



bar snacks

Bar Fries seasoned fries, shaved locatelli, charred lemon aioli (GF,v)	\$7
The Duke grilled stoop bread, "Duke's Mayonnaise," shaved heirloom tomato & truffle salt (v)	\$7
The "Orville" crispy fries, brown gravy with green onion & short rib	\$9



entrees

Overnight Bolognese beef & pork slow-simmered with roma tomatoes, garlic, tossed with house made pappardelle, locatelli cheese	\$19
Dayboat Scallops pan seared, roasted corn risotto, chives, grilled lemon (GF)	\$24
Tagine butternut squash, parsnips, carrot and chick peas simmered with Moroccan spices and roma tomatoes (GF,V) (add stoop bread \$2)	\$16
Your Favorite Chicken crispy pan-roasted free range chicken breast, finished with wild mushrooms, artichokes, pancetta & lemon butter, served with mashed potatoes (GF)	\$23
Short Rib Grinder crusty bread filled with sharp cheddar, caramelized onions, braised short rib, demiglace dip with fries	\$15
Angus Reserve New York Strip 12 oz hand-cut steak, red quinoa and potato hash, smoked shoulder bacon, roasted garlic butter & veggie of the day (GF)	\$27
This Burger 8 oz custom blend, house-made brioche bun, bacon jam, mushrooms, swiss cheese, roasted shallot & truffle aioli, cabernet glaze, hand cut fries	\$15

Stoop Bread, Herbed Butter & Arrabiata is served with entrees

sides

Soup du Jour	\$4/7
Cuke & Tomato Salad	\$4
Veg of Day	\$4
Fries	\$4
Potato Hash	\$4
Xtra Stoop Bread, Butter & Arrabiata	\$3

tacos, chips & tequila

Taco 1 corn tortilla, black bean succotash, cilantro, mango & avocado salsa, trail beans (GF,V)	\$10
Del Maguey San Luis Rio Mezcal	\$14
Taco 2 corn tortilla, caribbean bbq, pico de gallo, chipotle lime aioli, trail beans (GF)	\$13
Siete Leguas Reposado	\$12
Corn Chips & Guac with pico de gallo & salsa ranchera (GF,V)	\$10
Los Arangos Blanco	\$9

small plates

Mussels & Fries chorizo, onion, lemon, pacifico, grilled stoop bread	\$15
Sesame Tuna Tataki seared rare, wakame seaweed salad, yuzu ponzu	\$13
Arancini de Riso wild mushrooms, goat cheese & arrabiata	\$10
Heirloom Tomatoes & Burrata lemon oil, chives, crostini (v)	\$9
Goulash spicy sausage ragu, cavatappi pasta, reggiano parmigiana	\$11

salads

Rainbow Cobb rainbow kale, grilled chicken, tomato, red onion, cuke, egg & stilton blue dressing	\$14
Neighborhood House greens, shaved onion, cuke, tomato, carrot & lemon honey vinaigrette or balsamic dressing	\$11
Caesar chopped romaine, smoked bleu cheese, tomatoes, shaved Parm, croutons & spicy dressing	\$12
Add 8oz Steak (\$12; \$8 to Cobb) or 6oz Chicken (\$6) to any	



our kitchen team

Mike (Sweets) Sweetman | chef
Jeremias (Shinobi) Colon | line chef
Caleb (Kay) Duncan | line chef
Deshawn (Dayday) Grant | utility wizard