

DINNER

NEIGHBORHOOD SERVICES

Honest Food & Drink in the American Tradition



NIGHTLY PLATES A/Q

- Mon** Short Rib & Mash*
- Tue** Chicken & Waffles
- Wed** Chicken Fried Steak
- Thu** Chicken Fricassee Pot Pie
- Fri** Caramelized Scallops
- Sat** TBD always changing
- Sun** Jet Lag Special

APPS

- Bar Snack 8**
bbq potato chips
charred green onion dip
- Deviled Eggs 10**
crème fraîche/ smoked paprika
- Crispy Asparagus 12**
lemon-dill crème fraîche/ pecorino
- Shrimp Cocktail 17**
sweet chili sauce/ lemon
- Tortilla Soup Tribute 11**
chicken/ avocado/ cheddar
- Butcher's Meatballs* 13**
PtR bleu/ *original* voodoo sauce
- Grilled Avocado 13**
marinated tomato/ Sonoma dry jack
ciabatta crostini/ EVOO
- Jonah Crab & Sonoma Jack Gratin 16**
roasted tomato-cucumber salsa
tortilla chips

SALADS

- Bibb & Beet 11**
cucumber/ breakfast radish/ apple
marcona almonds/ our ricotta/ pecorino
white balsamic vinaigrette
- Sweet Gem Caesar 12**
sourdough crouton/ pickled red onion
Sonoma dry jack
Lieberman's style w/ shrimp 21
- Wedge My Way 13**
spiced pecan/ pear tomato/ 2 X bacon
creamy PtR bleu or 1000 Island
- Mixed Tomato & Burrata 17**
watercress/ shallot
white balsamic vinaigrette

MAIN PLATES

- Market Fish #1 A/Q**
straight up/ simply prepared
- Market Fish #2 A/Q**
bbq spice/ cheddar grits/ *original* voodoo sauce
- Crispy Cod & Chips 19**
malt coleslaw/ very dill tartar
- Rigatoni Bolognese 18**
burrata/ olive oil/ gremolata
- Short Rib Pot Roast Enchiladas 19**
crème fraîche/ jicama salad
- Chicken Milanese 20**
tomato/ dressed arugula/ pecorino
- BBQ Spiced Shrimp 25**
cheddar grits/ dressed chicory
original voodoo sauce
- Daily Noodle A/Q**
mixed/ rolled/ cut

WOOD GRILLED*

- Butcher's Burger 18**
aged cheddars/ caramelized onion
full dressed/ sea-salted Russet frites
- Bay of Fundy Salmon 27**
arugula/ tomato/ lemon dill crème fraîche
- 'London Broil' Steak Frites 29**
Nebraska flat iron/ *original* voodoo sauce
- Double Cut Pork Chop 29**
butterflied/ balsamic/ EVOO
salad milanese
- Filet of Beef Tenderloin 39**
bacon-cheddar potato gratin/ bistro butter
- 16oz Outlaw Ribeye 48**
arugula salad
horseradish crème fraîche

SIDE ORDERS 8

- Spinach Almondine
- Brussels/ Pancetta/ Maple
- Bacon-Cheddar Potato Gratin
- Three Jack and Mac Casserole

DESSERTS 9

- Bourbon Butterscotch Pot De Crème
- Warm Chocolate Cake à la Mode
- Banana Pudding Toasted Meringue

Mon - Thu 6:30am-11pm/ Fri - Sat 6:30am-12pm/ Sun 6:30am-10pm

General Manager: Michael Salerno

CITY MANDATED NOTICE

*There is a risk associated with raw shellfish, undercooked proteins, etc. Our Kitchen & Bar uses nuts, dairy, eggs, gluten and the like.

Please make your server aware of any and all food allergies

HOUSE COCKTAILS

BARREL AGED

- Rum Old Fashioned 14**
Havannah Club/ sugar cane/ bitters
- Manhattan 16**
Woodford Reserve Rye/ Carpano
- Bourbon Old Fashioned 16**
Knob Creek Single Barrel
sugar/ Angostura Bitters
- Pisco Negroni 14**
4gs Mosto Verde Pisco/ Campari/ Carpano

ON TAP

- Red Sangria 12**
Red Wine/ Cana Brava Rum
lemon /agave nectar
- Moscow Mule 11**
Aylesbury Duck Vodka
lime/ ginger beer
- Paloma 12**
Tequila Cabeza/ Grapefruit
Aperol/ lime/ agave nector
- Bramble Fizz 12**
Fords Gin/ lemon
simple/blackberry puree

MIXED

- St. Germain Cocktail 12**
St. Germain/ prosecco/ soda

- Classic Daiquiri 12**
El Dorado 3 yr casked aged Rum
sugar cane/ lime

- Aviation Cocktail 14**
Zephyr Black/ Maraschino Liqueur
Creme De Violette/ Lemon

- Good Vibrations 12**
white wine/ lemon
soda/ raspberries

- Central Standard Thyme 12**
4gs Acholado Pisco / thyme H2O
ginger beer / lime

- The Last Samurai 13**
Toki Whisky/lemon/chipotle-pineapple H2O

- Pop's Martini Salad 13**
Ketel One Vodka / bleu cheese olives/ pickled veggies

- Side Car 14**
Pierre Ferrand/ Cointreau
lemon /sugar

- Sympathy for the Devil 12**
Redemption Rye/ whiskey barrel bitters/ lemon

- Kashmir 12**
Aviation Gin/ lemon
raspberries/ Rosemary/ soda

- Strange Brew 12**
Jagermeister/ grapefruit
lime/ Sage

- Typhoon Punch 24**
Mount Gay Black Barrel/ chuncho bitters/ OJ & Pineapple
sugar cane/ lemon/ lime/Absinthe

- Paper Plane 12**
Evan Williams Single Barrel / Aperol/ Amarao Nonino
lemon

Please drink responsibly.