

Seasonal Fare

WARM GARLIC BREAD

STARTERS

SOUP OF THE DAY

SIMPLE GREENS
popover crouton, caraway vinaigrette

BEET AND APPLE SALAD *gf*
pistachio, pecorino, beet, honey crisp apples

WARM SPINACH SALAD
red onion, goat cheese, bacon vinaigrette

CALAMARI
pickled vegetables, mustard sauce

HUMMUS, CAPONATA, CRACKERS

BEEF TARTAR
chilis, mint, yuzu pickles, toasted rice

SIDES

CAULIFLOWER & CHEESE *gf* 9

BRUSSELS SPROUTS *gf* 10
Benton's bacon, pickled mustard seed, apples

FRENCH FRIES *gf* 9

LOADED BAKER *gf* 10

CRAB FRIED RICE *gf* 18

5 FRESH CHILLED SEAFOOD

OYSTERS ON THE HALF 3/9 6/18 12/36
mignonette, cocktail, horseradish

8 WILD GOOSE, RI | MOONSTONE, RI | WELLFLEET, VA | WATCH HOUSE, VA |
YARMOUTH, CAPE COD | BARNSTABLE, MASSACHUSETTS

8 JONAH CRAB CLAWS 2/8 4/16 8/32
chilled, cracked, served with mustard sauce

10 SALMON POKE 16
sushi rice, mango, avocado, pineapple

12 SHRIMP AND OCTOPUS CEVICHE 15
avocado, lime, radish, crackers

ENTREES..... MEAT AND POTATOES.....

SCALLOPS *gf* 34
winter squash, risotto, braised mushrooms, leeks
Reviere Farm Beef gf
mashed potato, braised mushrooms, grilled
green onion, garlic herb butter

SALMON *gf* 28
sweet potato gnocchi, cauliflower, brussels sprouts
8 OZ SIRLOIN 28

SHRIMP AND GRITS 24
grilled shrimp, Benton's bacon, mushroom demi
6 OZ FILET 42

BEER CAN CHICKEN *gf* 34
whole young hen, dirty rice, hot sauce
10 OZ NEW YORK STRIP 38

DUCK BREAST AND CONFIT LEG 38
beluga lentils, root vegetables, cherry jus
12 OZ RIBEYE 46

POT ROAST *gf* 29
tator tot, carrots, jus, smoked sour cream
DOUBLE CUT DUROC PORK CHOP *gf* 44
cherry mustard

ROASTED VEGETABLES *gf, v* 19
truffled marrow beans, grilled artichoke



* items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



MERCY.



COCKTAILS

| | |
|---|----|
| PALABRA | 12 |
| Sauza Conmemorativo, Green Chartreuse, Luxardo, lime, peach bitters | |
| MERCY COSMOPOLITAN | 12 |
| Absolut, Lime, Mercy Orange Liqueur, Strawberry Oleo, Cranberry | |
| THE GRANDAD | 12 |
| Old Grandad 100, Ginger syrup, Demerara, Angostura bitters | |
| WINTER SANGRIA | 11 |
| Red Blend, Laird's Applejack Brandy, Winter Spices, Orange Juice | |
| GRANT GORDON | 14 |
| Laphroaig 10yr, Aperol, Cocchi Barolo, Glen Fiddich | |

1.20.18

BEER

TAP

| | |
|--------------------------------------|---|
| WHITE BIRCH, RASPBERRY BERLINERWEISS | 7 |
| FULTON, BLONDE ALE | 6 |
| SUMMIT PILSENER | 8 |
| BEAR REPUBLIC "RACER 5" IPA | 8 |
| CLOWN SHOES BAKED GOODS | 7 |
| MAIDEN ROCK 'HONEYCRISP CIDER' | 8 |
| TOPPLING GOLIATH'S POMPEII IPA | 9 |
| MILLSTREAM, STOUT | 7 |

BOTTLES

| | |
|--|---|
| STELLA ARTOIS, EURO PALE ALE | 7 |
| SUMMIT, EPA | 7 |
| CORONA, PALE LAGER | 7 |
| BUDWEISER, LAGER | 6 |
| BUD LIGHT, LAGER | 6 |
| COORS LIGHT, LAGER | 6 |
| GUINNESS, DRY STOUT | 7 |
| BLACKTHORN CIDER 16OZ | 9 |
| STIEGL, LAGER "RADLER" GRAPEFRUIT 16OZ | 8 |
| SURLY IPA "FURIOUS" | 8 |
| ST. PAULI GIRL N.A. | 5 |
| SIX POINT SWEET ACTION 12OZ | 6 |
| CLOWN SHOES SPACE CAKE IPA | 8 |

750'S

| | |
|-------------------------|----|
| PERENNIAL VON PAMPELMUS | 15 |
| PERENNIAL SAISON DE LIS | 13 |
| ALE SMITH DECADENCE | 16 |
| ALE SMITH GRAND CRU | 16 |

22OZ

| | |
|----------------------------------|----|
| CLOWN SHOES UNDEAD PARTY CRASHEN | 12 |
| CRISPIN HONEYCRISP CIDER | 12 |

CRAFT SODA

| | |
|--|---|
| STRAWBERRY SODA, Strawberry Oleo syrup | 5 |
| SARSAPARILLA SODA, Sarsaparilla syrup | 5 |

WINE

WHITE

| | |
|--|-------|
| MEZZA, Glacial Bubbly, Italy NV | 9/36 |
| DA LUCA, Prosecco, Sicily, Italy NV | 10/44 |
| MUMM NAPA, Blanc de Blancs, Napa Valley, CA NV | 10/44 |
| CAROUSEL CLASSIQUE, Brut Rose, Loire Valley, France NV | 8/32 |
| MINUTY, Rose, France 2016 | 12/48 |
| MONTEVINA, Pinot Grigio, California 2014 | 10/40 |
| ERATH, Pinot Gris, Oregon 2015 | 11/44 |
| GEYSER PEAK, Sauvignon Blanc, California 2015 | 10/40 |
| PINE RIDGE, Chenin Blanc, California 2014 | 12/48 |
| INFAMOUS GOOSE, Sauvignon Blanc, New Zealand 2016 | 12/48 |
| SAINT M, Riesling, Washington 2016 | 10/40 |
| SCOTT, Chardonnay, Monterey, CA 2015 | 12/48 |
| SEQUOIA GROVE, Chardonnay, Napa Valley, CA 2014 | 15/60 |

RED

| | |
|---|-------|
| OYSTER BAY, Pinot Noir, New Zealand, 2015 | 11/44 |
| LYRIC BY ETUDE, Pinot Noir, Santa Barbara, CA 2015 | 14/56 |
| SPELL, NICHOLE'S BLEND, Pinot Noir, Sonoma Coast 2013 | 17/68 |
| GABBIANO RESERVA, Chianti Classico, Italy 2013 | 11/44 |
| IRREVERENT, Red Blend, Spain 2016 | 11/44 |
| CHARLES & CHARLES, Merlot, Columbia Valley, WA 2015 | 12/48 |
| BAROSSA VALLEY, Cabernet Sauvignon, Australia 2015 | 10/40 |
| BUEHLER, Zinfandel, Napa Valley 2013 | 14/56 |
| JUAN GIL SILVER, Monestrell, Spain 2016 | 13/52 |
| FERRARI CARANO, Cabernet, Alexander Valley 2014 | 16/64 |
| JUSTIN, Cabernet, Paso Robles, CA 2015 | 14/56 |

FOR THE TABLE

| | |
|---|----|
| "PARTY PUNCH" | 39 |
| House made Punch with Seasonal flavors. Multiple Serving for 6-8 | |

| | |
|--|----|
| PORRON | 15 |
| Red Blend, Chardonnay, Nutmeg, Cinnamon, Cardamon, Cloves, Ginger, Anise, Dandelion root, Green tea, Marigold, seltzer. Serves 3-5 | |