

Small + Shared Plates

SHRIMP COCKTAIL *gf*
pickled shrimp with provisions, calabrian cocktail sauce.
15.

CAPITAL CITY QUESO FRITO *veg gf*
pan-fried provolone, toasted seed honey, house-baked foccacia.
14.

PARATHA FLATBREAD *veg*
olive oil & lemon labne, crispy chickpeas, soft herbs,
burnt coriander.
11.

CHICKEN WINGS *gf*
10 buffalo wings with bleu cheese.
16.

SHAKSHOUKA FRIES
stewed tomatoes & peppers, sour tahini, sous vide egg.
14.

INVERTED NACHOS *veg gf*
add chicken + 6, steak + 9, pork + 6.
cotija, guacamole, sour cream, charred corn salsa,
pickled jalapeños, cilantro.
15.

Sandwiches

served with fries or house greens.
add bacon + 2, egg + 2, avocado + 2, cheddar + 2.

D+D SMASH BURGER
double patty, shrettuce, dill pickles, caramelized onions,
american cheese, fancy sauce, sesame seed bun.
15.

CAROLINA GOLD PULLED PORK SANDWICH
bbq pulled pork, celery slaw, bourbon jalapeño pickles,
garlic mayo, potato roll.
15.

CRISPY CHICKEN SANDWICH
buttermilk fried chicken breast, shrettuce, dill pickles,
comeback sauce, potato roll.
16.

COLLARD GREEN MELT
peanut butter braised collards, manchego cheese,
house-baked brioche.
14.



Salads

add chicken + 6, steak + 9.

SPICY KALE CAESAR *veg*
shredded kale, shaved pecorino, croutons.
12.

ICEBERG WEDGE *gf*
house buttermilk ranch, bacon, red onion, tomato,
hard boiled egg, dill, chive.
14.

PUMPKIN & FENNEL SALAD *veg gf*
roasted pumpkin, raw & cured fennel, toasted pepitas salsa,
crispy garlic, goat cheese crema.
13.

Main Plates

TOMAHAWK PORK CHOP
10 oz juniper brined pork chop, broccoli rabe gratin,
sage salsa verde, French's crispy onions.
32.

SHORT RIB BOURGUINON
dutch baby, thumbelina carrot, fingerling potato,
shaved celery & arugula salad.
28.

CRISPY RED SNAPPER *gf*
fish broth, cilantro, fresno chile, turmeric cauliflower.
28.

GREEN CURRY BOWL *v gf*
cauliflower, sweet potato, green beans, flat rice noodles,
coconut green curry sauce, bibimbap pickles, furikake.
24.

THE GROCER
vodka, elderflower, grapefruit, lemon,
rosemary simple syrup | 11.
try it with jalapeño tequila +1

1854
gin, muddled cucumber, lime,
simple syrup | 11.

DEWITT
bourbon, orange, maple syrup,
bitters, cherry garnish | 11.

BLOCK PARTY
rum, lemon, mango, basil simple syrup | 11.

DEEMED ESSENTIAL
whiskey, lemon, pear, lavender bitters,
pink peppercorn simple syrup | 11.

JOEL-ENE
tequila, lime, pineapple,
jalapeno simple syrup. it's spicy! | 11.

Backtails

Wines

CA DONINI
pinot grigio
7. | 21.

PROVERB
chardonnay
7. | 21.

KATO
sauvignon blanc
10. | 30.

POEMA CAVA
brut
22.

MASCHIO
prosecco or sparkling rosé
8.

CA DONINI
montepulciano
7. | 21.

GRAYSON CELLARS
pinot noir
9. | 27.

LAURENT MIQUEL
rosé
9. | 27.

THE ATOM
cabernet
10. | 30.

MICHEL TORINO CUMA
malbec {certified organic}
10. | 30.

FATTORIE MELINI
chianti
9. | 27.

On Tap

ZERO GRAVITY CONEHEAD
ipa 5.7% | 7.

LORD HOBO BOOM SAUCE
double ipa 7.8% | 8.

NINE PIN*
classic cider 6.7% | 7.

RARE FORM CONFETTI*
Mexican lager 5.8% | 6.

**NEW BELGIUM VODOO
RANGER JUICY HAZE**
ipa 7.5% | 7.

WOLF HOLLOW LOCK 9*
porter 6.9% | 7.

BROOKLYN OKTOBERFEST*
pale ale 5.5% | 6.

OMMEGANG WITTE*
wheat beer 5.2% | 7.

GUINNESS
stout 4.2% | 6.

STILLWATER FRUIT PUNCH
sparkling seltzer 4.5% | 8.

TWO ROADS ROADSMARY'S BABY
pumpkin beer 6.8% | 7.

THIN MAN MINKEY BOODLE*
raspberry sour ale 7% | 7.

Bottles & Cans

MILLER LIGHT 4.2% | 5.

COORS LIGHT 4.2% | 5.

CORONA 4.6% | 5.

HEINEKEN 5% | 5.

PBR 4.7% | 3.

TRULY 5% | 6.

BROOKLYN SPECIAL EFFECTS* non-alcoholic | 6.

BUD LIGHT 4.2% | 5.

MICH ULTRA 4.2% | 5.

STELLA 5% | 5.

GREEN STATE LAGER 4.9% | 5.

WORK IN PROGRESS triple fruited pastry sour 4.3% | 8.

ST. BERNADUS WIT belgium white ale 5.5% | 7.

INDUSTRIAL ARTS WRENCH IPA* 6.8% | 8.

NINE PIN CIDRE ROSÉ* 6.9% | 8.

HIGH NOON* 4.5% | 8.