



⚓ Soups & Salads

Local Clam Chowder - 14

bacon, potato, celery, scallion, Jersey clams

Caesar Salad - 15

kale, romaine, roasted garlic aioli, parmesan, toasted breadcrumbs

Apple Salad - 15

honeycrisp apples, toasted pecans, kale, romaine, shaved manchego, lemon honey vinaigrette

Wedge Salad - 15

iceberg lettuce, Niman Ranch bacon, red onions, cave aged cheddar, sliced greenhouse tomato buttermilk ranch

Shareables ⚓

General Tso Bao Bun - 17

organic chicken, orange soy, cucumber, cilantro, pickled onions

Twice Cooked Wings - 18

buffalo sauce, buttermilk ranch

Shrimp Tempura - 22

smoked chili aioli

Mikey's Pan Pizza - 17

bianco tomato, parmesan reggiano, olive oil

Charcuterie Board - 28

soppressata, chorizo, aged cheddar, brie, manchego, accompaniments

Pretzel Bites - 15

red wine mustard

Beef Queso Dip - 15

grass fed ground beef, pickled jalapeno, cheddar, chips

Mushroom Tempura - 16

yuzu aioli

Tuna Tartar - 19

crispy rice, unagi sauce, sriracha aioli

⚓ Sides

Fries 7 / Broccoli 10 / Parmesan Risotto 14
Eggplant Parmesan 15 / Whipped Potatoes 10

Kids ⚓

Fried Chicken & Whipped Potatoes - 15

Mac & Cheese - 14

Cheeseburger & Fries - 13

Chicken Fingers & Fries - 13

Cheese Pizza - 17

Grilled Chicken & Whipped Potatoes - 13

In A Bun ⚓

served with side salad, substitute fries for \$3

Poppa - 18

brisket blend burger patty, Niman Ranch bacon, cheddar, pickles, red onion, tomato, "big mac" aioli

Nashville Hot Chicken - 17

organic chicken breast, pickles, buttermilk ranch

Cubano - 17

ham, roasted pork, swiss, mustard
butter toasted semolina

⚓ Entrees

Pork Chop Schnitzel - 28

pounded & breaded pork chop, apple, napa cabbage, pickled onion, arugula, dijon aioli

Duo Of Chicken - 29

chicken carnitas, roasted chicken breast, sweet potato puree, guajillo chili, pineapple, salsa, charred carrots

Prime Sirloin - 38

whipped potato, shishito pepper, salsa verde, crispy shallots

Seared Jersey Fluke - 35

brown butter, lemon, broccolini

Seared Scallops - 39

Barneget Light scallops, parmesan risotto, lemon, spinach, peas, garlic

Lobster Fried Rice - 39

shishito peppers, scallions, american brown rice, crispy chili, cilantro

Prime St. Louis Ribs - 28

chipotle bbq sauce, mac & cheese

Smiling Earth Mushroom Fried Rice - 22

shishito peppers, scallion, american brown rice, crispy chili, cilantro

Desserts ⚓

Toffee Sponge Cake - 13

toffee sauce, vanilla ice cream, pineapple

Banana Split - 13

vanilla ice cream, cherries, whipped cream, rum caramel

Mom's Crumcake & Cookies - 13

Chocolate Mousse - 14

shortbread crumble, macerated strawberries, strawberry preserves

Cocktails

Abra Kadabra - \$14
Bluecoat Gin, Butterfly Tea, Lemon Juice

Metzner Manor - \$14
Hanson Vodka, Borghetti Caffè, Espresso

Tangerine Dream - \$14
Tres Agave Reposado, Cointreau, Vanilla,
Tangerine Juice, Lime Juice

Highlander - \$14
George Dickel Bourbon, Harney & Sons Black Tea,
Lemon Juice, Honey Syrup, Mint

Across The Pond - \$15
George Dickel Rye, L'Orgeat Almond, Orange Bitters,
Angostura Bitters, Demerara Syrup, Luxardo Cherries

Picante Primavera
Tanteo Jalapeno Tequila, Mezcal Vago,
Agave Nectar, Lime Juice, Pineapple Juice

Strawberry Sunset - \$15
Coconut Cartel Rum, Real Strawberry, Prosecco,
Lime Juice, Mint

Saltwater Negroni - \$15
Bluecoat Gin, Campari Apertivo, Aperol,
Carpena, Punt E Mes, Cold Brew

Pepino Cooler - \$14
Hanson Vodka, St. Germain, Cucumber, Mint,
Lime Juice

Red Wine

| | Glass | Bottle |
|--|-------|--------|
| Chianti Classico Riserva, Melini Fatiorie, Tuscany, Italy | | 65 |
| Chianti San Lorenzo, Melini Fatiorie, Tuscany, Italy | 11 / | 42 |
| Malbec, Adelante, Mendoza Argentina | 13 / | 45 |
| Pinot Noir, Farm To Table Victoria, Australia | 14 / | 48 |
| Pinot Noir, Salena Grande Cuvee Willamette, Oregon | | 60 |
| Cabernet Sauvignon "Hilltop", J.Lohr Paso Robles | 16 / | 60 |
| Cabernet Sauvignon, Verdaci | | 65 |
| Cabernet Sauvignon, Carta Vieja Grand Reserva, Maule Chile | | 50 |
| Santi Ventale Valpolicella Superiore, Veneto, Italy | | 36 |
| Vidal-Fleury, Cotes Du Roque Rhone, France | 11 / | 38 |
| Vidal-Fleury, Saint Joseph Syrah | | 60 |
| Nino Negri Valtellina Superiora Mazer Nebbiolo, Piedmont, Italy | | 50 |
| Nino Negri Sfursat Della Valtellina Docq, Piedmont, Italy | | 80 |

White Wine

| | Glass | Bottle |
|---|-------|--------|
| Rose, Santi Bardolino Infinito | 11 / | 39 |
| Prosecco, Botter Prosecco | 10 / | 39 |
| Sauvignon Blanc, Blue Quail | 12 / | 40 |
| Sauvignon Blanc, Pont de Chuleiar Knights Bridge | | 70 |
| Chardonnay, Blue Quail Organic | 12 / | 40 |
| Chardonnay, Knights Bridge | | 55 |
| Pinot Grigio, Santi Sortesela | 11 / | 36 |
| Bianco, Nino Nigri Alpi | | 55 |
| Castello Monaci Salento Verdeca | 12 / | 40 |
| Blanc Cotes du Rhone Vidal | 11 / | 39 |
| Riesling, Mt. Beautiful | | 45 |

Top Shelf Pours

Tequila

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| Tres Agave Blanco - \$10 |
| Tres Agave Reposado - \$15 |
| Tres Agave Anejo - \$16 |
| Tequila Ocho Blanco - \$16 |
| Tequila Ocho Reposado - \$18 |
| Tequila Ocho Anejo - \$23 |
| Prospero Blanco - \$13 |
| Prospero Reposado - \$16 |
| Prospero Anejo - \$18 |
| Tequila 123 Blanco - \$19 |
| Tequila 123 Reposado - \$21 |
| Tequila 123 Extra Anejo - \$25 |

Whiskey

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| McConnell's Irish Whiskey - \$10 |
| McConnell's Sherry Cask Whiskey - \$13 |
| George Dickle Rye - \$10 |
| Rittenhouse Bottle In Bond Rye - \$10 |
| Mitcher's Rye - \$16 |
| Widow Jane Paradigm Rye - \$16 |
| Whistle Pig Piggyback Rey 6yr - \$16 |
| The Balvenie Doublewood Scotch 12yr - \$26 |
| Glenfiddich Sherry Cask Scotch 12yr - \$25 |
| Monkey Shoulder Scotch - \$13 |
| George Dickle Bourbon 8yr - \$13 |
| Clyde May Bourbon - \$14 |
| Elijah Bourbon 12yr - \$16 |
| High West Bourbon - \$14 |
| Whistlepig Piggyback Bourbon 6yr - \$16 |
| Old Weller Bourbon - \$22 |
| Widow Jane Bourbon 10yr - \$24 |