

BEER ON TAP / \$7 each

Allagash *White, ME*

Brooklyn *Summer Ale, NY*

Captain Lawrence *IPA, NY*

Guinness *Stout, Ire.*

Harlan *Honey Kölsch, NY*

Oscar Blues *Dale's Pale Ale, DC*

New England Brewing *Sea Hag, CT*

Stella Artois *Pale Lager, Belgium*

Two Roads *Honeyspot Road IPA, CT*

SPECIALTY TAP / \$10

Please Inquire

New Chef Specials

Crafted Daily

Please inquire with your server for details.



Executive Chef.

Kamal Rose

Sous Chef.

David Haight

Managing Partner.

Stephen Lewandowski

*These dishes contain nuts or seeds.

18% Gratuity added for parties of eight (8) or more.

In accordance with local laws we are required to inform you that eating raw or undercooked fish, eggs or meat increases the risk of foodborne illnesses.

Charcuterie & Cheese Board (for 2)* ale bread, mustard, cornichons 19/27

Warm Bavarian Pretzel gruyère & ale fondue 12

Aged Cheddar & Truffle Tater Tots black garlic aioli 11

Korean Fried Chicken* peanuts, scallions, garlic chips 12/19

Jerk Chicken Empanadas smoked scotch bonnet aioli 12

Black Bean Hummus pico de gallo, plantain chips 10

Warm House Made Ricotta citrus honey, kalamata olives, warm baguette 14

Charred Octopus mofongo, salsa verde, crispy pork belly 17

Foie Gras & Duck Meatballs balsamic cipollini onions, luxardo cherry reduction 18

Steamed PEI Mussels coconut curry broth, chilis, lemon grass 14 w/fries 17

Spicy Tuna Tartare avocado mousse, yuzu ponzu, crostini 15

Gulf Shrimp Tempura* shallot soy vinaigrette, spicy mayo 15

Local Burrata stone fruit chutney, aged balsamic, grilled bread 14

Beet, Arugula & Goat Cheese Salad* pear, almonds, sherry vinaigrette 14

Quinoa & Farro Bowl avocado, cucumber & radish 14

Spring Kale Caesar garlic dressing, ciabatta croutons, parmesan crisp 13

add Chicken 8 / add Shrimp 9 / add Salmon 10

38oz. Prime Aged Tomahawk Steak (for 2) 94

roasted bone marrow, local vegetables, garlic confit, truffle fries

16oz. New York Strip Steak 44

local vegetables, truffle fries

Harlan Burger cheddar ale sauce, bacon onion jam 18 w. truffle fries 20

Spiced Quinoa Burger* jalapeño slaw, avocado goat cheese spread 16 w. truffle fries 18

Seared Sea Scallops spring pea risotto, citrus vinaigrette 29

Creole BBQ Shrimp & Grits aged cheddar grits, green tomato chow chow 28

Pan Roasted Salmon asparagus, english peas, fingerlings, lemon beurre blanc 27

Jumbo Lump Crab Cakes chipotle roasted corn, avocado, massa fried onions 15/29

Bucatini Pasta hand-crushed tomato, kale, chili, whipped ricotta 19

Long Island Duck Breast coconut carrot Purée, sautéed spinach, luxardo reduction 29

Grilled Flat Iron Steak parmesan potato mousse, asparagus, chimichurri 28

Cheddar Ale Mac + Cheese 8

Sautéed Local Vegetables 7

Truffle Fries w. Sea Salt 9

Chipotle Roasted Corn 7

BOTTLED BEER

Amstel Light	5	Duvel	11	Lawson's Super Session IPA	8	Sixpoint Resin	8
Anchor Steam	6	Founders All Day IPA	6	Modelo Especial	5	Sierra Nevada Pale Ale	6
Ayinger Dunkel	9	Goose Island IPA	6	Omission Lager ^{GF}	7	St Pauli Girl (Now Alc.)	5
Ballast Point Grapefruit IPA	6	Half Full Bright Ale	5	Oskar Blues Mama's Pils	6	Strongbow Cider	5
Blue Moon	6	Hitachino Nest White Ale	12	Rogue Dead Guy Ale	7	Two Roads Ol'Factory Pils	5
Brooklyn Bel Air Sour	8	La Chouffe Pale Ale	12	Sixpoint Bengali Tiger	7	21 st Amendment Hell/High Watermelon	7

RED GLASS

Malbec / KAIKEN <i>Mendoza, Argentina 2016</i>	9
Rioja / MONTANA CRIANZA <i>Spain 2015</i>	10
Cabernet Sauvignon / JEANNE MARIE <i>California 2015</i>	11
Pinot Noir / BACCHUS "GINGER'S CUVEE" <i>California 2016</i>	12 / 46
Cabernet Sauvignon / GUNSIGHT ROCK <i>California 2015</i>	15 / 58

RED BOTTLE

Rioja Reserva / FAUSTINO V <i>Spain 2011</i>	49
Merlot / CELANI "SIGLO" <i>Napa Valley, California 2014</i>	52
Shiraz / MOLLYDOOKER "THE BOXER" <i>South Australia 2015</i>	54
Tinta de Toro / NUMANTHIA "TERMES" <i>Toro, Spain 2012</i>	59
Gigondas / DOMAIN DU CAYRON <i>Rhone 2013</i>	61
Zinfandel / TURLEY "JUVENILE" <i>Napa 2014</i>	62
Cabernet Sauvignon / DOMAINE EDEN <i>California 2014</i>	66
Pinot Noir / FRANK FAMILY VINEYARDS <i>Carneros, California 2016</i>	69
Barolo / LUIGI SCAVINO "AZELIA" <i>Piedmonte 2003</i>	75
Grenache / CLOS DE TRIAS "VIEILLES VIGNES" <i>Rhone 2007</i>	75
Cabernet Sauvignon / HALL VINEYARDS <i>Napa 2013</i>	89
Pinot Noir / MERRY EDWARDS <i>Sonoma Coast 2014</i>	95
Cabernet Sauvignon / CHATEAU MONTELENA <i>Napa 2014</i>	105
Cabernet Sauvignon / HEITZ CELLAR <i>Napa 2012</i>	115
Cabernet Sauvignon Blend / CELANI "TENACIOUS" <i>Napa 2013</i>	120
Gevrey Chambertin / LOUIS JADOT <i>Burgundy 2011</i>	125
Barolo / MICHELE CHIARLO <i>Piemonte, Italy 2009</i>	135
Chateauneuf du Pape / CLOS DES PAPES <i>Rhone 2005</i>	195
Pinot Noir / DOMAINE DE LA COTE "BLOOMS FIELD" 1.5L <i>Lompoc, California 2011</i>	200

SPARKLING

Prosecco / LE CONTESSE <i>Italy NV</i>	10 / 39
Sparkling Rosé / LE CONTESSE <i>Italy NV</i>	10 / 39
Brut / ROEDERER ESTATE <i>California NV</i>	45 (375ml)
Brut / GRUET <i>New Mexico NV</i>	46
Rosé Impérial / MOËT & CHANDON <i>Épernay NV</i>	99

ROSÉ

Rosé / FABRE MONTMAYU <i>Mendoza, Argentina 2017</i>	10 / 40
Rosé / CHATEAU D'ESCLONS "WHISPERING ANGEL" <i>Provence 2017</i>	15 / 60

WHITE GLASS

Pinot Grigio / CAVAZZA <i>Veneto, Italy 2016</i>	9
Sauvignon Blanc / OTTO'S "CONSTANT DREAM" <i>New Zealand 2016</i>	10
Riesling / DR. LOOSEN <i>Mosel, Germany 2016</i>	10
Chardonnay / BACCHUS <i>Napa 2016</i>	12
Chardonnay / J.J. VINCENT "BOURGOGNE BLANC" <i>Burgundy 2015</i>	15
Sancerre / RESERVE DURAND <i>Loire 2017</i>	15

WHITE BOTTLE

Pinot Grigio / TOMMASI "LE ROSSE" <i>Italy 2016</i>	38
Sauvignon Blanc / HONIG <i>Napa 2016</i>	39
Riesling / DONHOFF "ESTATE" <i>Germany 2013</i>	41
Gavi Di Gavi / PATRIZI <i>Italy 2016</i>	43
Marsanne / QUPE "AU BON CLIMAT" <i>Santa Barbara 2012</i>	55
Chardonnay / LAFON "MÂCON MILLY-LAMARTINE" <i>Burgundy 2015</i>	64
Chardonnay / NEWTON "RED LABEL" <i>Sonoma 2015</i>	65
Pouilly Fuisse / DOMAINE J.A. FERRET <i>Burgundy 2014</i>	74
Sauvignon Blanc / MERRY EDWARDS <i>Russian River 2012</i>	80
Chardonnay / BREWER CLIFTON <i>Santa Rita Hills 2015</i>	90
Meursault / LOUIS LATOUR <i>Burgundy 2010</i>	99