

STARTERS

CREAMY PATRON TOMATO SOUP & GRUYERE GRILLED CHEESE 12-

CHARRED OCTOPUS crispy fingerlings, lemon & garlic vinaigrette 11-

FRIED GREEN TOMATOES & SPICY CHORIZO HASH 10-

SMOKED PAPRIKA DEVEILED EGGS 7-

CORNMEAL CRUSTED OYSTERS spicy remoulade 12-

CHARCUTERIE & ARTISANAL CHEESE BOARD 21- 4 selections

30 month prosciutto di parks
finocchiona salami

|| bresola
| sopressato

| smokey blue
|| husdon red

|| prarie breeze
humbolt fog

GREENS

ROASTED BEET 11-

baby arugula, laura chenel chevre, pine nuts & whole grain mustard vinaigrette

NICOISE 17-

grilled scottish salmon, fingerlings, roasted red pepper, tomatoes,
artichoke, egg, olives & whole grain mustard vinaigrette

GRILLED CHICKEN COBB 16-

organic grilled chicken, apple wood bacon, avocado, tomatoes,
iceberg, maytag blue cheese & white balsamic vinaigrette

CEASAR 12-

romaine, parmesan sourdough croutons

ORGANIC MIXED 11-

organic mesclun, pistachios, aged parmesan & sherry vinaigrette

BURGERS & FRIES

TAVERN 16-

10 oz grass fed burger, 2 year old english cheddar, chipotle remoulade, rosemary focaccia

TURKEY 15-

roasted red pepper, red onion, cilantro aoli, lto, rosemary focaccia

VEGGIE-BLACK BEAN 15-

aged cheddar, chipotle aioli, lto, rosemary focaccia

BACON & BLUE 15-

thick cut irish bacon, maytag blue cheese, lto, rosemary focaccia

OYSTER PO'BOY 16-

cornmeal crusted oysters, tomato pickle slaw, lto, po'boy roll

CHILLED CHICKEN SALAD 14-

grapes, curry, arugula, potato-onion bap

HOUSE SMOKED SALMON TARTINE 16-

red onion, capers, lemons, multi-grain toasted baguette

BEGINNINGS

HOUSE MADE FRESH BLACK PEPPER PASTA 16-

organic spring vegetables & basil

suggested pairing: crème de lys chardonnay, "idlewild", hendrick's martini

GRILLED GRASS FED HANGER STEAK 20-

romesco & patatas bravas

suggested pairing: franciscan cabernet, victory golden monkey, "burr"

STRIPED BASS 25-

pea shoots, avocado, berkshire bacon, horseradish cream

suggested pairing: brancott sauvignon blanc, "jones woods", blue point toasted lager

ORGANIC ROASTED CHICKEN 18-

polenta, andouille & pan juices

suggested pairing: beaulieu vineyards merlot, "the dewitt", bronx brewery pale ale

ADDITIONS 6-

white corn succotash, sage butter polenta, mini organic mixed greens
3 cheese mini mac, berkshire bacon hash

SWEET ENDINGS 8-

WARM STRAWBERRY RHUBARB DOUGHNUTS crème anglaise
FLOURLESS VALRHONA CHOCOLATE CAKE whipped crème fraîche
CREAMY CHEESECAKE fresh berry compote
MEYER LEMON CURD TART

suggested pairing: balvenie flight

4/10/12 EXECUTIVE CHEF MICHAEL FRANEY

*inquire about our sunday family meals

MAINS
SWEET ENDINGS

POPCORN ROCK SHRIMP 15-
spicy aioli

GOAT CHEESE & CHORIZO FRITTERS 12-

SMOKED PAPRIKA DEVILED EGGS 7-

TEMPURA ARTICHOKE HEARTS 11-
cilantro aioli

CORNMEAL CRUSTED OYSTERS 12-
spicy remoulade

PATATAS BRAVAS 10-

PULLED PORK SLIDERS 12-
crunchy slaw

CHARCUTERIE & ARTISANAL CHEESE BOARD
21- 4 selections

30 month prosciutto di parks finocchiona salami	bresola sopressato	smokey blue hudon red	prarie breeze humbolt fog
---	---------------------------	------------------------------	--

CREATIVE HOPS 10-

BRONX IS BURNING

Bronx Brewery Pale Ale, Jim Beam, Ginger Ale

MICHELADA

Victory Prima Pils, Soy, Lime, Sriracha, Worcestershire,
Chile Spiced Rim

EYE OPENER

Tavern Lager, House Bloody Mix,
Beef Bouillon, Celery Salted Rim

OLD BREWERY

Travis Cherry - Godiva Chocolate,
Left Hand Milk Stout-Muddled Cherry

BAR BITES

4pm - close

MIKKELLER

PILSNER 7-

Coney Island Mermaid Pilsner -5%

Victory Prima Pils -5.3%

KÖLSCH

Bear Republic Global -5% 8-

FRUIT WHEAT

Blue Point Blueberry -4.3% 7-

Ithaca Apricot Wheat -4.9% 7-

WHEAT

Allagash White -5% 8-

KRISTALWEIZEN

Erdinger Weissbräu -5.3% 7-

SÄISON

Jack D'Or Pretty Young Things -6.4% 8-

PALE ALE

Oskar Blues Dale's -6.5% 7-

Bronx Brewery -6.3% 7-

Langunitas Lil Sumpin' Sumpin' -7.5% 7-

VIENNA LAGER

Tavern -6.5% 7-

Blue Point Toasted Lager -4.3% 7-

AMBER ALE

Tröegs Hopback Amber -6.1% 7-

Green Flash Hop Head Red -7% 8-

IPA

Bear Republic Racer 5 -7% 8-

Firestone Walker Union Jack -7.5% 8-

Victory Hopdevil -6.3% 7-

BLACK ALE

Clown Shoes Hopy Feet -7% 9-

ESB

Fullers -5.5% 9-

BELGIUM TRIPLE

Victory Golden Monkey -9.5% 9-

STOUTS

Left Hand Milk Stout -6% 7-

BELGIUM TRIPEL

Chimay -8% 10-

ROTATING BOTTLE SELECTION

Corona, Pacifico, Negra Modelo,

Abita Light, Docs Hard Apple Cider 7-

Coney Island Albino Python, Sam Smith Oatmeal Stout 8-

CREATIVE HOPS 10-

BRONX IS BURNING — Bronx Brewery Pale Ale,
Jim Beam, Ginger Ale

ANTIOXIDANT — Absolut Blueberry, Muddled Blueberry,
Ginger Syrup, Lemon, Blue Point Blueberry

MICHELADA — Victory Prima Pils, Soy, Lime, Sriracha,
Worcestershire, Chile Spiced Rim

EYE OPENER — Tavern Lager, House Bloody Mix,
Beef Bouillon, Celery Salted Rim

OLD BREWERY — Travis Cherry - Godiva Chocolate,
Left Hand Milk Stout-Muddled Cherry

BEER

THE DEWITT 14-

Glenfiddich 12 Yr, Maple Syrup, Amaretto, Bitterman's Orange Bitters

JONES WOODS 12-

Rosemary, Black Pepper, Hendricks Gin, Cointreau, Applejack Brandy

DELANCY 12-

Jameson Whisky, Apperol, Pimms #1, Muddled Orange

NEW AMSTERDAM 12-

Cilantro Infused Absolut, Nectarine, Lime

STONE STREET 16-

Hot Chili Infused Milagro Silver, Bitterman's Mole Bitters
Lime, Illegal Mezcal Float

HAMILTON 16-

Don Julio Añejo, Red Beet Juice, Sage + Shot Back Of Illegal Mezcal

BURR 14-

Avion Silver (2012 SF World's Competition "Best White Spirits")
Red Beet Juice, Sage

JOHN LINDSEY 14-

Infused Lemon Grass Stoli, Kaffir Lime, Ginger Syrup

LONG ACRE 14-

Vanilla & Carmel Infused Glenlivet 12yr
Lemon, Blackberry Purée, Cinnamon

WALDORF 14-

Balvenie 10yr, Sweet Vermouth, B & B, Lemon Juice

ASTOR 16-

Johnny Walker Black, Mint, Lemon, Black Tea, Cointreau

DEAD RABBITS 14-

Pyrat Rum, Guava, Lime, Bitters, Pernod Absinthe, Ithaca Ginger Beer

WARRIORS 16-

Basil Infused Ultimat Vodka, Peach Puree, Lemon Juice

IDLEWILD 12-

Chivas, Sweet Vermouth, Dry Vermouth, Grand Marnier, Grapefruit

ROOSEVELT 16-

Remy Martin V, House-Made Limoncello, Green Chartreuse

LA GUARDIA 16-

Mount Gay XO, Apricot Purée, Domaine De Canton, Splash Of Soda

21st AMENDMENT 14-

Makers 46, Muddled Cherry, Pistachio Syrup, Cayenne Pepper Rim

THE MEADOWS 14-

Blue Point Hop Infused Hornitos, Aperol, Bitterman's Grapefruit Hop Bitters

PEARL STREET 14-

Watermelon Infused Cruzan Single Barrel Reserve, Pineapple
Orange Juice, House-Made Grenadine

MCKINLEY 14-

Apple Brown Sugar Infused Zyr, Lime, Cointreau, Cranberry

LIBATIONS