

STARTERS

- SOUP OF THE DAY**
- CAESAR**
romaine, croutons, grana padano
- KALE SALAD**
celery, apples, walnuts, ricotta salata
- STEAMED MUSSELS**
garlic white wine, sourdough toast
- SHRIMP & GRITS**
andouille, chili glaze, geechie boy grits
- CRISPY CALAMARI**
calabrian chili aioli
- BLACKENED WINGS**
housemade chipotle ranch
- CHICKEN & WAFFLES**
steens hot cane syrup
- BEET SALAD**
muhammara, feta, pommegranate
- BRUSSELS SPROUTS**
fish sauce, peanuts, jalapeno
- HOUSEMADE RIGATONI**
beef bolognese, basil, ricotta

ENTREES

- ORGANIC CHICKEN** 27
farro, brussels sprouts, apple cider glaze
- PORK CHOP** 28
andouille - corn bread stuffing, charred scallion hot sauce glaze
- BRAISED SHORTRIBS** 32
baby bok choy, kimchee, korean bbq
- NY STRIP STEAK** 37
confit potatoes, mushroom demi
- LONG ISLAND DUCK** 29
celery root, endive, orange jus
- GRILLED SWORDFISH** 31
saffron potatoes, yogurt, tomato, tamarind
- PAN SEARED SALMON** 28
white beans, melted leeks, roasted tomato
- HALIBUT** 36
roasted sunchoke, pickled husk cherries, onion soubise
- GRILLED CARROTS** 23
black eye peas, mole verde, red onion jam
- NOODLE BOWL** 23
smoked pork belly, mushrooms, egg

RAW BAR

- OYSTERS ON 1/2 SHELL** 16 | 30
local lbi
velvet seas, md
half dozen | full dozen
- SHRIMP COCKTAIL** 13
(3) U10 shrimp, house cocktail sauce, lemon

SANDWICHES

- CHEESESTEAK** 16
bbq, ranch, cheese wiz, house fries
- DOUBLE CHEESEBURGER** 16
house fries, brioche roll, thousand island dressing
add bacon 1
- SHRIMP ROLL** 18
hand cut fries, buttered split top roll

SIDES

- BAVARIAN PRETZEL** 8
- HAND CUT FRIES** 8
- BACON MAC & CHEESE** 9

KIDS FOOD

- CHICKEN FINGERS - PASTA - BURGERS** 12

DESSERT

- LEMON POSSET** 10
- FLOURLESS CHOCOLATE CAKE**
- APPLE CRISP**
- GELATO & SORBET**

TO GO COCKTAIL KITS

- PALOMA**
-16 OZ MAKES 2-3 COCKTAILS 25
- BARREL AGED MANHATTAN**
- 16 OZ MAKES 4 COCKTAILS 40
- G&T - HOUSEMADE GENTIAN & YUZU TONIC**
- 16 OZ MAKES 3 COCKTAILS 25
- PIMM'S CUP**
- 16 OZ MAKES 3 COCKTAILS 25

 Denotes a Gluten-Free Item

COCKTAILS

PALOMA

tequila, homemade grapefruit soda ***on tap***

PIMM'S CUP

mint-strawberry-cucumber infused pimm's #1, lemon, soda

VAX SHOT

monkey shoulder scotch, strega, laphroaig, ginger syrup, lemon

PROBLEMATIC BAE

dark rum, jamaican rum, banana liqueur, cinnamon syrup, tiki bitters, lime

BARREL AGED MANHATTAN

buffalo trace bourbon, sweet vermouth, angostura bitters ***on tap***

G & T

gin, yuzu, housemade gentian root tonic

CLUB RUBY

gin, rhubarb syrup, lemon, egg white, rhubarb bitters

LAMINATED CAT

bourbon, aperol, ramazzotti, grapefruit, lemon

BOURBON

Buffalo Trace	11
Elijah Craig	12
Bulleit	11
Blantons	17
Woodford Reserve	16

Basil Haydens	16
Makers Mark	12

SCOTCH

Dewars 12 yr	14
Johnnie Black	12.5
Johnnie Blue	45

RYE

Rittenhouse	11
Dickel	11

SINGLE MALT

Macallan 12 yr	16
Laphroaig 10 yr	15
Glenfiddich 15 yr	18
Balvenie 12 14 15	16 18 20
Balvenie Double Wood 12 17	18 40
Glenlivet 12 yr	15

TEQUILA

Espolon Blanco	9
Don Julio Silver Anejo	12 15
Casa Amigos Silver Rep Anejo	15 16 17
Don Julio 1942	27

SPARKLING

12 PROSECCO *Isotta Manzoni D.O.C.'Cuvee Giuliana', Italy*
well balanced, pleasant lemon & mineral finish

10 ROSE *Bouvet Labuday, Loire*
fresh raspberry, red currant and peach notes

12

WHITES

12 ROSÉ *Saveurs du Temps, '20, Rhone*
dry, strawberry notes, high in acid & extremely refreshing

12 CHARDONNAY *Maison Nicolas '19, Languedoc*
citrus & vanilla with a light & clean finish

12 PINOT GRIGIO *Vicolo '19, Delle Venezie*
citrus fruits, crisp acidity, rounded balance

12 SAUVIGNON BLANC *Domaine Campanette '19, Loire*
notes of honey dew with a creamy body & bright acidity

CHARDONNAY *Frank Family '18, Carneros*
full bodied with notes of baked apple, toasted oak, & brioche

GRÜNER VELTLINER *Biohof Pratsch '19, Austria* **11 | 55(1L)**
100% certified organic, herbal, pepper, apple, & citrus notes ***on tap***

REDS

CABERNET *Grayson '19, Columbia Valley* **10 | 40**
notes of black cherry, vanilla, & toffee

PINOT NOIR *Morande Pionero '19, Chile* **11 | 55 (1L)**
soft, light & vivid red fruit ***on tap***

TEMPRANILLO *Ja!, Tenedo '19, Spain* **10 | 40**
100% estate tempranillo, certified organic, light and juicy

MALBEC *Domaine Bousquet Reserve '19, Mendoza* **11 | 55(1L)**
organic, bold with black fruits & toast notes ***on tap***

CABERNET *Benziger '18, Sonoma* **16 | 64**
organic, big, bright blackberry, nutmeg, coffee & spicewarm

CHIANTI *San Ferdinando 'Il Gargaiolo' '18 DOCG, Tuscany* **11 | 55 (1L)**
dry, medium bodied with tart fruit & medium acidity ***on tap***

10 | 40

12 | 48

11 | 44

10 | 40

10 | 40

11 | 44

16 | 64

11 | 55(1L)

10 | 40

11 | 55 (1L)

10 | 40

11 | 55(1L)

16 | 64

11 | 55 (1L)

DRAFT BEER

1. TORCH & CROWN TENEMENT *Pilsner* **7**
clean, easy drinking and refreshingly crisp 4.4%ABV

2. SAISON DUPONT *Farmhouse/Saison* **10(10OZ)**
namesake that defined the style. crisp and refreshing. worldclass. 6.5%ABV

3. ALLAGASH WHITE *Witbier* **8**
lots of citrus & spice, benchmark for the style 5.1%ABV

4. ICARUS LOCAL SUMMER *New England Pale Ale* **8**
hopped with lupulin citra, zeus, & XJA2 then conditioned coconut & dragonfruit 6%ABV

5. KANE PUMPKIN CHAI LATTE IPA *Spiced IPA* **8.5**
conditioned on chai tea, cinnamon, clove, ginger, & nutmeg. 7.3%ABV

6. KNEE DEEP 11TH ANNIVERSARY *Triple IPA* **9(10OZ)**
ermented with house yeast strain, & double filtered for a clear & crisp dry finish. 11%ABV

7. EDMUND'S OAST HEFEWEIZEN *Hefeweizen* **8**
notes of banana, nutmeg, pear & clove. 4.2%ABV

8. WESTBROOK GOSE *Gose* **9**
classic german sour wheat ale made with coriander and grey sea salt. 4%ABV

9. BRIX CITY THRU THE EYES OF RUBY *Red Ale* **8**
notes of dried apricot, overripe mango, passionfruit, and fresh citrus 5.5%ABV

10. ALLAGASH BIJOUX *Wild/Sour Ale* **12(10OZ)**
barrel fermented for 18 months then 4 more months with fig. tart and crisp . 9.4%ABV

11. YUENGLING LAGER *American Lager* **6**
rich amber color and medium-bodied flavor with roasted caramel malt. 4.5%ABV

12. EVIL TWIN EVEN MORE COCO JESUS *Imperial Stout* **8(10OZ)**
imperial stout brewed with maple syrup & coconut. 12%ABV

13. ROTHUS PILS TANNENZÄPFLE *German Pilsner* **9**
crisp, clean, and dry with biscuit notes. all time classic producer. 5.1%ABV

14. PEAK ORGANIC HAPPY HOUR *Czech Pils* **7**
a crisp, light lager delicately brewed for maximum crushability 4.6%ABV

15. ICARUS MR. OKTOBERFEST *German Style Märzen* **7**
a true german marzen, loaded with munich malt and hybrid lagered. 5.4%ABV

16. INDUSTRIAL ARTS STATE OF THE ART *New England IPA* **8**
hopped with zappa & triumph. creamsicle notes & some citrus rind notes. 6.7%ABV

17. SLOOP DOWN UNDER BOMB *New England IPA* **9(10OZ)**
big flavors of peach skin, lemon verbena, & fresh, ripe juicy fruit gum 6.5%ABV

18. BROOKLYN CIDER HOUSE ROSÉ *Cider* **8**
fruity, bubbly, off-dry. 5.8%ABV

19. LUDLAM ISLAND WANDER IPA *American IPA* **8**
granola malt backbone, with notes of fresh piney spruce, citrus and pineapple 6.5%ABV

20. MAST LANDING GUNNER'S DAUGHTER NITRO *Milk Stout* **8**
delicious notes of peanut butter, coffee, and dark chocolate 5.5%ABV