

AMERICAN

XIX

N I N E T E E N

BRASSERIE

RAW BAR

Served with assorted sauce and condiments

Seafood Tasting	24
oysters, clams, blue prawn, scallop, crab claw, mussel salad	
Seafood Sampler with Half Maine lobster	37
Daily Oysters - 6/12 pcs	18/36
Littleneck Clams – 8 pcs	12
Blue Prawn Cocktail.	17
Jonah Crab Claws	17
Chilled Whole Lobster –11/2 lb	35

CURED MEATS / CHEESES

Selection of three	15
Selections of five.	20

CURED MEATS

Rosette de Lyon	cloves, nutmeg, ginger	Salumeria Biellese, NY
Mole	chocolate, ancho, chipotle peppers	Seattle, WA
Hot Coppa	paprika and cloves spice	Alps Provision, NY
Finocchiono	cured pork salami, fenel	Salumeria Biellese, NY
Prosciutto Biellese	molasses, pepper	Salumeria Biellese, NY

CHEESES

Tumbleweed	cow's milk	5 Spoke Creamery, PA
Vella Dry Jack	cow's milk	Vella Cheese Company, CA
Orgonzola	cow's milk	Roque Creamery, OR
Grayson	cow's milk	Meadow Creek Dairy, VA
Sharp Goat	goat's milk	Shellbark Hollow Farm, PA
Bonne Bouche	goat's milk	VT Butter and Cheese, VT
Piedmont	sheep's milk	Evarona Dairy, VA
Green Hill	cow's milk	Sweet Grass Dairy, GA
Ascutney Mountain	cow's milk	Cobb Hill, VT
Bandaged Wrapped Cheddar	cow's milk	Fiscilini, CA.

FROM THE WINE CELLAR

SPARKLING WINES

Marquis de la Tour Brut	9
Loire, France	
Belle Casel, Prosecco	13
Valdobbiadene, Italy	
Vueve Clicquot, Yellow Label Champagne.	20
Reims, France	

WHITE WINES

Principato, Pinot Grigio	9
Delle Venezia, Italy	
Wente, Riesling	10
Monterey County, California	
Clifford Bay, Sauvignon Blanc	12
Marlborough, New Zealand	
Chalone, Chardonnay	11
Monterey County, California	
Finca La Origen, Torrontes	10
Mendoza, Argentina	
Acrobat, Pinot Gris	12
Eugene, Oregon	
Chateau Bellevue, La Foret Rose	12
Fronton, France	

RED WINES

Francois Lurton, Les Salices, Pinot Noir	13
Languedoc, France	
Luis Felipe Edwards, Calina, Merlot	11
Central Valley, Chile	
Hayman & Hill, Cabernet Sauvignon	13
Napa Valley, California	
Bodega J&F Lurton, Malbec.	10
Mendoza, Argentina	
Hardy's, Shiraz	11
South Australia	
Cline, Zinfandel.	8
Sonoma County, California	

BEER SELECTIONS

DRAFT BEER

Yuengling Lager	6
Pottsville, Pennsylvania	
Ommegang Witte	8
Cooperstown, New York	
Dogfish Head 60 Minute IPA	8
Rehoboth, Delaware	
Stella Artois	8
Leuven Belgium	
Flying Fish Abby Dubbel	8
Cherry Hill, New Jersey	
Rotating Local Draft	8

BOTTLED BEER

Miller Lite Wisconsin	6
Amstel Light Netherlands	7.5
Corona Extra Mexico	7.5
Heineken Netherlands	7.5
Bass Pale Ale England	7.5
Guinness Draught Ireland	8
Chimay Blue Grande Reserve Belgium	14
Framboise Lambic Belgium	14

STARTERS

Chopped Romaine Heart	10
roasted garlic, grated parmesan cheese, sourdough croutons, caesar dressing	
Sweetbread Saltimbocca	14
speck ham, spinach, capers, sage, brown butter sauce	
Spiced Chantenay Carrot Soup	10
poached lobster, ginger, curry apples, crème fraîche	
Hand Cut Steak Tartar	14
soy ginger vinaigrette, sesame, pickled cucumbers, kim chee pancakes, fried quail egg	
Blue Hubbard Squash Gnocchi.	12/18
wild mushrooms, cumin broccoli-puree, sage, pecorino romano cheese	
Jumbo Lump Crab Salad.	15/20
bibb lettuce, avocado, radishes, tomato, picked herbs, orange-champagne vinaigrette	
Grilled Baby Spanish Octopus	15
olive oil potatoes, black olives, ají amarillo, smoked paprika aioli	
Jumbo Lump Crab Cake	17
celery root salad, tomato pepper jam, tarragon aioli	
Crispy Calamari.	14
hot and sour sauce	

PLATES / BOWLS

Black Angus Beef Tenderloin	25
<i>bone marrow crust, russian banana potatoes, wilted spinach, pearl onions, red wine beef sauce</i>	
Pennsylvania Rabbit Bolognese	24
<i>tagliatelle pasta, pancetta, pecorino romano cheese</i>	
Eberly Farms Chicken Thighs	18
<i>braised collard greens, benton's smoked ham, yellow grits, fried livers, roasted chicken jus</i>	
Dr. Joe Duck Breast and Ragout of Leg	25
<i>blue hubbard squash gnocchi, cumin broccoli-puree, black figs, black cardamom honey</i>	
Dry Aged Cheeseburger	18
<i>pickled red onion, smokey blue cheese, arugula, tomato, smoked paprika aioli, sweet potato fries</i>	
Fish and Chips	22
<i>chatham cod, caraway beer batter, spicy caper dill aioli, malt vinegar, wedge cut fries</i>	
Steak Frites	22
<i>flat iron steak, herb butter, shoestring fries</i>	
Nova Scotia Lobster Tail	25
<i>salsafy risotto, braised leeks, black trumpet mushrooms, sweetbread, lobster emulsion</i>	
Spice Crusted Monkfish	22
<i>ras el hanout, sweet potato, red wine cabbage, golden raisin relish</i>	
Millbrook Farm Venison	25
<i>parsley root puree, curry apples, brussel sprout leaves, pomegranate-port sauce</i>	

COCKTAILS

Each Selection	12
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Sorrento Lemon	Blackberry Caparhina
belvedere cyrtrus vodka, pallini lemoncello, fresh lemon juice, macerated fresh blackberry	imported white rum, muddled blackberry and lime, simple syrup, club soda
Basil Pomegranate Margarita	Rubytini
siembra azul reposado tequila, pomegranate liqueur, fresh lime juice, organic basil	absolut ruby red vodka, fresh grapefruit juice, fresh lemon juice, sparkling wine
Pineapple Melon Martini	Kentucky Straight Orange
blanco tequila, fresh pineapple juice, melon liqueur	kentucky bourbon, blood orange bitters, saint germain elderflower liquor, fresh orange
Lychee Kiss	Raspberry Pepper Martini
soho lychee liqueur, absolut rasberri vodka, pomegranate liqueur, white cranberry juice, lychee nut	absolut rasberri vodka, fresh grapefruit juice, jalapeño pepper, club soda
Ginger Gin Tea	Pear Car
bluecoat gin, domaine de canton ginger liqueur, house brewed ginger peach tea	absolut pears vodka, courvoisier v.s. cognac, cointreau, fresh lemon juice

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES. THERE WILL BE A 20% GRATUITY ADDED TO ALL CHECKS WITH PARTIES OF 6 OR MORE