

THE LOYALIST

CANAPÉS

Spence Farm Egg \$9
hard boiled, russian dressing

Gougères \$10
mimolette, bacon cream

Anchovy Toast \$12
milk bread, soft butter, yuzu

Deviled Egg \$14
smoked trout, pickled beet, dill

COLD STARTERS & SALADS

Tête de Cochon \$16
sourdough, apple, dijon

A Simple Salad, If You Will \$16
local greens, walnut praline, cheese,
avocado, french vinaigrette

Heirloom Tomato Salad \$19
ricotta, black olive, pan d'épices

Pâté Maison \$22
country style pâté: venison, fig, foie gras

***Beef Tartare \$24**
aged beef fat dressing, capers, anchovies

Kanpachi Crudo \$26
baby fennel, rhubarb, fresno chili

***Half-Dozen Oysters \$27**
tomato, seaweed, horseradish

HOT STARTERS & SOUP

French Onion Soup \$16
pâte à choux, gruyère cheese, thyme

Mussels à la Bourguignonne \$24
brandade cream, bacon, herb butter

Escargot Tart \$26
braised escargot, mushroom duxelle

ENTREES

Quiche Lorraine \$29
hollandaise, black truffle, bistro salad

Potato Gnudi \$29
green garlic, parmigiano reggiano, brown butter
add 10 g caviar \$40

Trout à la Grenobloise \$34
meyer lemon, brown butter, gooseberry

Half Chicken \$39
sourdough, smoked dates, foie gras mousse

***Bistro Filet \$44**
madeira jus, anchovy butter

***Eggs Mousseline \$45**
caviar, brioche

SIDES

Frites & Aioli \$10

Pommes Dauphine \$10

Carolina Gold Rice Pilaf \$10

A Simpler Salad \$10

Roasted Summer Squash \$10

Sautéed Mushrooms \$12

BURGERS

***The French Smash \$28**
smash patty, herb butter, cornichon, mornay, frites

***The Loyalist OG Cheeseburger \$28**
pickled & charred onion, sesame seed bun, frites

DESSERT

Chocolate Chip Cookie \$9
brown butter, cocoa nibs

Tarte au Citron \$17
lemon curd, meringue

Chocolate Profiteroles \$17
chocolate sauce, miso-vanilla ice cream

Pavlova \$17
pineapple, caramel crème diplomat

*Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish, may result in an increased risk of foodborne illness.
These items contain raw ingredients/or can be cooked to order.

7.29.26

COCKTAILS

There Will Be Brine \$18 (FROZEN)

vago mezcal, aquavit, dill, mustard seed, pineapple,
lemon, donna's pickle beer

Chai Me A River \$17

arette blanco, green chartreuse, cacao, chai, pineapple, lime

Cruel & Un-yuzual \$18

oka vodka, housemade yuzucello, snow maiden sake,
chamomile, lavender, lemon

Tomato, Tomahto \$17

botanist gin, vodka, mushroom vermouth, tomato,
black pepper, parsley

Peat in Paradise \$20

ardbeg wee beastie, rhine hall mango brandy,
cinnamon banana shrub, habanero, mineragua
(served with 1 scoop of mango ancho reyes ice cream)

The Peach-stacio \$18

ciroc peach, pistachio, orange cordial, baking spices,
honey, lemon, egg whites

"Something Not Too Sweet" \$18

oaxacan overproof rum, allko bitter, scarlet japanese amaro,
strawberry, rhubarb

House of 1,000 Carrots \$18

pecan rum, cachaça, carrot, ginger, tropical spices, cream cheese

All Barq's, Big Bite \$18

rittenhouse rye, averna, sarsaparilla,
barq's root beer reduction, soda, vanilla bean foam

The Loyalist Old Fashioned \$17

wild turkey bourbon, averna, maple, orange
- enhance with garrison brothers small batch \$22

BEER & CIDER

Standard Goods Pale Ale 12 oz \$6

Pilot Project 'Donna's Pickle Beer' 12 oz \$6

Light Lager with Pickle Brine

Dovetail 'Helles Lager' 16 oz \$10

German Lager

Hopewell Brewing Co. 'Pils' 16 oz \$10

German Pilsner

Marz 'Tropical Tiger' 16 oz \$10

Double Hazy IPA

La Chouffe 'Blonde' 12 oz \$10

Belgian Golden Ale

Hopewell Brewing Co. 'Pocha' 16 oz \$10

Korean-Style Lager

Ommegang 'Dream Patch' 16 oz \$10

Sour Berry Ale

Vander Mill 'Totally Roasted' Cider 12 oz \$8

Cinnamon, Vanilla, & Pecan Hard Cider

BEER & SHOT SPECIAL

Miller High Life and a shot of

Westland American Single Malt Whiskey \$7

WINE BY THE GLASS

SPARKLING

NV Jean Bourdy

Crémant du Jura, France \$17 / 68

NV A. Bergère, 'Origine' Brut

Champagne, France \$33 / 132

WHITE

2025 La Grange Tiphaine, 'Trinqu'âmes'

Sauvignon Blanc, Loire Valley, France \$16 / 64

2024 Jolie-Laide, Melon de Bourgogne

Monterey County, California \$19 / 76

2025 Les Lunes, Chardonnay

Sonoma County, California \$15 / 60

ROSÉ & CHILLED RED

2025 Migot, Côtes de Toul Vin Gris

Lorraine, France \$16 / 64

2024 Florèz Wines, 'Lovebirds'

San Benito County, California \$16 / 64

2025 Les Foulards Rouge, 'Octobre'

Roussillon, France \$18 / 72

RED

2024 Clos Fantine, 'La Lanterne'

Languedoc, France \$16 / 64

2022 Famille Bertrand, 'Lantignié'

Beaujolais, France \$19 / 76

2022 Le Petit Saint Vincent, Cabernet Franc

Saumur-Champigny, Loire Valley, France \$18 / 72

2023 Groundwork, Cabernet Sauvignon

San Luis Obispo County, California \$17 / 68

ALCOHOL-FREE

Bright & Refreshing \$12

seedlip garden, chamomile, lemon

Herbal & Citrus \$12

seedlip garden, yuzu, ginger

Italian Spritz \$12

lyre's orange, lyre's 'n/a prosecco'

Juicy \$12

seedlip agave, smoked morita pepper,
fresh pineapple juice, mexican squirt

All Barq's, No Bite \$12

st. agrestis amaro falso, vanilla bean foam

Velvety & Smooth \$12

lyre's amaretti, almond orgeat, lemon, lime, egg whites

Athletic IPA "Run Wild" \$5

Athletic Mexican Lager "Cerveza" \$5