

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\$
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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\$
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	glass	pitcher
<u>Sangria</u>	12\$	38\$

light, crisp & citrusy with a smooth renaudt wine finish

choice of: red, white, blush

Flights

Louie Special	22\$
<i>choose any 4 wines</i>	

Renault Premier	26\$
<i>choose any 4 wines & any 1 champagne</i>	

Champagne Pop	28\$
<i>experience all of our champagnes</i>	

Join The Renault Legacy Club!

Receive 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 Polpetta 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 Halfway 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

Bouillabaisse 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

Warm Flatbread Bruschetta		800° -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 & chanilly

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 9\$ 45\$
Chocolate, raisin, jammy

Renault Blueberry Champagne 15\$ 65\$
semi-sweet

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\$

TASTE
— EST. 1864 —

Hee-eee-ere s

JOHNNY CARSON
and the
TONIGHT SHOW

Leading
Renault's
BIG HOLIDAY
CHAMPAGNE
PROMOTION!

POWERFUL . . . FULL COLOR TELEVISION SPOTS!

TV Commercials every night on Channel 3 —
WRCV-TV — now till New Year's!

BIG . . . BRIGHT . . . COLORFUL TRAVELLING ADS!

Saturation Showing of Bus Posters in Harrisburg —
also Philadelphia and Pittsburgh!

SELLING THE CENTURY-OLD HOUSE OF
RENAULT FOR YOU!

L. N. RENAULT & SONS, Inc.

Warm Flatbread Bruschetta ^{800°} -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 & littleneck 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, -7\$-
parmigiano

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

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

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

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\$

Sangria

light, crisp & citrusy with a smooth renaud 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

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!



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\$

If you can't
get to bed
till the wee
hours!



RENAULT WINE TONIC

Reconstructive Tonic and System Builder



Long days, late hours, night after night at the shop or the office—every-day sneak thieves of your vitality—poor company to keep unless you're protected.

Be Forewarned and Forearmed with Renault.

Renault Wine Tonic is made from pure, sweet mature grapes, containing beet peptone, phosphates and other medicants of recognized high therapeutic value.

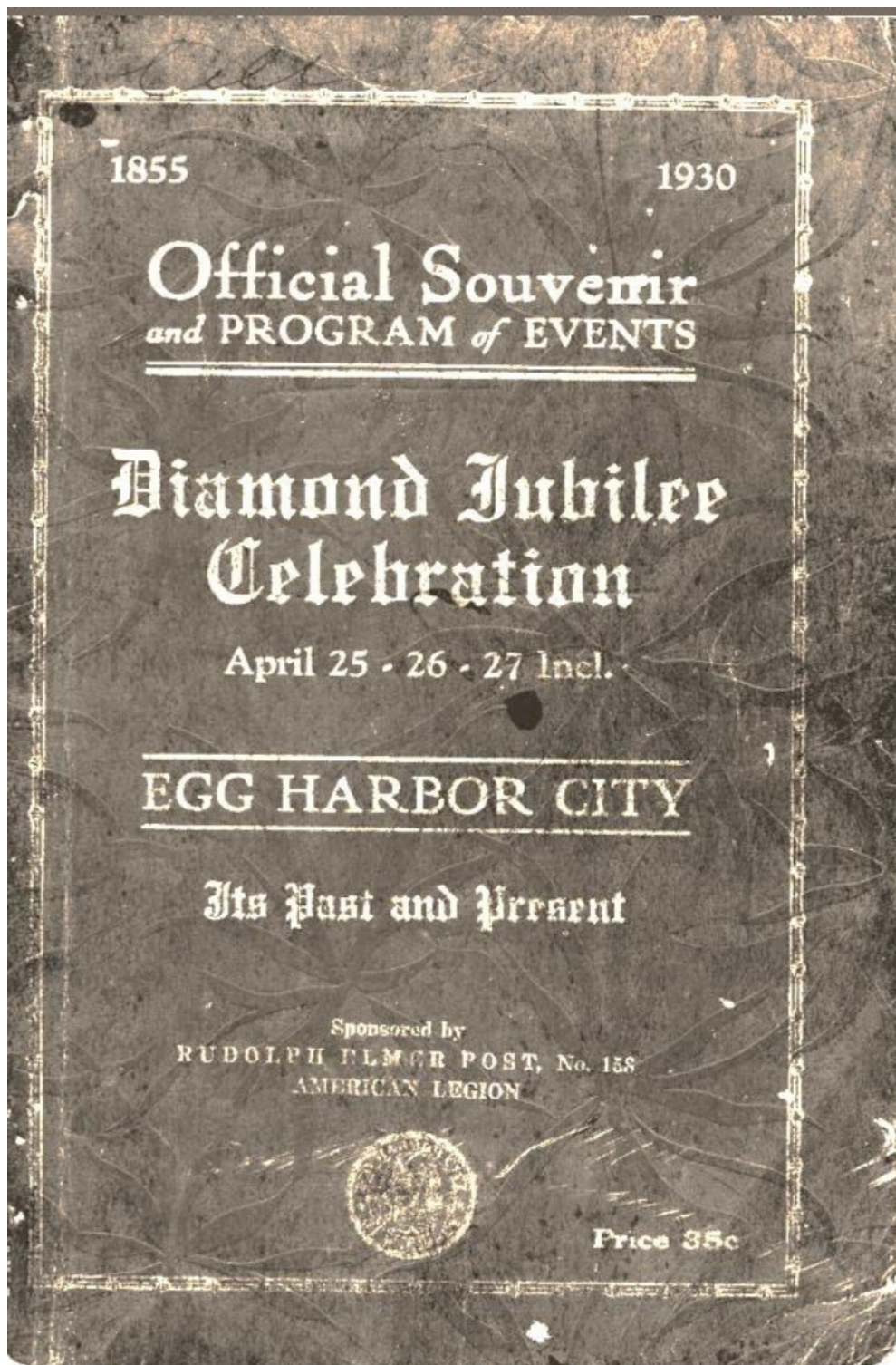
Always Keep a Bottle in Your Home. It is easy and pleasant to take. Send for a bottle now. Speak to your druggist about it. Let us have his name, please.

For Sale At Any of THE READ DRUG & CHEMICAL CO. 16 Stores

Manufactured by
L. N. RENAULT & SONS, Inc.
Egg Harbor City, N. J.

TASTE

— EST. 1864 —



Sweet Sips

	glass	bottle
Renault Port Wine <i>Chocolate, raisin, jammy</i>	9\$	45\$

Renault Blueberry Champagne <i>semi-sweet</i>	15\$	65\$
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Sweet Cocktails

Pumpkin Espresso Martini <i>vanilla vodka, caramel whiskey, pumpkin, whipped cream</i>	15\$
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Chocolate NY Sour <i>maker's mark, chocolate liquor, cherry bitters</i>	16\$
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Rainbow Cookie Martini <i>vanilla vodka, frangelico, amaretto, pineapple</i>	15\$
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Chai Oh My! Martini <i>capt. morgan, chai, vanilla-cinnamon simple, cream</i>	16\$
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Sweet Mocktails

Rainbow Cookie Mocktini <i>lyre's non-alcoholic amaretto, hazelnut syrup, pineapple juice</i>	10\$
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Chocolate Mousse Mocktini <i>cold brew, chocolate syrup, vanilla syrup, cream</i>	8\$
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Desserts

Pumpkin Harvest
Cheesecake 9\$

whipped cream, white chocolate & cherries

Warm Apple Pie "Galette" 12\$
vanilla bean ice cream & caramel sauce

Tiramisu Cake 12\$
dark chocolate sauce, hazelnut crumble

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Gelato Per Scoop: 5\$

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

please ask your server

Coffee & Tea

Coffee 4\$

Espresso 4.50\$

Inquire about our tea selection 4\$

TASTE 1864

In 1864, Louis Renault planted his first vines in EggHarbor 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.

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

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

Sangria

light, crisp & citrusy with a
smooth renault wine finish
choice of: red, white, blush

glass pitcher
12\$ 38\$



Join The Renault
Legacy Club!

Grilled Truffle Cheese & Tomato 18\$
Bisque

basil, creme fraiche, sourdough

Renault Double Smash Burger 16\$

bacon, cooper sharp & pickle chips, caramelized onion remoulade,
brioche bun
add fried egg 3\$

Crispy Chesapeake "CrabbyPatty" 18\$

lettuce & pepperoncini-tomato relish, remoulade, brioche bun

Turkey Club Croissant 16\$

crispy bacon, lettuce, tomato, aged cheddar, herb
mayonnaise

Quinoa, Sweet Potato & Kale 34\$
Ravioli

wild mushrooms, peas & pearl onions, butter fondue,
parmigiana reggiano

Chicken Fried Boneless Kurobuta 38\$
Pork Chop

crème fraiche-cheddar grits, roasted brussels sprouts with onion jam &
pomegranates, baby carrots, pepper gravy, crispy sage

Pan Roasted Atlantic Salmon 36\$

fburst wild rice pilaf, braised greens with country ham, sweet red
pepper green

Chesapeake Blue Crab Cakes 40\$

creamed corn & grilled asparagus, old bay fingerling potatoes
& pickled mustard seeds

Grilled Bone-in NY Strip* (14oz) 56\$

kabocha & delicata squashes, baby carrots, shitake mushrooms,
bordelaise

Herb & Beer Braised Half Chicken 36\$

Pommes aligot, garlic green beans & sweet drop peppers, braising jus

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

		Warm Flatbread Bruschetta 800° <i>mozzarella & parmigiano reggiano, fresh tomatoes, garlic, basil & cold pressed olive oil, sea salt flakes & sarawak pepper</i> - 20\$ - --- Sausage & Peppers Pie <i>italian sausage & roasted red peppers pizza, garlic, oregano, parmigiano reggiano</i> -23\$ --- Margherita <i>confit baby tomatoes, basil, fresh mozzarella</i> - 20\$ - --- Chicken Caesar Salad Pizza <i>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</i> - 24\$ - --- Pie just for you... <i>build your own pizza, choose any *3 items:</i> - 23\$- <i>pepperoni</i> <i>salami</i> <i>bacon</i> <i>grilled chicken</i> <i>roasted peppers</i> <i>onions</i> <i>jalapenos</i> <i>tomatoes wild</i> <i>mushrooms</i> <i>cherry peppers</i> <i>spinach</i> <i>goat cheese</i> <i>truffle pecorino</i>
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*additional items 2\$ each

French Fries, <i>sea salt, sarawak pepper & herbs</i>	4\$
(Three) Cheese Fries, <i>raclette, cooper sharp, parmigiano reggiano</i>	7\$
Truffle "Mac & Cheese," <i>mushrooms, brown butter crumbs, herbs</i>	9\$
Garden Side Salad, <i>season's greens, tomatoes & cucumbers, dressing</i>	6\$
Grilled Asparagus, <i>sea salt & lemon, olive oil</i>	6\$

Harvest Cocktails

Wicked Orchard <i>ginger whiskey, apple pucker, lemon & apple elixir, club soda</i>	16\$
Gettn' Figgy "Wit It" <i>figenza vodka, domaine de canton, pineapple, house simple</i>	16\$
Smoked Harvest Margarita <i>campante, allspice-simple, lime, lemon, orange, agave</i>	16\$
Spiced Maple Mule <i>capt. morgan rum, lime, maple, vanilla-cinnamon simple, bitters</i>	15\$
Lavender Citrus Drop <i>grey goose citron, frangelico, blood orange, lemon & lavender</i>	16\$
Blood Orange Margarita <i>casamigos reposado, cointreau, blood orange, lime</i>	16\$
Campfire Old Fashioned <i>smoked sorghum infused jim beam, chocolate bitters, orange, luxardo</i> ---	15\$

Harvest Mocktails

Lavender Citrus Mock-Drop <i>hazelnut & lavender simple, blood orange, lemonade</i>	10\$
Maple Mock-Mule <i>maple, lime, vanilla cinnamon simple, ginger beer</i> ---	9\$
Renault Blueberry Sparkling Hard Cider	
Hard Seltzer/ Hard Iced Tea <i>Surfside- Lemonade, Strawberry Lemonade, Raspberry Lemonade</i>	can/bucket
High Noon - Peach, Pineapple	10/42\$
Sun Cruiser Iced Tea Vodka	

Fall Hops

BOTTLES	bottle/bucket (5)	DRAFTS	glass/pitcher
Coors Light	7/32\$	Yuengling	6/16\$
Yuengling	7/32\$	Miller Light	6/16\$
Michelob Ultra	7/32\$	Coors Light	6/16\$
Miller Light	7/32\$	Blue Moon	7/19\$
Budlight	7/32\$	Dogfish IPA	7/19\$
Dos Equis	8/37\$	Cape May IPA	8/22\$
Corona	8/37\$	Guinness	8/22\$
Corona Light	8/37\$	Sam Adams Oktoberfest	8/22\$
Stella Artois	8/37\$	Double Nickel The Hallway	8/22\$
Heineken	8/37\$	Pumpkin Ale	
Heineken Zero	8/37\$	Double Nickel Birdwatcher	8/22\$
Sierra Nevada Pale Ale	8/37\$	IPA	
Voodoo Ranger IPA (can)	8/37\$	Double Nickel Vienna Lager	8/22\$
Founders All Day IPA	8/37\$	Double Nickel Weekend	8/22\$
Allagash White Belgium	8/37\$	Warrior Hazy	
Wheat			

VODKA

CHOPIN
GREY GOOSE
ABSOLUT
STOLI
TITOS

GIN

BOMBAY SAPPHIRE
HENDRICK'S
BEEFEATER
RUSTED REVOLVER
ACZU

SCOTCH

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

TEQUILA

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

RUM

MEYERS
BACARDI
MALIBU
CAPTAIN MORGAN

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, honey, grissini, crisps, crackers

Fall Harvest Caesar Salad 12\$
baby gem romaine & shaved brussels sprouts, baby kale, pomegranate, parmigiano reggiano, garlic croutons, creamy caesar dressing

Roasted Beetroot & Arugula 14\$
frisee, heirloom cherry tomatoes, toasted hazelnuts & smoked bacon, goat cheese crumbles, balsamic 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
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French Onion Soup 12\$
gruyere & raclette, sourdough baguette, chives

Warm Bavarian Pretzel 14\$
mustard seed queso, hot honey

Classic Jumbo Buffalo Chicken Wings 14\$
choose ranch or blue cheese dressing

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

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