

Small + Shared Plates

BEET HUMMUS v upon request
roasted beets, olive, feta, grilled baguette.
13.

SHAVED CAULIFLOWER v
golden raisins, toasted almond, sherry vinaigrette.
13.

CHICKEN WINGS
10 buffalo wings, blue cheese.
18.

WHIPPED RICOTTA
apricots, warm honey, toasted pistachio, grilled baguette.
14.

KUNG PAO BRUSSEL SPROUTS v
crispy sprouts, kung pao sauce, crispy onion and
garlic, dry chilies, peanut, sesame, scallion.
15.

Salads

add grilled chicken + 6

SPICY KALE CAESAR
shredded kale, shaved pecorino, croutons.
15.

SALAD 32
romaine, cashews, crumbled bleu cheese, apple,
golden raisin, pistachio vinaigrette.
15.

Sandwiches

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

D+D SMASH BURGER
double patty, shrettuce, dill pickles, caramelized
onions, american cheese fancy sauce, sesame seed bun.
18.

CRISPY CHICKEN SANDWICH
buttermilk fried chicken breast, shrettuce, dill pickles,
comeback sauce, sesame seed bun.
17.

BROCCOLI SANDWICH
cajun grilled broccoli, spring mix, tomato, red onion,
green goddess dressing, toasted baguette.
16.



Main Plates

PORK OSSO BUCO gf
demi glaze, polenta, sautéed kale.
35.

SAGE BUTTER CHICKEN gf
roasted vegetables, arugula.
32.

PESTO PASTA v upon request
rigatoni, breadcrumbs, sunflower seeds, pecorino.
28.

Desserts

make it à la mode +\$2

COOKIE SKILLET
chocolate chip, ooey-goey goodness.
8.

COCONUT CLOUD CAKE
vanilla, coconut mousse, toasted coconut.
9.

THE BOMB
chocolate and white chocolate mousse,
chocolate ganache.
9.

Cocktails

THE GROCER
*vodka, elderflower, grapefruit, lemon,
rosemary simple syrup* | 13.
try it with jalapeño tequila +2

1854
*gin, muddled cucumber, lime,
simple syrup* | 13.

DEWITT
*bourbon, orange, maple syrup,
bitters, cherry garnish* | 13.

ALL THAT JAZZ
*vanilla infused rum, simple syrup,
bloog orange, lime* | 13.

SWEATER WEATHER
*whiskey, quince & thyme syrup,
apple juice, lemon, cinnamon* | 13.

HOUSE OF BLUES
*tequila, basil simple syrup, blueberry,
lemon* | 13.

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.

COMMUNITY BEER WORKS
THE WHALE
brown ale 5.9% | 6.

OMMEGANG WITTE*
wheat beer 5.2% | 7.

GUINNESS
stout 4.2% | 6.

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



DRINKS MENU

Wines

CA DONINI
pinot grigio
9. | 26.

PROVERB
chardonnay
9. | 26.

KATO
sauvignon blanc
11. | 34.

POEMA CAVA
brut
26.

MASCHIO
prosecco or sparkling rosé
12.

CA DONINI
montepulciano
9. | 26.

GRAYSON CELLARS
pinot noir
11. | 32.

LAURENT MIQUEL
rosé
11. | 32.

THE ATOM
cabernet
12. | 34.

MICHEL TORINO CUMA
malbec {certified organic}
12. | 34.

Bottles + Cans

MILLER LIGHT 4.2% | 6.

COORS LIGHT 4.2% | 6.

CORONA 4.6% | 6.

HEINEKEN 5% | 6.

PBR 4.7% | 5.

TRULY 5% | 6.

BROOKLYN SPECIAL EFFECTS* *non-alcoholic* | 7.

BUD LIGHT 4.2% | 6.

MICH ULTRA 4.2% | 6.

STELLA 5% | 6.

GREEN STATE LAGER 4.9% | 6.

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

INDUSTRIAL ARTS WRENCH IPA* 6.8% | 8.

NINE PIN APPLE PIE-SECCO* 6.5% | 8.

HIGH NOON* 4.5% | 8.

*made in new york