



COLD & RAW



served with assorted sauces and condiments

SEASONAL OYSTERS 6/12 PCS

LITTLENECK CLAMS 6 PCS

CRAB COCKTAIL
colossal crab, traditional rémoulade

SHRIMP COCKTAIL
kelchner's cocktail sauce

FROM THE KITCHEN

HOISIN BBQ
PIG WINGS
shaved radish and carrot

FRIED LOBSTER
MAC N' CHEESE
malt vinegar aioli

CHURRASCO OF BEEF
*grilled flat iron steak,
guacamole, pico de gallo,
sautéed red onion,
flour tortillas*

SPICY ROCK SHRIMP
tempura, sesame soy aioli

LOBSTER
DUMPLINGS
*maine lobster, shaved
carrot slaw, sweet soy*

OUR BURGER
*cabot sharp cheddar,
sweet pickle-tomato relish,
brioche bun, fresh cut fries*

TRUFFLED HOUSE
CUT FRIES
*parmesan cheese,
japanese shichi-mi
tôgarashi seasoning*



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness, please notify us if you have any food allergies

REFRESHERS

COCONUT LAVENDER LEMONADE

lemon, coconut water, simple lavender

SPARKLING PEAR

*pear juice, honey, lemon,
rosemary-ginger syrup, soda water*

MINT JULEP

mint, lemon, fresca, ginger ale

COCKTAILS

PEAR TREE*

*pear vodka, orange liqueur,
lemon juice, simple syrup*

RUBY-TINI*

*ruby red vodka, grapefruit juice,
lemon juice, champagne*

LYCHEE BLOSSOM*

*raspberry vodka, lychee liqueur,
pomegranate & white cranberry juice*

GINGER SPICE*

*domaine de canton, bourbon,
lemon juice, brandied cherry*

VILLAGE SUNRISE*

*tequila, lemon juice, elderflower
liqueur, rhubarb bitters*

GIN THYME GIMLET*

gin, raspberry syrup, lime juice, thyme

* Happy Hour Cocktails Monday - Friday 4 PM TO 7 PM



WINES



Bubbles

DE PERRIER BRUT

loire, france

MIONETTO PROSECCO

veneto, italy

Whites

CIELO DRY ROSÉ

veneto, italy

CIELO PINOT GRIGIO

veneto, italy

URBAN RIESLING

mosel, germany

ARONA SAUVIGNON BLANC

marlborough, new zealand

GATO NEGRO CHARDONNAY, “UNOAKED”

central valley, chile

TANGENT ALBARIÑO

edna valley, california

LAGUNA RANCH CHARDONNAY

russian river valley, sonoma, california

Reds

DELOACH HERITAGE RESERVE PINOT NOIR

central coast, california

ATALIVA MALBEC

mendoza, argentina

BOGLE VINEYARDS MERLOT

north coast, california

GREYSTONE CELLARS CABERNET SAUVIGNON

lodi, california

LOUIS JADOT


burgundy, france

LUCA BOSIO BARBERA D’ASTI

piedmont, italy

PEIRANO ESTATES OLD VINE ZINFANDEL

lodi, california





BEER

Draughts

drawn by the pint

SAM SEASONAL
massachusetts

SIERRA NEVADA PALE ALE
california

YUENGLING LAGER
pennsylvania

COORS LIGHT
colorado

BASS
belgium

GUINNESS STOUT
ireland

Bottles

AMSTEL LIGHT
netherlands

LABATT PILSENER
canada

HEINEKEN
netherlands

ANCHOR STEAM PORTER
california

ANCHOR STEAM LIBERTY
california





Blended Whiskey



DEWAR'S WHITE LABEL, SCOTCH/WHISKEY

JOHNNY WALKER RED LABEL

JOHNNY WALKER BLACK LABEL

JOHNNY WALKER BLUE LABEL

CHIVAS REGAL 12 YEAR



Single Malt



GLENMORANGIE 18 YEAR

highlands

GLENMORANGIE 10 YEAR

highlands

OBAN 14 YEAR

highlands

MACALLAN 12 YEAR

speyside

MACALLAN 18 YEAR

speyside

GLENLIVET 12 YEAR

speyside

GLENLIVET 15 YEAR

speyside

GLENLIVET 18 YEAR

speyside

LAGAVULIN 16 YEAR

islay

GLENFIDDICH 12 YEAR

speyside

GLENFIDDICH 15 YEAR

speyside

BALVENIE 12 YEAR

highlands

BALVENIE 15 YEAR

highlands



DESSERTS

RED VELVET CUPCAKE

cream cheese icing

VANILLA CRÈME BRULÉ

fresh berries

HOT DIM SUM DONUTS

raspberry, cream cheese, chocolate sauces

WHITE CHOCOLATE POT DE CRÈME

blueberries and whipped cream

The **Lucky Cupcake** Company's Village Bakery

CHOCOLATE "CAKE"

crème anglaise

ICE CREAM ASSORTMENT



Ports



SANDEMAN'S FOUNDERS RESERVE

TAYLOR FLADGATE 10 YEAR

TAYLOR FLADGATE 20 YEAR



Cognac



COURVOISIER VSOP

COURVOISIER VS

REMY MARTIN XO

HENNESSY VS

2016 WINE DINNERS

J. LOHR WINE DINNER APRIL 22

*a four course wine pairing event which begins with
grilled shrimp goat cheese risotto and toasted hazelnuts
paired with riverstone chardonnay*

PIO CESARE ITALIAN WINE DINNER MAY 12

*a four course wine pairing event which begins
with aroncini, roasted eggplant and artichoke coulis
paired with mionetto il prosecco*

**GUARACHI WINE PORTFOLIO
WINE DINNER AUGUST 18**

*a four course wine pairing event which begins
with tuna tartar paired with pascual toso brut*

**ACHAVAL FERRER
WINE DINNER SEPTEMBER 22**

*a four course wine pairing event which begins with
crispy wild boar belly, watercress and sweet noodle
paired with malbec*



For reservations, please call (215) 794-4020