



EST. 1970 | 2023

SHARES

Soup of the Day	\$9
Crispy Cauliflower	\$9
General Tso's glaze, Peanuts, Cilantro,	
Crispy Calamari	\$9
house pickled jalapeños, Spicy lime ranch	
Buffalo Wings (10)	\$12
blue cheese mornay, carrots, celery	
Choose: Mild, Medium, Hot, General Tso's	
Brick Oven Confit Chicken Wings	\$13
dry rub, jalapeño dressing	
Meatballs	\$9
tomato sauce, fresh mozzarella,	
parmesan, basil	
Meat & Cheese Board	\$12
crackers, grilled baguette	
Thick Cut Fries	\$8
blue cheese sauce, bacon, scallion	

MAINS

Buttermilk Fried Chicken	\$18
herbed fries	
Smash Burger	\$15
pickles, LTO, special sauce, potato wedges	
Roasted Salmon	\$19
Faroe Island salmon, farro-arugula salad	
sautéed broccoli rabe, apple butter	
Spaghetti & Meatballs	\$19
San Marzano tomatoes, basil, parmesan	
Sausage & Peppers	\$18
grilled bread	
Brick Oven Roasted Chicken	\$19
brussels sprout slaw	

SALADS

Caesar	\$9
hearts of romaine, creamy caesar dressing,	
house croûtons, white anchovies	
3 Mile Salad	\$9
composed of farm fresh ingredients	
from Black Horse Farm	
Beet and Chèvre	\$8
baby arugula, orange supreme,	
roasted red beets, charred apple,	
fresh chèvre, citrus vinaigrette	
Wedge	\$9
romaine, tomatoes, pickled red onion,	
buttermilk jalapeño ranch, applewood bacon	

SIGNATURE PIZZAS

White Clam	\$19
parsley, calabrian chilies,	
pecorino, garlic butter	
Magic Mushrooms	\$17
Bulich Farm mushrooms,	
goat cheese, arugula	
Ulti-roni	\$17
pepperoni, San Marzano tomato	
sauce, mozzarella, hot honey	
Prosciutto	\$19
whipped ricotta, local hen egg	
Sausage & Broccoli Rabe	\$19
ricotta, chilies, pecorino	
Margherita	\$17
San Marzano tomatoes,	
mozzarella, basil, olive oil	
Butcher Shop	\$19
meatball, sausage, prosciutto,	
pepperoni, bacon, garlic, mozzarella	



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COCKTAILS

Chocolate Peanut Butter Cold Brew	\$10
Skrewball Peanut Butter Whiskey, Chocolate, Coffee Liqueur, Cold Brew	
Patrick Henry Yuzu Lemon Drop	\$10
Deep Eddy Lemon Vodka, Marie Brizard Elderflower, Yuzu Syrup, Lemon Juice	
Smoked Black Cherry Mojito	\$10
Black Cherry Cruzan, Smoked Cherry Syrup, Mint, Lime, Sparkling Water	
Stirred Birch Manhattan	\$10
Wild Turkey Rye 101, Birch Liqueur, Bittermans Burlesque Bitters Peel	
New School G&T	\$10
Mermaid Gin, Kumquat Syrup, Lime Juice, Fever Tree Elderflower Tonic	

DRAFTS

Guinness	\$8
Sloop Juice Bomb IPA	\$8
Utica Club	\$4
Truly Wild Berry	\$8
Sam Adams Seasonal	\$8
Downeast Original Cider	\$8

BOTTLES & CANS

Modelo Especial	\$6
Heineken	\$6
Miller Light	\$5
Chatham Pineapple IPA	\$10
Return Brewing Satin Jacket ..	\$10
Nine Pin Cider	\$9

WINES BY THE GLASS

Prosecco, Josh Cellars, Italy	\$9 GL, \$35 BTL
Pinot Grigio, Stella, Italy	\$9 GL, \$35 BTL
Chardonnay <i>dominick purpuro</i> California	\$9 GL, \$35 BTL
Pinot Noir <i>dominick purpuro</i> California	\$9 GL, \$35 BTL
Cabernet Sauvignon, Josh Cellars, California	\$9 GL, \$35 BTL

PROPERTY COCKTAILS

Strawberry Rhubarb Mule	\$10
Beattie's Strawberry Vodka, Rhubarb Syrup, Lime Juice, Fever Tree Ginger Beer	
Grapefruit Hibiscus Margarita	\$10
21 Seeds Grapefruit Hibiscus Blanco, Marie Brizard Orange, Hibiscus Syrup, Lime Juice	
Peach Cobbler Julep	\$10
Ancient Age Bourbon, Peach Crumble Syrup, Peaches, Mint	

NON ALCOHOLIC IMBIBING

Non Alc Margarita	\$8
Lyre's Blanco Spirit, Agave, Lime Juice	
Non Alc Mule	\$8
Lyre's American Malt, Lime, Simple Syrup, Ginger Beer	
Soft Drinks	\$4