

# 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

**Asparagus Aux Vinaigrette \$18**  
guanciale, hazelnut, egg

**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**

**Charred Cabbage \$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.

5.23.26

## COCKTAILS

### There Will Be Brine \$18 (FROZEN)

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

### Chai Me A River \$17

fortaleza 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, balsamic vermouth, tomato black pepper, parsley

### The Peach-stacio \$18

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

### "Something Not Too Sweet" \$18

oaxacan 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

### 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 Loyalist Old Fashioned \$17

wild turkey bourbon, averna, maple, orange - enhance with garrison brothers single barrel \$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 Brewery 'Rosetta' 16 oz \$10  
*Sour Ale Aged on Cherries*

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, California \$19 / 76

2022 Swick, Chardonnay  
Willamette Valley, Oregon \$17 / 68

### ROSÉ & CHILLED RED

2025 Thibaud Boudignon, 'Rosé de Loire'  
Loire Valley, France \$17 / 68

2025 Les Foulards Rouge, 'Octobre'  
Roussillon, France \$18 / 72

### RED

2024 Clos Fantine, 'La Lanterne'  
Languedoc, France \$16 / 64

2025 emme wines, 'pretty like the wind'  
Pinot Noir, Sonoma, California \$19 / 76

2022 Le Petit Saint Vincent, Cabernet Franc  
Saumur-Champigny, Loire Valley, France \$18 / 72

2024 Maison Stéphane, Grenache  
Rhône Valley, France \$19 / 76

2023 Groundwork, Cabernet Sauvignon  
San Luis Obispo, California \$17 / 68

## ALCOHOL-FREE

Bright & Refreshing \$12  
seedlip garden, chamomile, lemon

Herbal & Citrus \$12  
seedlip garden, basil, 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