Renault Wines & Champagnes	glass	bottle
Cabernet Sauvignon (dry, jammy)	12$	55$
Meritage (cloves & cherries, full body)	12$	55$
Rouge (cedar notes, light body)	12$	55$
Cabernet Franc (black pepper, full body)	12$	55$
Port (chocolate, raisin, jammy)	9$	45$

Rose (pomegranate & cherries, dry)	12$	55$
Fleur de Blanc (fruit, floral, off-dry)	12$	55$
Chardonnay Reserve (apple, finish, dry)	12$	55$
Riesling (melons, semi-sweet)	12$	55$

American Champagne , Rsv (citrus)	14$	60$
Pink Champagne, Rsv (fruity, dry)	14$	60$
Blueberry Champagne (semi-sweet)	15$	65$
Sparkling Cider (crispy-dry)	14$	60$
---		

	glass	pitcher
Sangria	12$	38$

light, crisp & citrusy with a smooth renault wine finish

choice of: red, white, blush

Flights

Louie Special 22$
choose any 4 wines

Renault Premier 26$
choose any 4 wines & any 1 champagne

Champagne Pop 28$
experience all of our champagnes

Join The Renault Legacy Club!

Recieve 3, 6, or 12 signature Renault bottles per quarter, along with discounts on great events for you & your family throughout the year!

Scan the QR code for more information!

BAR

TASTE

Charcuterie & Cheese (for 2) 24$ (for 4) 38$
local & international cured meats, cheeses, assorted artisan mustards & jams/preserves, honeycomb, grissini, crisps, crackers

French Onion Soup 12$
gruyere & raclette, sourdough baguette, chives

Chicken & Corn "Chowder" 14$
cilantro, chipotle & lime, cornbread

Tomato Bisque & Grilled Truffle Cheese 16$
basil, creme fraiche, sourdough

Fall Harvest Caesar Salad 12$
baby gem romaine & shaved brussels sprouts, baby kale, pomegranate, parmigiano reggiano, brown butter-garlic croutons, house creamy caesar dressing
-grilled chicken +7$* *-grilled shrimp +12$

Autumn Pears "Caprese" 18$
chilled grilled assorted pears, watercress, baby tomatoes & caramelized cipollini onions, basil, toasted walnuts, burrata cheese & walnut oil, fig-balsamic reduction

French Fries, *sea salt, sarawak pepper & herbs*	-4$-
(three) Cheese Fries, *raclette, cooper sharp, parmigiano*	-7$-
Old Bay Tater Tots, *creme fraiche ranch dip*	-9$-
Truffle "Mac & Cheese,"*mushrooms, brown butter crumbs, herbs*	-9$-
Garden Side Salad, *season's greens, tomatoes & cucumbers*	-6$-
Grilled Asparagus, *sea salt & lemon, olive oil*	-6$-
Spicy Meatballs, *tomato sauce, pecorino romano*	-12$-

Renault Double Smash Burger 16$
bacon, cooper sharp & pickle chips, caramelized onion remoulade, potato bun
-fried egg +3$* *-fried duck egg +5$

Louie's Dip 18$
braised beef, lamb, pork & chicken, raclette cheese & hot mustard baguette, "au jus"

Drunken Spicy Polpette Sub 18$
renault cabernet meatballs & marinara, hot honey peppers, aged provolone, "philly" roll

Crispy Chesapeake "Crabby Patty" 18$
bibb lettuce & pepperoncini-tomato relish, remoulade, brioche bun

Harvest Cocktails

Wicked Orchard 16$
ginger whiskey, apple pucker, lemon, apple elixir & club soda

Gettn' Figgy "Wit It" 16$
figenza vodka, domaine de canton, pineapple, house simple

Smoked Harvest Margarita 16$
campante, allspice-simple, lime, orange & agave

Spiced Maple Mule 15$
capt. morgan rum, lime, maple, vanilla-cinnamon simple, bitters

Lavender Citrus Drop 16$
grey goose citron, frangelico, blood orange, lemon & lavender

Blood Orange Margarita 16$
casamigos reposado, cointreau, blood orange, lime

Campfire Old Fashioned 15$
sorghum-infused bourbon, orange, chocolate bitters, luxardo

Harvest Mocktails

Lavender Citrus Mock-Drop 10$
hazelnut & lavender simple, blood orange, lemonade

Maple Mock-Mule 9$
maple, lime, vanilla cinnamon simple, ginger beer

Fall Hops

DRAFTS			glass/pitcher
Yuengling	6/16$	Miller Light	6/16$
Coors Light	6/16$	Blue Moon	7/19$
Cape May IPA	8/22$	Dogfish IPA	7/19$
Guinness	8/22$		
Sam Adams Oktoberfest			8/22$
Double Nickel The Hallway Pumpkin Ale			8/22$
Double Nickel Birdwatcher IPA			8/22$
Double Nickel Vienna Lager			8/22$
Double Nickel Weekend Warrior Hazy			8/22$

BOTTLES			bottle/bucket
Coors Light	7/32$	Yuengling	7/32$
Michelob Ultra	7/32$	Miller Light	7/32$
Budlight	7/32$	Dos Equis	8/37$
Corona	8/37$	Corona Light	8/37$
Stella Artois	8/37$	Heineken	8/37$
Heineken Zero	8/37$		
Sierra Nevada Pale Ale			
Voodoo Ranger IPA (can)			8/37$
Founders All Day IPA			8/37$
Allagash White Belgium Wheat			8/37$

Classic Jumbo Buffalo Wings 16$
choose ranch or blue cheese dressing

Warm Bavarian Style Pretzel 14$
stout-pickled mustard seed & jalapeno queso, sweet mustard

Smothered Tots 18$
blue crab & creamed corn, old bay pickled peppers, crispy sage

Bouillabaisee 34$
monk fish & king salmon, black mussels, shrimp & littleneck clams; tomatoes, fennel, leeks, herbs, tomato-saffron broth, garlic baguette

Cheesy Mac & Fried Chicken Bowl 26$
shitakes, peas & pearl onions, baby carrots, house fermented hot sauce

Iron Seared Prime Beef Tips 38$
pommes aligot, grilled asparagus, wild mushroom gravy

800°

Warm Flatbread Bruschetta -20$-
mozzarella & parmigiano reggiano, fresh tomatoes, garlic, basil & cold pressed olive oil, sea salt flakes & sarawak pepper

Sausage & Peppers Pie -23$-
wild boar italian sausage & roasted red peppers pizza, garlic, parmigiano reggiano

Margherita -20$-
confit baby tomatoes, basil, fresh mozzarella

Chicken Caesar Salad Pizza -24$-
woodstone oven-fired white pie, stracchino & mozzarella cheeses, garlic, parmigiano reggiano, olive oil; chilled baby gem romaine caesar salad & grilled chicken breast, spanish white anchovies

Pie Just For You... -23$-
*build your own pizza, choose any *3 items:*

pepperoni	roasted peppers	cherry peppers
salami	onions	spinach
bacon	jalapenos	goat cheese
polpette	tomatoes	aged provolone
grilled chicken	wild mushrooms	truffle pecorino cheese

additional items 2$ each

Irish Coffee Crème Brulee 12$
whiskeyfluff, dark chocolate, candied orange

Honey-Carmel Pecans 10$
shortbread, white chocolate, banana-chocolate chip ice cream

Circa '94 Renault Cheesecake 12$
port-figcompote, grahamcracker waffer & chantilly

Warm Honeycrisp Apple Pie 12$
a la mode; crème fraiche semi freddo & cinnamon lace tuille

Gelato by the scoop 5$
plase ask your server

Irish Coffee Crème Brulee 12$
whiskeyfluff, dark chocolate, candied orange

Honey-Carmel Pecans 10$
shortbread, white chocolate, banana-chocolate chip ice cream

Circa '94 Renault Cheesecake 12$
port-figcompote, grahamcracker waffer & chantilly

Warm Honeycrisp Apple Pie 12$
a la mode; crème fraiche semi freddo & cinnamon lace tuille

Gelato Per Scoop 5$

Cabernet-Chocolate Madagascar Vanilla Bean

Hazelnut & Nutella Strawberries & Cream

Seasonal Selection
please ask your server

Sweet Sips	glass	bottle
Renault Port Wine *Chocolate, raisin, jammy*	9$	45$
Renault Blueberry Champagne *semi-sweet*	15$	65$

Sweet Cocktails

Pumpkin Espresso Martini 15$
vanilla vodka, caramel whiskey, pumpkin, whipped cream

Chocolate NY Sour 16$
maker's mark, chocolate liquor & bitters

Rainbow Cookie Martini 15$
vanilla vodka, frangelico, amaretto, pineapple

Chai Oh My! Martini 16$
capt. morgan, chai, vanilla-cinnamon simple, cream

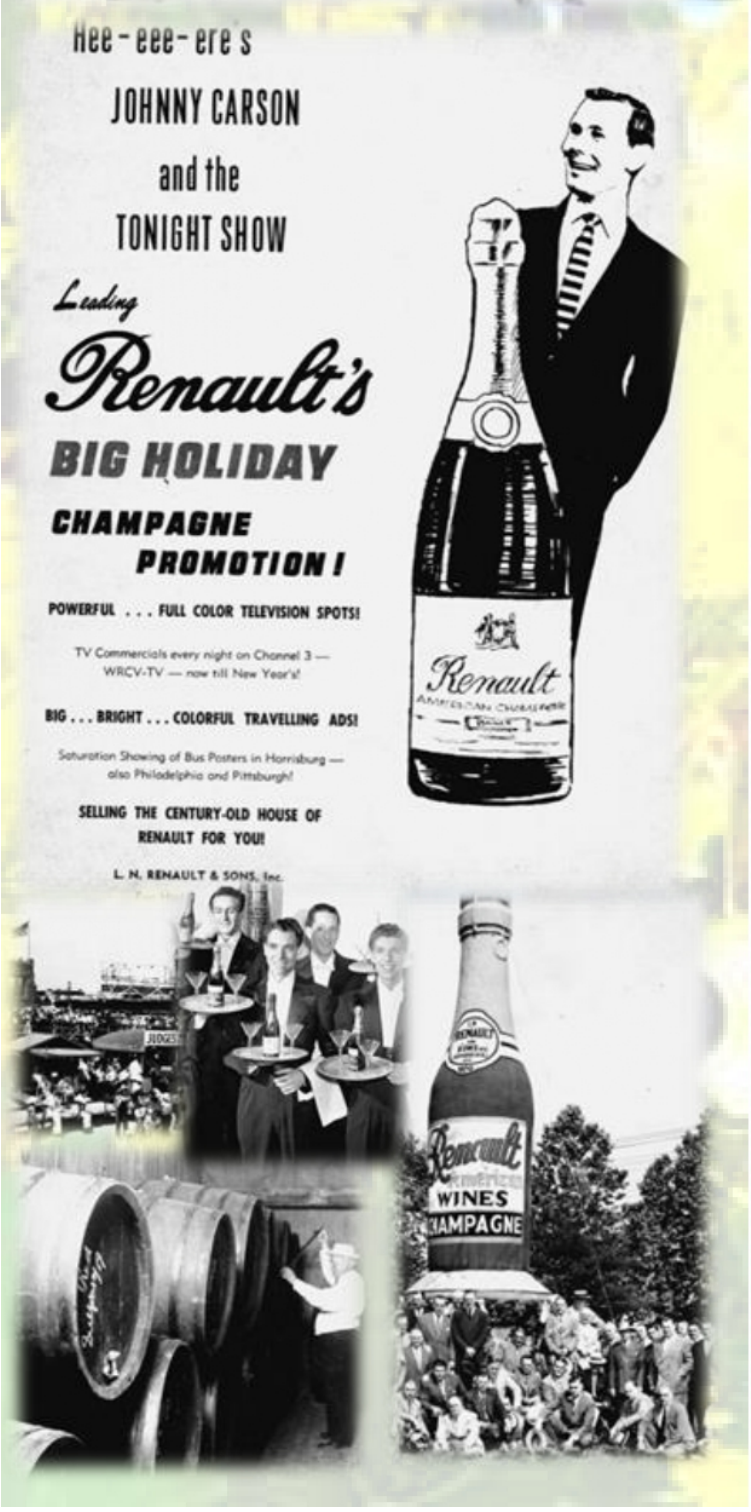
Sweet Mocktails

Rainbow Cookie Mocktini 10$
lyre's non-alcoholic amaretto, hazelnut syrup, pineapple juice

Chocolate Mousse Mocktini 8$
cold brew, chocolate syrup, vanillasyrup,cream

Coffee & Tea

coffee 4$
Espresso 4.50$
inquire about our tea selection 4$



800°

Warm Flatbread Bruschetta -20$-
mozzarella & parmigiano reggiano, fresh tomatoes, garlic, basil & cold pressed olive oil, sea salt flakes & sarawak pepper

Sausage & Peppers Pie -23$-
wild boar italian sausage & roasted red peppers pizza, garlic, parmigiano reggiano

Margherita -20$-
confit baby tomatoes, basil, fresh mozzarella

Chicken Caesar Salad Pizza -24$-
woodstone oven-fired white pie, stracchino & mozzarella cheeses, garlic, parmigiano reggiano, olive oil; chilled baby gem romaine caesar salad & grilled chicken breast, spanish white anchovies

Pie Just For You... -23$-
*build your own pizza, choose any *3 items:*

pepperoni	roasted peppers	cherry peppers
salami	onions	spinach
bacon	jalapenos	goat cheese
polpette	tomatoes	aged provolone
grilled chicken	wild mushrooms	truffle pecorino cheese

additional items 2$ each

Poulet Rouge 30$
boneless french red chicken, farmer's cheese & winter herbs, farro-wild rice pilaf, fresh figs, cranberry-chicken jus

Bouillabaise 34$
monk fish & king salmon, black mussels, shrimp & littlenect clams; tomatoes, fennel, leeks, herbs, tomato-saffron broth, garlic baguette

Butternut Casoncelli (vegan) 28$
fire roasted butternut squash stuffed pasta, wild mushrooms, english peas & pearl onions, vegan thyme-brown sugar "nage"

Iron Seared Prime Beef Tips 38$
pommes aligot, grilled asparagus, wild mushroom gravy

Braised Beef Shortrib Tacos Plate 24$
spicy adobo rice, squashes & refried beans, home fermented salsa limes, soft flour tortillas

French Fries, *sea salt, sarawak pepper & herbs* -4$-

(three) Cheese Fries, *raclette, cooper sharp, parmigiano* -7$-

Old Bay Tater Tots, *creme fraiche ranch dip* -9$-

Truffle "Mac & Cheese,"*mushrooms, brown butter crumbs, herbs* -9$-

Garden Side Salad, *season's greens, tomatoes & cucumbers* -6$-

Grilled Asparagus, *sea salt & lemon, olive oil* -6$-

Spicy Meatballs, *tomato sauce, pecorino romano* -12$-

Charcuterie & Cheese (for 2) 24$ (for 4) 38$
local & international cured meats, cheeses, assorted artisan mustards & jams/preserves, honeycomb, grissini, crisps, crackers

Fall Harvest Caesar Salad 12$
baby gem romaine & shaved brussel sprouts, baby kale, pomegranate, parmigiano reggiano, brown butter-garlic, croutons, house creamy caesar dressing
- grilled chicken +7$ -grilled shrimp +12$

Roasted Beetroot & Arugula 14$
frisee, heirloom chery tomatoes, candied hazelnuts & maple bacon crumble, dried chevre, banyuls vinaigrette

Autumn Pears "Caprese" 18$
chilled grilled assorted pears, watercress, baby tomatoes & caramelized cipollini onions, basil, toasted walnuts, burrata cheese & walnut oil, fig-balsamic reduction

Soupe a l'Oignon 12$
fancy onion soup, gruyere & raclette, sourdough baguette, chives

Chicken & Corn "Chowder" 14$
cilantro, chipotle & lime, cornbread

Grilled Big Shrimps 18$
tomato-apricot-almond chutney, fermented bird's eye chili honey

Smoked Salmon-B-L-T 20$
house cured applewood smoked lox & thick cut pepper bacon, butter lettuce, hot house tomatoes, sauce gribiche, sourdough toast

Renault Double Smash Burger 16$
bacon, cooper sharp & pickle chips, caramelized onion remoulade, potato bun
-fried egg +3$- -fried duck egg +5$-

Louie's Dip 18$
braised beef, lamb, pork & chicken, raclette cheese & hot mustard, baguette "au jus"

Crispy Chesapeake "Crabby Patty" 18$
bibb lettuce & pepperoncini-tomato relish, remoulade, brioche bun

Jamon au Fromage 16$
prosciutto de parma & french dbrie cheese, basil pesto, herb mayo, roasted pignolias & watercress, toasted baguette

TASTE 1864

A Heritage of Wine, Food & Gathering

in 1864, Louis Renault planted his first vines in Egg Harbor City, creating one of America's oldest wineries. What he rooted here was more than grapes-- he planted a vision of wine as a gift to be shared, bringing people together around the richness of the vineyard

For more than 160 years, Renault Winery has grown through changing seasons and generations, carrying forward a legacy of resilience, hospitality, and community. The vineyard endures as a symbol of gathering-- where every harvest tells a new chapter of the story that began with Louis Renault

Taste 1864 continues this tradition. Our menu is guided by the same rhythms as the vineyard, celebrating the connection between food and wine, the abundance of each season, and the timeless joy of sharing a table together.

Renault Wines & Champagnes

	glass	bottle
Cabernet Sauvignon (dry, jammy)	12$	55$
Meritage (cloves & cherries, full body)	12$	55$
Rouge (cedar notes, light body)	12$	55$
Cabernet Franc (black pepper, full body)	12$	55$
Port (chocolate, raisin, jammy)	9$	45$

Rose (pomegranate & cherries, dry)	12$	55$
Fleur de Blanc (fruit, floral, off-dry)	12$	55$
Chardonnay Reserve (apple, finish, dry)	12$	55$
Riesling (melons, semi-sweet)	12$	55$

American Champagne , Rsv (citrus)	14$	60$
Pink Champagne, Rsv (fruity, dry)	14$	60$
Blueberry Champagne (semi-sweet)	15$	65$
Sparkling Cider (crispy-dry)	14$	60$
---		

	glass	pitcher
Sangria	12$	38$

light, crisp & citrusy with a smooth renault wine finish

choice of: red, white, blush

Flights

Louie's Special 22$

choose any 4 wines

Renault Premier 26$

choose any 4 wines & any 1 champagne

Champagne Pop 28$

experience all of our champagnes

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Recieve 3, 6, or 12 signature Renault bottles per quarter, along with discounts on great events for you & your family throughout the year!

Scan the QR code for more information!

Harvest Cocktails

Wicked Orchard 16$
ginger whiskey, apple pucker, lemon, apple elixir & club soda

Gettn' Figgy "Wit It" 16$
figenza vodka, domaine de canton, pineapple, house simple

Smoked Harvest Margarita 16$
campante, allspice-simple, lime, orange & agave

Spiced Maple Mule 15$
capt. morgan rum, lime, maple, vanilla-cinnamon simple & bitters

Lavender Citrus Drop 16$
grey goose citron, frangelico, blood orange, lemon & lavender

Blood Orange Margarita 16$
casamigos reposado, cointreau, blood orange, lime

Campfire Old Fashioned 15$
sorghum infused bourbon, chocolate bitters, orange, luxardo

Harvest Mocktails

Lavender Citrus Mock-Drop 10$
hazelnut & lavender simple, blood orange, lemonade

Maple Mock-Mule 9$
maple, lime, vanilla cinnamon simple, ginger beer

Fall Hops

DRAFTS — glass/pitcher

Yuengling	6/16$	Miller Light	6/16$
Coors Light	6/16$	Blue Moon	7/19$
Cape May IPA	8/22$	Dogfish IPA	7/19$
Guinness	8/22$		

Sam Adams Oktoberfest	8/22$
Double Nickel The Hallway Pumpkin Ale	8/22$
Double Nickel Birdwatcher IPA	8/22$
Double Nickel Vienna Lager	8/22$
Double Nickel Weekend Warrior Hazy	8/22$

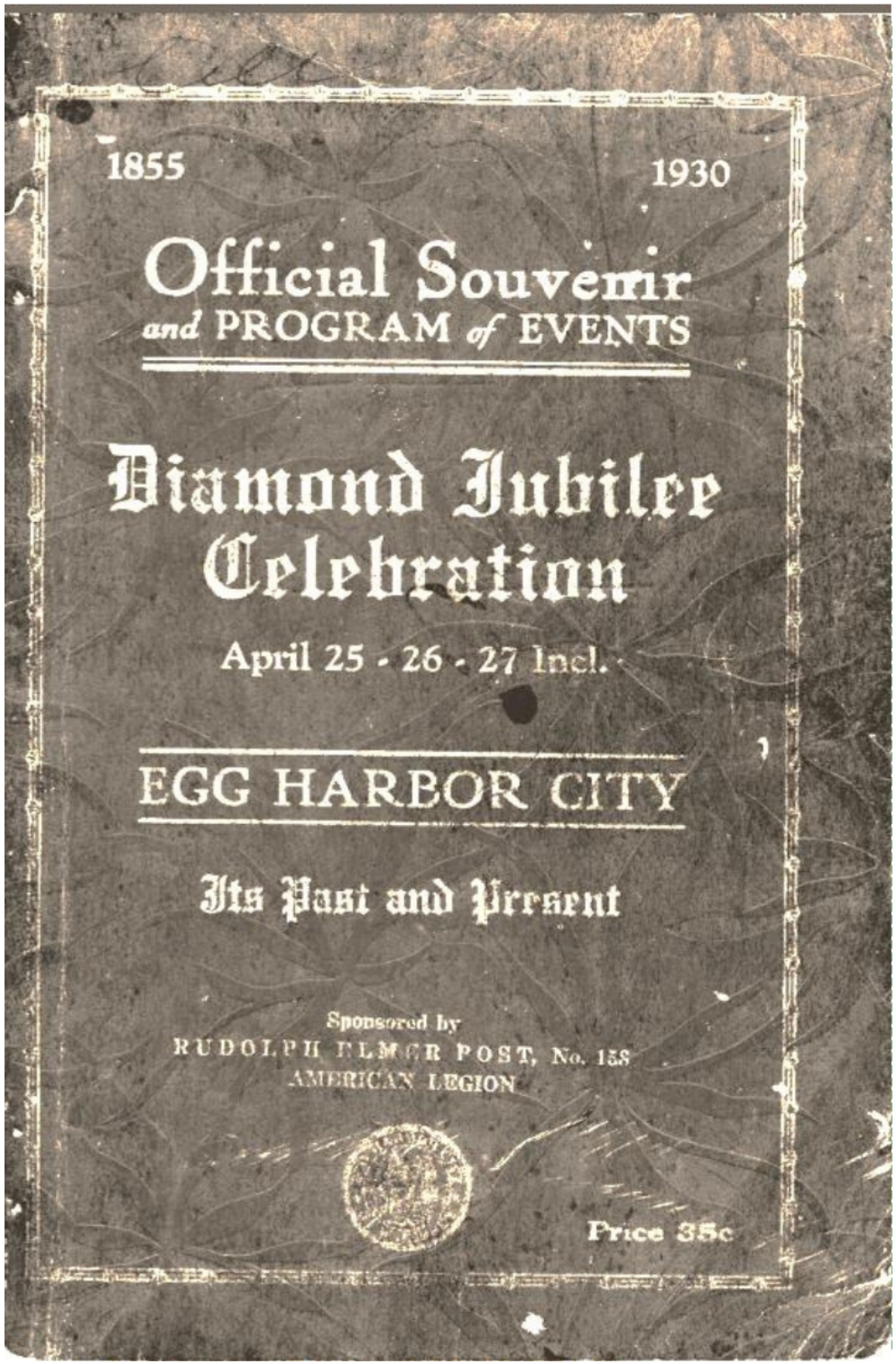
BOTTLES — bottle/bucket

Coors Light	7/32$	Yuengling	7/32$
Michelob Ultra	7/32$	Miller Light	7/32$
Budlight	7/32$	Dos Equis	8/37$
Corona	8/37$	Corona Light	8/37$
Stella Artois	8/37$	Heineken	8/37$
Heineken Zero	8/37$		

Sierra Nevada Pale Ale	8/37$
Voodoo Ranger IPA (can)	8/37$
Founders All Day IPA	8/37$
Allagash White Belgium Wheat	8/37$

TASTE

EST. 1864



Sweet Sips

	glass	bottle
Renault Port Wine *Chocolate, raisin, jammy*	9$	45$
Renault Blueberry Champagne *semi-sweet*	15$	65$

Sweet Cocktails

Pumpkin Espresso Martini 15$
vanilla vodka, caramel whiskey, pumpkin, whipped cream

Chocolate NY Sour 16$
maker's mark, chocolate liquor, cherry bitters

Rainbow Cookie Martini 15$
vanilla vodka, frangelico, amaretto, pineapple

Chai Oh My! Martini 16$
capt. morgan, chai, vanilla-cinnamon simple, cream

Sweet Mocktails

Rainbow Cookie Mocktini
lyre's non-alcoholic amaretto, hazelnut syrup, pineapple juice 10$

Chocolate Mousse Mocktini
cold brew, chocolate syrup, vanilla syrup,cream 8$

Coffee & Tea

Coffee 4$
Espresso 4.50$
Inquire about our tea selection 4$

Irish Coffee Crème Brulee 12$
whisky fluff, dark chocolate, candied orange

Honey - Caramel Pecans 10$
shortbread, white chocolate, roasted banana-chocolate chip ice cream

Circa '94 Renault Cheesecake 12$
port-fig compote, graham cracker wafer, chantilly

Warm Honeycrisp Apple Pie 12$
ala mode; crème fraiche semi freddo & cinnamon lace tuille

Sweet Sampling 16$
a taste of each; add a flavor of gelato as well

Gelato Per Scoop 5$

Renault Cabernet-Chocolate
Madagascar Vanilla Bean
Hazelnut & Nutella
Strawberries & Cream
Daily Seasonal Selection

please ask your server

Renault Cheese Course *per person/* 10$
chef's selection of accoutrements, artisan crackers & grapes

Season's Fruits & Berries Plate 12$
harvest fruits, melons, berries, grapes, house meyer lemon sorbet

TASTE 1864

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Renault Wines & Champagnes

	glass	bottle
Cabernet Sauvignon *(dry, jammy)*	12$	55$
Meritage *(cloves & cherries, full body)*	12$	55$
Rouge *(cedar notes, light body)*	12$	55$
Cabernet Franc *(black pepper, full body)*	12$	55$
Port *(chocolate, raisin, jammy)*	9$	45$

Rose *(pomegranate & cherries, dry)*	12$	55$
Fleur de Blanc *(fruit, floral, off-dry)*	12$	55$
Chardonnay Reserve *(apple, finish, dry)*	12$	55$
Riesling *(melons, semi-sweet)*	12$	55$

American Champagne , Rsv *(citrus)*	14$	60$
Pink Champagne, Rsv *(fruity, dry)*	14$	60$
Blueberry Champagne *(semi-sweet)*	15$	65$
Sparkling Cider *(crispy-dry)*	14$	60$

Sangria

glass	pitcher
12$	38$

light, crisp & citrusy with a smooth renault wine finish

choice of: red, white, blush

Join The Renault Legacy Club!

Flights

Louie's Special — 22$
choose any 4 wines

Renault Premier — 26$
choose any 4 wines & any 1 champagne

Champagne Pop — 28$
experience all of our champagnes

Chicken & Morels, Brie Raviolo — 34$
romanesco, cauliflowers, fines herbs, pancetta-beurre fondue

Butternut Casoncelli (vegan) — 28$
fire roasted butternut squash stuffed pasta,wild mushrooms, english peas, pearl onions, vegan thyme-brown sugar "nage"

Kurobuta Pork Loin Chop — 38$
chicken fried, crème fraiche-cheddar grits, roasted brussels sprouts with caramelized shallot "jam", pomegranates, sarawak pepper gravy, crispy sage

Pan Roasted King Salmon — 34$
farro-burst wild rice pilaf, pickled green apple & string bean "pico," caramelized shallot-beurre fondue

Chesapeake Crab Cakes — 38$
creamed corn, grilled asparagus, old bay tater tots, mustard seed remoulade

Grilled Bone-in NY Strip* (14oz) — 56$
kabocha & delicata squashes, baby carrots, shitake mushrooms, bordelaise

Tipsy Prime Beef Short Rib — 44$
Renault cabernet braised, pommes-celeriac puree, hard roasted winter roots & herbs, garlic chips,braising jus

The Taste 1864 Hamburger* — 45$
¾ lb american wagyu beef burger, camembert & grand marnier marmalade, whipped foie gras torchon, Renault meritage-"mole" & toasted caraway coleslaw, poppy seed brioche

Tallow Fried Opal Valley Rack of Lamb — 68$
pearl barley, grilled asparagus, rosemary "chimi" & pistachio crumble, lamb reduction, olive oil

* great food, not fast food... please allow for 20+ minute cooking times

Warm Flatbread Bruschetta

800°

mozzarella & parmigiano reggiano, fresh tomatoes, garlic, basil & cold pressed olive oil, sea salt flakes & sarawak pepper

- 20$ -

Sausage & Peppers Pie

wild boar italian sausage & roasted red peppers pizza, garlic, oregano, parmigiano reggiano

-23$-

Margherita

confit baby tomatoes, basil, fresh mozzarella

- 20$ -

Chicken Caesar Salad Pizza

wood stone oven fired white pie, stracchino & mozzarella cheeses,arlic, parmigiano reggiano, olive oil; chilled baby gem romaine caesar salad & grilled chicken breast, spanish white anchovies

- 24$ -

Pie just foryou...

*build your own pizza, choose any *3 items:*

- 23$-

pepperoni	*roasted peppers*	*cherry peppers*
salami	*onions*	*spinach*
bacon	*jalapenos*	*goat cheese aged*
polpette	*tomatoes wild*	*provolone truffle*
grilled chicken	*mushrooms*	*pecorino cheese*

accompagnement

*additional items 2$ each

French Fries,	*sea salt, sarawak pepper & herbs*	4$
(Three) Cheese Fries,	*raclette, cooper sharp, parmigiano reggiano*	7$
Truffle "Mac & Cheese,"	*mushrooms, brown butter crumbs, herbs*	9$
Garden Side Salad,	*season's greens, tomatoes & cucumbers, dressing*	6$
Grilled Asparagus,	*sea salt & lemon, olive oil*	6$
Spicy Meatballs,	*tomato sauce, pecorino romano*	12$
Baked Potato,	*sour cream, chives, pepper bacon, butter*	9$

Harvest Cocktails

Wicked Orchard 16$
ginger whiskey, apple pucker, lemon & apple elixir, club soda

Gettn' Figgy "Wit It" 16$
figenza vodka, domaine de canton, pineapple, house simple

Smoked Harvest Margarita 16$
campante, allspice-simple, lime, lemon, orange, agave

Spiced Maple Mule 15$
capt. morgan rum, lime, maple, vanilla-cinnamon simple, bitters

Lavender Citrus Drop 16$
grey goose citron, frangelico, blood orange, lemon & lavender

Blood Orange Margarita 16$
casamigos reposado, cointreau, blood orange, lime

Campfire Old Fashioned 15$
sorghum infused bourbon, chocolate bitters, orange, luxardo

Harvest Mocktails

Lavender Citrus Mock-Drop 10$
hazelnut & lavender simple, blood orange, lemonade

Maple Mock-Mule 9$
maple, lime, vanilla cinnamon simple, ginger beer

Fall Hops

BOTTLES	*bottle/bucket (5)*
Coors Light	7/32$
Yuengling	7/32$
Michelob Ultra	7/32$
Miller Light	7/32$
Budlight	7/32$
Dos Equis	8/37$
Corona	8/37$
Corona Light	8/37$
Stella Artois	8/37$
Heineken	8/37$
Heineken Zero	8/37$
Sierra Nevada Pale Ale	8/37$
Voodoo Ranger IPA (can)	8/37$
Founders All Day IPA	8/37$
Allagash White Belgium Wheat	8/37$

DRAFTS	*glass/pitcher*
Yuengling	6/16$
Miller Light	6/16$
Coors Light	6/16$
Blue Moon	7/19$
Dogfish IPA	7/19$
Cape May IPA	8/22$
Guinness	8/22$
Sam Adams Oktoberfest	8/22$
Double Nickel The Hallway Pumpkin Ale	8/22$
Double Nickel Birdwatcher IPA	8/22$
Double Nickel Vienna Lager	8/22$
Double Nickel Weekend Warrior Hazy	8/22$

VODKA

CHOPIN
GREY GOOSE
ABSOLUT
STOLI
TITOS

TEQUILA

CLASE AZUL
DON JULIO 1942
PATRON SILVER
PATRON REPOSADO
DON JULIO ANEJO
CAMPANTE (MEZCAL)

GIN

BOMBAY SAPPHIRE
HENDRICK'S
BEEFEATER
RUSTED REVOLVER
ACZU

RUM

MEYERS
BACARDI
MALIBU
CAPTAIN MORGAN

SCOTCH

JONNIE WALKER BLUE
JONNIE WALKER BLACK
MACALLAN/18
MACALLAN/12
GLENMORANGIE/14
GLENMORANGIE/12

BOURBON

BLANTONS
WHISTLE PIG 10
ANGELS ENVY
WOODFORD
RESERVE
BASIL HAYDEN
BUFFALO TRACE
MAKER'S MARK
FOUR ROSES

Charcuterie & Cheese (for2) 24$ (for4) 38$

local & international cured meats, cheeses, assorted artisan mustards & jams/preserves, honeycomb, grissini, crisps, crackers

Fall Harvest Caesar Salad 12$

baby gem romaine, shaved brussels sprouts, baby kale, pomegranate parmigiano reggiano, brown butter-garlic croutons, house creamy caesar dressing

Roasted Beetroot & Arugula 14$

frisee, heirloom cherry tomatoes, candied hazelnuts, maple bacon crumble, dried chevre, banyuls vinaigrette

Smoked Salmon Tartare 20$

house cured & apple wood smoked lox, red beet, avocado, micro coriander, cured duck egg yolk, cold pressed olive oil, toasted coriander, sourdough baguette

Autumn Pears "Caprese" 18$

chilled grilled assorted pears, watercress, baby tomatoes & caramelized cipollini onions, basil, toasted walnuts, burrata cheese, walnut oil, fig-balsamic reduction

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Soupe à l'Oignon 12$

fancy onion soup, gruyere & raclette, sourdough baguette, chives

Chardonnay-Butternut Bisque 18$

burnt vanilla crème fraiche, tarragon, celeriac "crackling," cold water lobster

Chicken & Corn "Chowder" 14$

cilantro, chipotle, lime, cornbread

Wild Boar Italian Sausage 16$

seared potato gnocchi, fennel & lemon oil, roasted peppers, oregano, pickled cherry pepper, parmigiano reggiano broth

Grilled Big Shrimps 18$

tomato-apricot-almond chutney, fermented bird's eye chili honey