaukee 4.2% abv
BUD LIGHT SR -missouri 4.2% abv
BUDWEISER SR -missouri 5% abv
BROOKLYN LAGER SR -new york 5.2% abv
DOGFOOD HEAD 80 MINUTE IPA SR -do 6% abv
INKIS AND GUINN SR -scotland 6.6% abv
ORVAL TRAPPIST ALE SR -belgium 6.9% abv
LINDENMANS FRAMBOISE SR -belgium 2.5% abv

beer

THE DRAFTS

LORD HOBO BOOM SAUCE SR
Double IPA - 7.8% abv - Weoburn MA
LAGUNITAS IPA SR
IPA - American 6.2% abv - Petaluma CA
DEPARTED SOLES PHILOSOPHO RAPPER SR
Strong Ale - Belgian Pale, 8%abv - Jersey City NJ
FOUR CITY CITRUS CITY SR
Hazy, juicy American Pale Ale - 5.5% - Orange CA
DOWNEAST CIDER NATIVE PEAR SR
Cider - Perry - 6.5% abv - Boston MA
ICARUS BREWING DRINKING CRAYONS SR
Imperial Double NE IPA, 7.3% abv - Lakewood NJ
OMMEGA THREE PHILOSOPHERS SR
Quadrople, 9.9% abv - Cooperstown NY
CARTON BOAT SR
Pale Ale - American, 4.2% abv - Atlantic Highlands NJ
FINDERS NITRO RUBEUS SR
Raspberry Ale - 5.7%abv - Grand Rapids MI
GUINNESS SR
Dry Stout - 4.2% - Ireland
CARLSBERG SR
Lager - European Pale - 5% ABV - Denmark
FORGOTTEN BOARDWALK SHORESHIVER SR
IPA - American. 6.3% abv - Cherry Hill NJ
BLUE MOON BELGIAN WHITE SR
Wheat Beer - Wiltwitter, 5.4% abv - Golden CO
DOGFOOD HEAD 90 MINUTE SR
IPA - Imperial, 9% abv - Millin DE
VICTORY GOLDEN MONKEY SR
Tripel - 9.5% abv - Parkesburg PA
AYING BRAUWEISS SR
Wheat Beer - Heifezen, 5.1% abv - Germany
TWO ROADS BIERRE DE NOEL ALE SR
Farmhouse Ale - Biere de Garde - 7.3% - Stratford CT
902 HEAVEN, HELL OR HOBOKEN SR
IPA - American - 6.5%abv - Hoboken NJ
HOBOKEN BREWING BODI BLONDE SR
Blonde Ale - American - 5.5% abv - Hoboken NJ

wine

THE DRAFTS

BUBBLES BY THE GLASS

PROSECCO $10 6oz / $36 btl
PRIMA PERLA, ITALY NV
ROSE PROSECCO $10 6oz / $36 btl
CANELLA, ITALY

WHITE BY THE GLASS

PINOT GRIGIO $8 6oz / $30 btl
CASATON, ITALY 2015
SAUVIGNON BLANC $10 6oz / $38 btl
MAUNA, MARLBOROUGH, NEW ZEALAND 2015
SAUVIGNON BLANC $16 6oz / $52 btl
JACQUES DUMONT, SAUMURCHE, FRANCE
RIESELING $12 6oz / $46 carafe
GOTHAM “THE FINGER”, FINGER LAKES, NEW YORK, 2014
RIESELING $10 6oz / $28 btl
MONTMORE, WILLAMETTE VALLEY, OREGON 2015
GRUNER VELTLINER $12 6oz / $46 carafe
Pratich Austria
CHARDONNAY $12 6oz / $46 carafe
PACIFIC STANDARD, SANTA BARBARA, CALIFORNIA 2015
CHARDONNAY $15 6oz / $54 btl
THE CALLING, SONOMA VALLEY, CA

ROSE BY THE GLASS

GRENACHE/SYRAH $12 6oz / $46 carafe
BIERER PEET FILS “SABINE”, COTEAUX D’AIX-EN-PROVENCE, FRANCE 2016

RED BY THE GLASS

PINOT NOIR $11 6oz / $42 btl
LE GRAND CAUDELLI, BURGUNDY, FRANCE
PINOT NOIR $11 6oz / $56 btl
KEN WRIGHT, WILLAMETTE VALLEY, OREGON
HERO D’AVOLA $12 6oz / $46 carafe
GAZERRA, ISIBUL 2015
BARBERA $12 6oz / $46 carafe
VEZZI, ITALY 2015
MALBEG $12 6oz / $46 carafe
EL REDE, MENDOZA, ARGENTINA 2012
SYRAH/GRENACHE $12 6oz / $46 carafe
LA COUX, COTES DU RHONE, FRANCE
TEMPRANILLO $11 6oz / $42 btl
LOS CANTOS, RIBERA DEL DUERO, SPAIN
BORDEAUX $15 6oz / $54 btl
CONSTANIA GLEN RIVE, SOUTH AFRICA 2012
CABERNET SAUVIGNON $10 6oz / $70 btl
THE AUCTIONNER, NAPA VALLEY

CORAVIN WINE SYSTEM

MERLOT/GABRIEL $15 6oz / $54 btl
I CAPITAN “THE” CAMPANIA, ITALY
CABERNET SAUVIGNON $25 6oz / $98 btl
FOLEY JOHNSON “ESTATE BOTTLED” NAPA VALLEY, CA
PINOT NOIR $32 6oz / $80 btl
CAIRERBREAD CELLARS “TWO CREEKS” ANDERSON VALLEY, CA

LIQUID DESSERT $14

CAFÉ CON LECHE

ESPRESSO
Stoli Vanilla, Kahíya, espresso...because it’s going to be a long, long night.

CHOCOLATINA
Death by chocolate... or maybe just bedtime. Chocolate vodka, chocolate liqueur, & Franellga make a cake in a glass. Served up with white chocolate shavings.