

# ROWDY HALL

## ~ DRAUGHTS ~

### ROWDY TAP

The Rowdy Tap features seasonal beers that we feel are both of interest & delicious. This dynamic handle showcases limited & artisanal craft brewers from all over the U.S.A.

### PILSNER 9.25.

SAND CITY 'VESPA ITALIAN PILS'  
Northport, NY • 5.4%

Vespa is a light, crisp, aromatic Italian Pilsner dry-hopped with Saphir hops that has notes of lemongrass, bergamot, juniper berries & black tea.

### AMBER LAGER 8.

BROOKLYN BREWERY  
Brooklyn, NY • 5%

Flavors of toffee and toast unite with dry-hopped aromas of flowers and pine in this year-round amber from our neighbors to the west.

### AMERICAN PALE ALE 8.50

TWIN FORK BEER CO. 'CHROMATIC'  
Riverhead, NY • 6.6%

Malt forward, traditional American Pale Ale, including hops derived from hops used in English Pale ales in the 19th century.

### NEW ENGLAND IPA 9.

MONTAUK BREW CO. 'JUICY' IPA  
Montauk, NY • 6.8%

Simco, Citra, a touch of haze. Picture yourself in a tropical paradise and the vibes are at an all-time high.

### AMERICAN IPA 10.

SPRINGS BREWERY 'LAZY LIGHTNING' IPA  
Springs, NY • 7.2%

Our pals' stalwart crusher IPA; big, plush notes of overripe pineapple and stone fruit with a dank and assertive backbone.

### IRISH STOUT 8.50

GUINNESS  
Dublin, Ireland • 4.2%

A rich, brown, classic stout, creamy head, and dry roasted character.

Our rotating Rowdy Tap is curated seasonally and priced accordingly

## ~ BOARDS ~

Tomme de Savoie Cheese 9.50

Grafton Cheddar 9.

Petit Basque Cheese 7.50

Duck Liver Pâté 11.

Artichoke & Garlic Confit Dip 9.

Smoked Salmon Pâté 16.

Rosette de Lyon Dry Sausage 10.

Chorizo Rioja 8.

17-Month Serrano Ham 9.50

Warm French Rolls (3) 6.

French Cornichons 4.

Marinated Olives 6.

## ~ APPETIZERS ~

French Onion Soup 18.

rich veal broth, sweet onions, Gruyere cheese, toasted baguette

Little Gem Lettuces 18.

pumpkin seeds, Champagne vinaigrette

Roquefort-Walnut Salad 19.

Boston lettuce, endive, Roquefort, toasted walnuts, Sherry walnut vinaigrette

Red Oak Lettuce & Heirloom Carrot Salad 19.

oranges, hazelnuts, Champagne vinaigrette

Escargot 19.

toasted baguette

Steamed Artichoke 19.

lemon aioli

Giant Bavarian Pretzel 12.

house-made beer mustard

Rowdy Buffalo Wings 17.

blue cheese dressing

Grilled Andouille Sausage 19.

Dijon mustard, cornichons, toasted baguette

## ~ BURGERS ~

potato bun, American, Swiss, cheddar or blue cheese, lettuce, tomato, onion, hand-cut french fries, half-sour pickle  
applewood smoked bacon +2.50 | fried egg +3. | fried onions +1.

Rowdy Burger\* 20.50

Certified Black Angus, all natural

Turkey Burger 20.

Veggie Burger 19.50

## ~ ENTRÉES ~

Croque Monsieur 24.

smoked ham, Gruyere cheese, country sourdough, baby green salad  
make it a Madame +3.

Sabich 22.

What The Falafel pita stuffed with eggplant, hummus, hard-cooked egg, tahini, cabbage, cucumber, tomato  
Moroccan carrots

Moules Frites 29.

Prince Edward Island mussels steamed in white wine, shallots, garlic, cream, hand-cut french fries  
french rolls upon request

Fish & Chips 30.

cod fillet in Guinness Stout batter,  
house-made tartar sauce, hand-cut french fries

Seared Salmon 32.

charred peppers, eggplant & tomato jam, baby watercress

Hand-cut Pappardelle Pasta 29.

red wine braised beef short ribs, pearl onions

Pan Roasted All Natural Chicken 29.

wilted escarole, lemon, caper, anchovy, cornichon

Ed's Meatloaf 26.

mashed potatoes, gravy, baby carrots, green beans

Roasted Eggplant 28.

vegetable couscous, labneh, pomegranate seeds

## ~ STEAK FRITES ~

Prime NY Strip Steak 42.

Skirt Steak 36.

au poivre or Bordelaise sauce,  
hand-cut french fries

## ~ RAW BAR ~

OYSTERS\* (6) 21.

mignonette + cocktail sauce

LITTLENECK CLAMS\* (6) 16.

cocktail sauce

JUMBO SHRIMP COCKTAIL (4) 16.

cocktail sauce

## ~ SIDES ~

Blistered Shishito Peppers 11.

lemon aioli, sea salt

Mac & Cheese 13.

smoked bacon lardons, toasted bread crumbs

Hand-cut French Fries 7.

add gravy +1.50

Brussels Sprouts 9.

Mashed Potatoes 7.

Sautéed Spinach 7.

## ~ DAILY SPECIALS ~

available at 5pm

SUNDAY PRIME RIB MP

mashed potatoes, au jus  
(limited King cuts available)

MONDAY ROWDY BEEF CHILI 24.

sour cream, red onions,  
cheddar cheese, cornbread

TUESDAY BUTTERNUT SQUASH  
LASAGNA 26.

creamed spinach,  
sun-dried tomato vinaigrette, crispy leeks

WEDNESDAY FRIED CHICKEN 28.

sweet potato fries, hot honey

THURSDAY ROASTED LOCAL  
WHOLE FLUKE 36.

baby kale, farro, cucumber, pomegranates

\*This menu item can be cooked to your liking. Consuming raw or undercooked meats, fish and shellfish may increase your chance of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.