

# THE SPECIALS

FIRST OPENED IN 1760 BY THE  
DISGRACED COLONEL FRANCIS LOVELACE,  
SECOND GOVERNOR OF NEW YORK.  
REBORN IN 2018.

## THE CHEF'S SPECIALS

JUMBO PRETZEL Porterhouse Brew Co. beer cheese, wholegrain mustard	15	STEAMED MUSSELS white wine sauce, garlic crostini	18
CHICKEN & SHRIMP STIR FRY baby bok choy, baby corn, peppers & onions, with jasmine rice	21	HERB-CRUSTED RACK OF LAMB potato au gratin, broccolini, baby carrots, herb mint jelly	34

### CHARCUTERIE PLATE

#### THE MERCHANT BOARD

[grapes, fig preserve, mixed nuts, crackers]

AGED MAHÓN CHEESE (cow)

FERRÚS SOFT CHEESE (goat)

SERRANO HAM

16

### PUDDINGS & PIES

#### APPLE CRUMBLE

vanilla bean ice cream

12

#### CHOCOLATE BLUEBERRY

ESPRESSO PUDDING

grand marnier caramel

12

Coffee	4	Harney's Tea	4
Cappuccino	5	Earl Grey, Irish Breakfast, Chamomile, Peppermint	
Single Espresso	4.50	Irish Coffee with Jameson Caskmates	15
Double Espresso	5	Bailey's Coffee	15

### BREWHOUSE PLATTER

FILO SHRIMP // BISON SLIDERS // PARMESAN-TRUFFLE FRIES

CRAB CAKE SLIDERS // BOURBON HONEY WINGS

SMALL, 26 [SERVES 2-3 PEOPLE] / LARGE, 44 [SERVES 4-6 PEOPLE]

## DRINKS FROM THE BAR

### SPANISH-STYLE GIN & TONIC COCKTAILS

#### SKELLIG ROCKS

DINGLE ORIGINAL GIN (IRELAND),  
FEVER TREE MEDITERRANEAN TONIC  
BLACKBERRY, LEMON, MINT.

15

#### IN YOU GO

EMPRESS GIN (CANADA),  
FEVER TREE INDIAN TONIC,  
GRAPEFRUIT SLICE.

15

#### LIMONE THYME

MALFY GIN (ITALY),  
FEVER TREE MEDITERRANEAN TONIC,  
THYME SPRIGS.

15

### SEASONAL COCKTAIL

#### MULLED WINE

CABERNET SAUVIGNON, ORANGE JUICE,  
FRENCH BRANDY, ALLSPICE,  
CINNAMON STICKS, CLOVES.

15

### FEATURED WINE

#### MERLOT - CHÂTEAU MOYA

RED FRUIT & BALANCED ACIDITY.  
WELL BLENDED & ROUND TANNINS.  
ELEGANT & SMOOTH WINE.

18 / 70

### RARE CANS

#### THREES - VLIET

PILSNER.

NYC / 5.2% / 16OZ CAN / 12

#### WÖLFFER - DRY ROSÉ CIDER

HARD CIDER

NY / 6.9% / 10OZ CAN / 12