





PUB & KITCHEN



BAR SNACKS



JAR OF OLIVES \$5

EXTRA VIRGIN OLIVE OIL, AROMATICS

POT OF PICKLED VEGETABLES \$7

SPRING ONION, RAINBOW TURNIP, CARROT, CUCUMBER

ROASTED TOMATO SARDINE SPREAD

MIXED GREENS, TOASTED RYE BAGUETTE

DEVILED EGGS \$8

CARAMELIZED ONION, BACON, PARSLEY

CREAMY LEEK DIP \$8

TOASTED BAGUETTE

DUCK LIVER PATE \$10

RED ONION BALSAMIC MARMALADE, PISTACHIOS

ARTISANAL MEAT AND CHEESE BOARD (SEE BLACK BOARD) \$18/30



SMALL PLATES



JERUSALEM ARTICHOKE SOUP

PEARL BARLEY, SPINACH, GRUYERE, TOASTED BAGUETTE

HOMEMADE MAC & CHEESE \$10

ORECCHETTI

MONKFISH FRITTERS \$11

LONG ISLAND MONKFISH, FRIES, TARTER SAUCE

ZUCCHINI CARBONARA \$13/18

SMOKED BACON, YELLOW SQUASH, ZUCCHINI, POACHED EGG

GRANDMA DOLLY'S FAMOUS MEATBALLS \$12 WITH SPAGHETTI \$17





BANGER & MASH \$14

PORK AND STILTON SAUSAGE, MASHED POTATO, ONION GRAVY

GRILLED LINE-CAUGHT STRIPED BASS \$21

STEWED SAN MARZANO TOMATO, GREEN BEANS

GRASS FED HAMBURGER \$15

AGED CHEDDAR OR BLUE CHEESE, FRIES, McCLure's Pickle

BACON WRAPPED PORK LOIN \$23

HERITAGE FARMS PORK, BLANCHED KALE, FRUITY MUSTARD ROAST FREE RANGE ORGANIC CHICKEN \$21

GREEN BEANS, MASHED POTATO, PAN GRAVY

BUTTERNUT SQUASH RAVIOLI \$16

SAGE, BROWN BUTTER

GRILLED BUTCHER'S STEAK

Salsa Verde, Fries



COCKTAILS



MULLED CIDER \$ I I

OLD CROW BOURBON, HOMEMADE APPLE CIDER, CINNAMON

DARK AND STORMY \$11

GOSLING'S BLACK SEAL RUM, HOMEMADE GINGER BEER

RANDY SHANDY \$7.5

OMMEGANG WITTE, SPRITE, LEMON

THE BLUEBIRD \$11

BLUE COAT GIN OR LONG ISLAND VODKA, BLUE CHEESE STUFFED OLIVES

FLYING WASP \$11

ICED TEA INFUSED VODKA, HOMEMADE LEMONADE, MINT

ME LYCHEE LONGTIME \$11

BOMBAY SAPPHIRE, PROMETHEUS SPRINGS LYCHEE-WASABI ELIXIR, CUCUMBER, CANTON GINGER

ANTI-INTOXICANT \$ I I

TEQUILA, POMEGRANATE, AGAVE NECTAR, CAYENNE PEPPER SALT RIM

BEE'S NEST \$11

MICHTER'S RYE WHISKEY, FRESH GINGER, CLOVER HONEY

BELLINI \$11

PROSECCO, WHITE PEACH PUREE

PIMM'S PINT \$13

PIMM'S # I, STRAWBERRY, CUCUMBER, MINT, BASIL, LEMON

160Z BLOODY MARY \$13

HOMEMADE BLOODY MARY MIX, CELERY, OLIVE, PICKLED BEET, ONIO





GOAT CHEESE AND PEAR SALAD \$12

MIXED FIELD GREENS, POMEGRANATE VINAIGRETTE

GREENMARKET GARDEN SALAD \$11

GREEN BEANS, CHERRY TOMATO, LEMON OIL

CAULIFLOWER SALAD \$13

TRUFFLE OIL, RADICCHIO, PINE NUTS, GOLDEN RAISINS



SIDES 8\$



CAULIFLOWER CHEESE

BUBBLE & SQUEAK

TRUFFLE MASHED POTATO

HOUSE FRIES WITH BLOODY MARY KETCHUP



PUDDINGS 10\$



BATTERED MARS BAR AND VANILLA ICE CREAM DAILY PIE

GOOSEBERRY FOOL

BURNT CREAM



