

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.

AMERICAN LAGER 8.50

EBBS LAGER No. 1
Brooklyn, NY • 5.3%

Bright, golden-hued; light, malty-sweet honeyed notes from select German grains with hop aromas of gooseberry and lemongrass = easy drinking!

BAVARIAN PILSNER 8.

RADEBERGER
Radeberg, Germany • 4.8%
A full-bodied, complex taste with a little more hops than most Pilsners gives a distinctive, memorable flavor.

AMERICAN PALE ALE 9.

HALF ACRE BREWING CO. 'DAISY CUTTER'
Chicago, IL • 5.2%

The lush and dank characteristics keep this beloved pale ale raw and relevant. Blended pine, citrus, papaya and mango. Apparent biscuit, obscenely dry.

NEW ENGLAND IPA 9.

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

Picture yourself in a tropical paradise...this IPA gives endless summer, no matter the weather! Simcoe and Citra hops and just the right amount of haze.

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.

Petite Basque Cheese 7.50

Duck Liver Pâté 11.

Smoked Pork Rilette 14.

Smoked Salmon Pâté 16.

Rosette de Lyon Dry Sausage 10.

Chorizo Rioja 8.

17-Month Serrano Ham 9.50

Toasted Baguette 6.

French Cornichons 4.

Marinated Olives 6.

~ APPETIZERS ~

French Onion Soup 18.

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

Roquefort-Walnut Salad 19.

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

Little Gem Lettuces 18.

pumpkin seeds, Champagne vinaigrette

Moroccan Cauliflower 21.

pearl couscous, apricots, almonds, lemon paprika dressing

Escargot 19.

toasted baguette

Steamed Artichoke 19.

lemon aioli

Giant Bavarian Pretzel 11.

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 ~

Croques 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

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

Roasted Cod Fish 34.

brandade, beurre blanc, wilted greens

Pan Roasted All Natural Chicken 29.

tri-colored fingerling potato salad,
bacon lardons, pan jus

Duck & Smoked Pork Cassoulet 35.

white beans, Halsey Farm apples

Cider Brined Berkshire Pork Chop 36.

red cabbage, mustard sauce

~ STEAK FRITES ~

Prime NY Strip Steak 42.

Skirt Steak 38.

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.

Moroccan Carrots 10.

Sautéed Spinach 7.

~ DAILY SPECIALS ~

available at 5pm

SUNDAY PRIME RIB MP

mashed potatoes, au jus
(first 6 orders get the bone!)

MONDAY ED'S MEATLOAF 25.

mashed potatoes, gravy,
baby carrots, green beans

TUESDAY BUTTERNUT SQUASH LASAGNA 26.

creamed spinach,
sundried tomato vinaigrette, crispy leeks

WEDNESDAY SEAFOOD STEW 39.

shrimp, clams, mussels, cod,
lobster-tomato-fennel broth

THURSDAY FRIED CHICKEN 28.

sweet potato fries, hot honey

*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.