

### Small + Shared Plates

**BEE T 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, 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 á 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.

dove + deer  
gf / gluten free. v / vegan.

# 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.

SELLING SUNSET  
*Tequila, watermelon, lime,  
simple, grapefruit* | 13.

CENTER SQUARE SPRITZ  
*Rosé, strawberry,  
elderflower, lemon* | 13.

DIRTY APPLE  
*Rum, iced tea, lemon, simple,  
top with nine pin cider* | 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.

ROTATING LINE  
*see server for selection*

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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.

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 SEASONAL\* 6.5% | 8.

HIGH NOON\* 4.5% | 8.

\* made in new york