

B R U N C H



CONFIT CHICKEN SCRAPPLE
& FRIED EGGS*

• 8 •

SMOKED BLUEFISH HASH
& POACHED EGG*

• 9 •

THE RIVER BAR BREAKFAST SANDO
Egg*, Taylor Pork Roll, Brillat Savarin Cheese,
Leeks, Stone & Skillet English Muffin

• 14 •

BOURBON FRENCH TOAST

• 10 •

CHORIZO SCOTCH QUAIL EGGS

• 9 •

HOUSEMADE CHINESE SAUSAGE SUB

Black Bean Mayo,
Red Cabbage & Cucumber Slaw

• 13 •

FRIED SWEET POTATO
Pomegranate Molasses, Scallion

• 6 •



MAPLE BACON

• 5 •

Please inform your server if anyone in your party has a food allergy.

*These items are served raw or undercooked or may be cooked to your specifications. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

E E

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L U N C H

TOGARASHI ALMONDS

• 7 •

SMOKED BLUEFISH
& AVOCADO SALAD

• 12 •

CHORIZO SCOTCH QUAIL EGGS

• 9 •

GRILLED CORN
Mexican Cheese, Togarashi

• 8 •

HOUSEMADE CHINESE SAUSAGE SUB

Black Bean Mayo,
Red Cabbage & Cucumber Slaw

• 13 •

FRIED EGGPLANT SANDWICH

Tonkatsu Sauce, Bok Choy,
Red Cabbage & Cucumber Slaw

• 10 •

CIDER MARINATED PORK
& CAMEMBERT SUB

House-made Sauerkraut,
Red Cabbage & Cucumber Slaw

• 13 •

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E E

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S M A L L

- NELLY'S PICKLES • 4
- TOGARASHI ALMONDS • 7
- SHRIMP CHIPS • 7
Black Garlic Aioli*
- GRILLED CORN • 8
Mexican Cheese, Togarashi
- SMOKED BLUEFISH & AVOCADO SALAD • 12
- GRATINÉED LITTLENECKS • 13
Cider, Gruyere
- CHORIZO SCOTCH QUAIL EGGS • 9
- FRIED SWEET POTATO • 6
Pomegranate Molasses, Scallion
- CORNERED BEEF & CABBAGE DUMPLINGS • 9
Rye Dipping Sauce
- CHICKEN & BRIE TERRINE • 10
Pickled Apples

L A R G E

- WHOLE GRILLED FISH • 21
Preserved Lemon, Red Onion, Sauteed Greens
- ROASTED VADOUVAN HALF CHICKEN • 22
Baby Eggplant, Yogurt
- GRILLED SIRLOIN* • 32
Grilled Baby Romaine, Pickled Plums, Roasted Shallot Jam
- HOUSEMADE CHINESE SAUSAGE SUB • 13
Black Bean Mayo, Red Cabbage, Cucumber Slaw
- GRILLED & SAUTÉED VEGETABLES • 15
Baby Eggplant, Greens, Roasted Shallot Jam, Fried Wontons

S I D E S

- SAUTÉED GREENS • 5
- GRILLED BABY EGGPLANT WITH YOGURT • 5
- RED CABBAGE & CUCUMBER SLAW • 5

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III R R I

A R I E

V B A

III R R T

D R A U G H T

NOTCH PILS

4%abv — 16oz — MA • 6.5

PRETTY THINGS MEADOWLARK IPA

7%abv — 16oz — MA • 6.5

MYSTIC SAISON

7%abv — 16oz — MA • 6.5

SMUTTLANS ROTATING SELECTION

— NH

B O T T L E S & C A N S

BUD LIGHT • 4

BUDWEISER • 4

MILLER HIGH LIFE • 4

GLUTENBERG BLONDE

gluten free

4.5% abv — 16oz can — QC • 8.5

MAHR'S "U"

flavorful, unfiltered lager

5.2% abv — 16.9oz — DE • 13

EVIL TWIN NOMADER WEISSE

berliner weisse

4% abv — 12oz can — DK • 8

CISCO GREY LADY

belgian style wit

4.5% abv — 12oz can — MA • 6.5

DE LA SENNE TARAS BOULBA

belgian pale ale

4.5% abv — 11.2oz bottle — BE • 10

STILLWATER CLASSIQUE

modern farmhouse ale

4.5% abv — 12oz can — MD • 7

NOTCH LEFT OF THE DIAL

session ipa

4.3% abv — 12oz can — MA • 5.25

BAXTER PAMOLA

pale ale

4.9% abv — 12oz can — ME • 5

SIXPOINT SWEET ACTION

cream ale

5.2% abv — 12oz can — NY • 6.5

JOLLY PUMPKIN LUCIERNAGA

oak aged, wild farmhouse ale

4.3% abv — 22oz bottle — MI • 16

HAANDBRYGGERIET

NORWEGIAN WOOD

smoky, spiced nordic farm ale

6.5% abv — 16.9oz bottle — NO • 16

KLOSTER ANDECHSER

WEISSBIER HELL

hefeweizen

5.5% abv — 16.9oz bottle — DE • 10

PRETTY THINGS JACK D'OR

hoppy farmhouse ale

6.4% abv — 22oz bottle — MA • 14

DE RANKE XX BITTER

belgian ipa

6.2% abv — 11.2oz bottle — BE • 11

DE DOLLE DULLE TEVE

hoppy belgian tripel

10% abv — 11.2oz bottle — BE • 12

BALLAST POINT SCULPIN

west coast ipa

7% abv — 12oz can — CA • 8

EVIL TWIN FEMME FATALE

YUZU

all brett ipa

6% abv — 22oz bottle — DK • 18

PRETTY THINGS ST.

BOTOLPH'S TOWN

english brown ale

5.7% abv — 22oz bottle — MA • 14

SHINER BOCK

dark lager

4.4% abv — 12oz can — TX • 5.25

GUINNESS DRAUGHT

irish dry stout

4.3% abv — 12oz can — IE • 7.5

MAYFLOWER PORTER

english porter

5.5% abv — 12oz bottle — MA • 6.5

EVIL TWIN IMPERIAL

BISCOTTI BREAK

strong porter with almonds

11.5% abv — 22oz bottle — DK • 24

STRUISE PANNEPOT

dark, spiced, unfiltered fishermen's ale

11.5% abv — 11.2oz bottle — BE • 12

VERHAEGHE DUCHESSE DE

BOURGOGNE

sour flanders red

6% abv — 11.2oz bottle — BE • 12

C I D E R

DOWNEAST CIDER

maine apples, gluten free

5.1% abv — 12oz can — ME • 7

BANTAM ROJO

cherries & peppercorns, gluten free

5.4% abv — 12oz bottle — MA • 9

APREVAL CIDRE CUVÉE DU

MANOIR

unfiltered, tannic, barnyardy

4% abv — 750ml bottle — FR • 24

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C O C K T A I L S

ROYAL 75

applejack, pomegranate,
lemon, bubbles • 10

ABSINTHE FRAPPE

herbsaint, benedictine • 10

CARDAMARO SMASH

grapefruit, mint • 10

AGE OF DISCOVERY

sherry, barolo chinato, cynar,
orange bitters • 12

PARIS CARVER

vodka, ginger, pear • 10

ROSE TYLER

cocchi rosa, lillet rouge, gin,
elderflower • 10

EAGLE'S DREAM

gin, crème de violette, egg
white*, lemon • 12

SON OF MARTINEZ

bmd barrel aged gin, dolin
rouge, cherry • 14

INK & FIRE

tequila, lime, agave, ancho
reyes, aperol • 10

JUNGLE CAT

five spice rum, lime, ginger,
almond, crushed ice • 10

ALIBI SCHOOL

old monk rum, bonal, cardamaro,
black walnut • 10

THE HOLLOW MEN

rye, cynar, cocchi rosa, becherovka,
yellow chartreuse • 11

DE LA LOUISIANE

rye, benedictine, dolin rouge,
herbsaint, peychauds • 12

ARABESQUE

fig bourbon, pomegranate,
lemon, honey • 10

AUTUMN STILL

bourbon, kümmel caraway,
averna, angostura • 10

MIND GLOW

hot toddy with rye whiskey,
bittermens hiver amer,
lemon, honey • 10

S P A R K L I N G W I N E

Louis de Grenelle Cremant de Loire 'Platine', France

13 Gl's — 52 Btl

Prima Perla Prosecco, Veneto

8 Gl's — 32 Btl

Lini 910 "Lambrusca" Rosso, Emilia-Romagna

10 Gl's — 40 Btl

J. Lassalle "Préférence" 1er Cru Brut, Champagne

— 96 Btl

W H I T E W I N E

Muscadet Sèvre et Maine Sur Lie, Delhommeau, 2013

9 Gl's — 36 Btl

Grüner Veltiner, Landhaus Mayer, Niederosterreich, 2013

10 Gl's — 40 Btl

Vermentino, Miravel Côtes de Provence Blanc, 2012

— 60 Btl

Sauvignon Blanc, Jean-François Mérieau, Touraine, 2013

11 Gl's — 44 Btl

Chenin Blanc, Cave de Saumur les Pouches, Saumur, 2013

10 Gl's — 40 Btl

Chardonnay, Sieur D'Arques, Limoux Haute Vallée, 2011

12 Gl's — 48 Btl

R E D W I N E

Grenache, Nuraghe Crabioni Cannonau, Sardegna, 2011

12 Gl's — 48 Btl

Cabernet Franc, Hureau 'Tuffe', Saumur-Champigny, 2011

12 Gl's — 48 Btl

Pinot Noir, Vincent Girardin, Volnay, 2010

— 70 Btl

Rhône Blend, Brunier le Pigeoulet Rouge, Vaucluse, 2012

13 Gl's — 52 Btl

Syrah, Courbis, Saint Joseph, 2011

— 56 Btl

Rhône Blend, Roger Perrin, Châteauneuf-du-Pape, 2011

— 65 Btl

Nebbiolo, Pertinace Langhe, Piedmont, 2011

12 Gl's — 48 Btl

Zinfandel, Ridge "East Bench", Sonoma, 2012

— 54 Btl

Tannat, Chateau Peyros, Madiran, 2009

12 Gl's — 44 Btl

Cabernet Sauvignon, Luc Pirlet, Languedoc, 2013

9 Gl's — 36 Btl

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