

BEVERAGES

COCKTAILS

SAZERAC <i>pernod absinthe, bulliet rye, peychauds & angostura bitters</i>	13
PEACH & PECAN OLD FASHIONED <i>old camp whiskey, peach purée, luxardo cherries, black walnut bitters</i>	12
WILD BERRY PALOMA <i>house infused berry blanco tequila, lime, club soda</i>	12
SPICED PEAR MARTINI <i>tito's vodka, st. george spiced pear, myer lemon, pear</i>	13
FRENCH 75 <i>gin, ruby red grapefruit, lemon juice, vandori prosecco</i>	13
RATTY'S SHANDY <i>stoli citron, stella, housemade lemonade, charred lemon</i>	12
SANGRIA (by the glass or pitcher) <i>momo sauvignon blanc, st. elderflower, triple sec, strawberry, blackberry, peach, orange</i>	13/35

REFRESH 6

SEASONAL LEMONADE	
WATERMELON & CUCUMBER FRESCA	
CHERRY SPRITZER	
PINEAPPLE & GINGER FIZZ	

BEERS

DRAFT

MCKENZIE'S BLACK CHERRY CIDER	6
BROOKLYN SEASONAL	6
VICTORY SEASONAL	7
SPELLBOUND IPA	7
STELLA ARTOIS	7

BOTTLE

AMSTEL LIGHT	6
BECK'S NON-ALCOHOLIC	5
CORONA	6
DOGFISH HEAD 60-MINUTE IPA	7
IRON BOUND CIDER	7
MURPHY'S IRISH STOUT	8
HEINEKEN LAGER	6
SAM ADAMS LAGER	6
BRECKENRIDGE VANILLA PORTER	7

FEATURED WINES

BY THE GLASS & BOTTLE

SPARKLING

PROSECCO <i>Vandori, Italy</i>	9/43
DISTELLO CAVA, BRUT ROSE RESERVA <i>Spain</i>	10/48
JCB NO 21, CREMANT DE BOURGOGNE <i>Burgundy</i>	15/75

WHITES & ROSÉ

PINOT GRIGIO, CA DONINI <i>Delle Venezie, Italy</i>	10/48
SAUVIGNON BLANC, TOTARA <i>Marlborough, New Zealand</i>	11/52
RIESLING, RAT'S WHITE <i>Unionville Vineyards, Ringoes, NJ</i>	12/56
CHARDONNAY, TREANA <i>Central Coast California</i>	14/60
ROSÉ, JULIETTE, LA SANGLIERE <i>France</i>	11/52

REDS

PINOT NOIR, DOMAINE BOUSQUET <i>Tupungato, Argentina</i>	11/52
BARBERA D' ASTI, RENATO RATTI <i>Piedmont, Italy</i>	13/58
MALBEC, BODEGA NORTON "1895 COLECCION" <i>Argentina</i>	9/43
COTES DU RHONE, LA GRIVELIERE <i>Rhone, France</i>	12/56
CABERNET SAUVIGNON, LEESE-FITCH <i>California</i>	11/52

LUNCH

APPETIZERS

ARTISANAL CHEESE selection of three or five served with seasonal condiments GF	16 / 21
CHARCUTERIE cornichon, grain mustard, violet mustard, grilled miche bread	18
MARINATED OLIVES lemon zest, fresno chili	6
FRENCH ONION SOUP croûton, gruyère	11
SOUP DU JOUR	8
FRISÉE DUCK SALAD fourme d'ambert, toasted hazelnuts, st. germain vinaigrette GF	15
ROASTED BEETS avocado, crème fraîche, chèvre, brioche crouton, citronette	15
RAT'S SEAFOOD SALAD poached shrimp, calamari, lump crab, arugula, crispy shallots, lemon-herb vinaigrette	23
RICOTTA & PEA TARTINE preserved lemon, pickled mushroom, red onion	12
ESCARGOT garlic butter, toasted baguette	13
MOULES MARINIÈRES white wine, shallots, butter, thyme GF	13
SHRIMP COCKTAIL lemon poached shrimp, cocktail sauce	15
DEVEILED EGGS dijon, espelette pepper	9

SANDWICHES

TURKEY CROISSANT bacon, arugula, cucumber, dill, aioli	14
FRENCH DIP caramelized onions, horseradish cream, au jus	19
RAT'S BURGER applewood smoked bacon, vermont cheddar, rat's secret sauce	18
CHICKEN SALAD tarragon mayo, boston lettuce, miche bread	16

ENTRÉES

SEARED DIVER SCALLOP sweet pea purée, orange, pistachio-pancetta relish	29
TROUT ALMONDINE haricot verts, potatoes, brown butter, almonds GF	25
POTATO LEEK RAVIOLI white wine, crispy leeks, ricotta salata	23
STEAK FRITES culotte steak, petit salad, green peppercorn sauce	28
PORK SCHNITZEL apple-celery root slaw, mustard, grilled lemon	21

ACCOMPANIMENTS

POMMES FRITES sea salt, parsley	6
GRILLED ASPARAGUS lemon, crispy shallot	8
HARICOT VERTS onion confiture, almonds	8
MACARONI GRATIN three cheese	8
BRUSSELS SPROUTS bacon, mustard, chili, honey	8

OUR THANKS

To great local producers,
gardeners and farmers

TERHUNE ORCHARDS
MUTH FAMILY FARM
BLOOMING GLEN
ELY'S FARM, OAK GROVE
BLUE MOON ACRES
CHERRY GROVE FARM

Please advise your server if you have any dietary restrictions.

GF

Indicates dish is gluten free.



HAPPY HOUR



CHICKEN LIVER MOUSSE TARTINE \$8

port, onion jam

RICOTTA & PEA TARTINE \$8

preserved lemon, pickled mushroom, red onion

SHRIMP COCKTAIL \$8 for 3

lemon poached shrimp, cocktail sauce

DEVILED EGGS \$5 for 2

dijon, espelette pepper

FRIED CHEESE CURDS \$5

beer batter, lemon aioli

MARINATED OLIVES \$4



lemon zest, fresno chili

ARTISANAL CHEESE \$8 for 3



seasonal accompaniments, crostini

POMMES FRITES \$4

sea salt, parsley

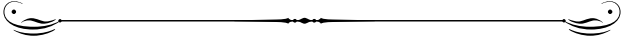


Consuming raw or undercooked eggs, beef, lamb, milk products,
pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

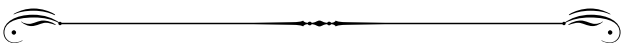




Rat's



LIFE IS
UNCERTAIN,
EAT DESSERT
FIRST!





DESSERT



DARK CHOCOLATE CREMEUX / GF 12

*whipped ricotta, citrus sponge cake,
tangerine yuzu sorbet*

GRAPEFRUIT MERINGUE TART 12

*pistachio mousse, grapefruit gastrique,
black pepper cream*

CARROT CREPE CAKE 12

*cream cheese sorbet, carrot gelee,
lavender pickled carrots*

**CRANBERRY CINNAMON
BREAD PUDDING** 12

orange scented anglaise, maple ice cream

CHOCOLATE COCONUT 12

SEMIFREDDO / GF • V

coconut milk jam, almond nougatine, coconut powder

ICE CREAM 8

MAPLE

PISTACHIO

VIETNAMESE COFFEE

SORBET 8

PINEAPPLE SPICE

TANGERINE YUZU

CHOCOLATE GINGER

COFFEE

PARLIAMENT DRIP COFFEE 3.75

PARLIAMENT ESPRESSO *single 4.25 / double 6*

PARLIAMENT CAPPUCINO,
LATTE, MACHIATO 6

TEA MEM LOOSE LEAF 5.25

GOLDEN GREEN

herbaceous, floral, fruity

BLUE FLOWER EARL GREY

sweet, bright, citrusy

GINGER PEACH

sweet, spicy, balanced

DECAF EARL GREY

bright, citrus, smooth, decaffeinated

ORGANIC CHAI

malty, cinnamon, velvety

LEMON CHAMOMILE

bright, floral, aromatic



DIGESTIF



CHAMOMILE TODDY	12
<i>bushmill's honey whiskey, chamomile citrus tea</i>	
MOCHA JAVA	10
<i>godiva chocolate liqueur, frangelico, coffee, whipped cream</i>	
VIVE LA FRANCE	10
<i>vanilla liqueur, cognac, coffee, whipped cream</i>	
ESPRESSO AND CREAM	9
<i>taverna cream liqueur, chilled espresso</i>	
CAPPUCCINO MARTINI	12
<i>van gogh double espresso vodka, kahlua, frangelico, bailey's</i>	

VIN DE DESSERT gls / btl

PEDRO-XIMÉNEZ, ANTONIO BARBADILLO	10 / 80
<i>Dessert Sherry, Spain, NV, 750 ml</i>	
MUSCAT DE BEAUMES DE VENISE	9 / 65
<i>Beaumes de Venise, France, 2012, 375 ml</i>	
ICE CIDER, EVE'S "ESSENCE"	12 / 48
<i>Van Etten, NY, NV, 375 ml</i>	
LATE HARVEST GEWURZTRAMINER, HUGEL	80
<i>Vendage Tardive, Alsace, France, 2009, 375ml</i>	
LATE HARVEST VIOGNIER, CUILLERON "AYGUETS"	112
<i>Vendange Tardive, Condrieu, France, 1999, 500 ml</i>	

PORT

Taylor Fladgate Tawny	8	Graham's 30 Yr Tawny	32
Fonseca Bin 27	9	Fonseca 1997, 375 MI	100
Graham's 6 Grapes	9	Warre's 1997, 375 MI	148
Taylor Fladgate 10 Yr	10	Churchill's 1994	180
Graham's 20 Yr Tawny	18	Symington, Quinta Do Vesuvio 1997	300

SINGLE MALT & SMALL BATCH WHISKEY

SCOTTISH HIGHLANDS

Balvenie Carribean Cask 14 Yr	18
Cragganmore 12 Yr	14
Dalwhinnie 15Yr	14
Glenlivet 12 Yr	11
Glenfiddich 14 Yr	12
Macallan 12 Yr	14
Macallan 18 Yr	35
Oban 14Yr	18
Glenkinchie Distillers Edition	26

ISLAY & SCOTTISH ISLANDS

Talisker 10 yr	15
Lagavulin 16 yr	28
Laphroaig 10 yr	13
Tobermorey 15 yr	31

BOURBON & RYE

Angel's Envy	13
Basil Hayden's	13
Bulliet Rye	14
Clyde May's	11
Few Bourbon	14
Hudson Baby Bourbon	15
Knob Creek	11
Woodford Reserve	12

COGNAC & ARMAGNAC

Hennessey VS	12
Courvoisier VS	10
Courvoisier VSOP	12
Remy Martin XO	25
Larressingle Armagnac VSOP	11

BRUNCH

APPETIZERS

ARTISANAL CHEESE selection of three or five served with seasonal condiments GF	16 / 21
CHARCUTERIE cornichon, grain mustard, violet mustard, grilled miche bread	18
MARINATED OLIVES lemon zest, fresno chili	6
FRENCH ONION SOUP croûton, gruyère	11
SOUP DU JOUR	8
FRISÉE DUCK SALAD fourme d'ambert, toasted hazelnuts, st. germain vinaigrette GF	15
ROASTED BEETS avocado, crème fraîche, chèvre, brioche crouton, citronette	15
RAT'S SEAFOOD SALAD poached shrimp, calamari, lump crab, arugula, crispy shallots, lemon-herb vinaigrette	23
RICOTTA & PEA TARTINE preserved lemon, pickled mushroom, red onion	12
ESCARGOT garlic butter, toasted baguette	13
MOULES MARINIÈRES white wine, shallots, butter, thyme GF	13
SHRIMP COCKTAIL lemon poached shrimp, cocktail sauce	15
DEVEILED EGGS dijon, espelette pepper	9

ENTRÉES

PORK SCHNITZEL apple celery root slaw, grilled lemon	21
TROUT ALMONDINE haricot verts, potatoes, brown butter, almonds GF	25
POTATO LEEK RAVIOLI white wine, crispy leeks, ricotta salata	23
STEAK FRITES culotte steak, petit salad, green peppercorn sauce	28

Please advise your server if you have any dietary restrictions.

GF
Indicates dish is gluten free.

ACCOMPANIMENTS

BACON	6
SAUSAGE	6
TOAST white, whole grain	4
BAGEL/ENGLISH MUFFIN butter, preserves	6
BREAKFAST POTATOES	6
MACARONI GRATIN three cheese	8
BRUSSELS SPROUTS bacon, mustard, chili, honey	8
POMMES FRITES sea salt, parsley	6

BRUNCH ITEMS

SMOKED SALMON PLATTER 18 egg, caper, cream cheese, bagel
EGGS BENEDICT 19 english muffin, canadian bacon, poached eggs, hollandaise
CAFÉ PLATE 16 2 eggs, sausage or bacon, breakfast potatoes
CHICKEN AND WAFFLES 19 crispy buttermilk chicken, belgian waffle, maple syrup
FRITTATA 16 english peas, smoked ham, caramelized onion
RAT'S BURGER 18 applewood smoked bacon, sharp cheddar, rat's secret sauce

DINNER

APPETIZERS

ARTISANAL CHEESE selection of three or five <i>served with seasonal condiments GF</i>	16 / 21
CHARCUTERIE <i>cornichon, grain mustard, violet mustard, grilled miche bread</i>	18
FRENCH ONION SOUP <i>croûton, gruyère</i>	11
SOUP DU JOUR	8
FRISÉE DUCK SALAD <i>fourme d'ambert, toasted hazelnuts, st. germain vinaigrette GF</i>	15
ROASTED BEETS <i>avocado, crème fraîche, chèvre, brioche crouton, citronette GF</i>	15
RICOTTA & PEA TARTINE <i>preserved lemon, pickled mushroom, red onion</i>	12
ESCARGOT <i>garlic butter, toasted baguette</i>	13
MOULES MARINIÈRES <i>white wine, shallots, butter, thyme GF</i>	13
SHRIMP COCKTAIL <i>lemon poached shrimp, cocktail sauce</i>	15
DEVEILED EGGS <i>dijon, espelette pepper</i>	9

ENTRÉES

PORK SCHNITZEL <i>apple-celery root slaw, mustard, grilled lemon</i>	21
TROUT ALMONDINE <i>haricot verts, potatoes, brown butter, almonds GF</i>	25
SEARED DIVER SCALLOP <i>sweet pea purée, orange, pistachio-pancetta relish</i>	32
CABERNET BRAISED SHORT RIB <i>pommes purée, roasted heirloom carrot, brussels sprouts</i>	34
STEAK FRITES <i>culotte steak, petit salad, green peppercorn sauce</i>	29
COQ AU VIN <i>griggstown chicken, bacon lardon, mushrooms, pearl onions, pommes purée</i>	28
ROASTED DUCK BREAST <i>farro, roasted carrots, tart cherry, chili walnuts</i>	29
POTATO LEEK RAVIOLI <i>white wine, crispy leeks, ricotta salata</i>	23
RAT'S BURGER <i>applewood smoked bacon, vermont cheddar, rat's secret sauce</i>	18

ACCOMPANIMENTS

HARICOT VERTS <i>onion confiture, almonds</i>	8
GRILLED ASPARAGUS <i>lemon, crispy shallot</i>	8
MACARONI GRATIN <i>three cheese</i>	8
BRUSSELS SPROUTS <i>bacon, mustard, chili, honey</i>	8
POMMES FRITES <i>sea salt, parsley</i>	6

PLATS DU JOUR

TUESDAY

DUCK CONFIT 21

beluga lentil aigre-doux, apples, celery

WEDNESDAY

HALF ROASTED CHICKEN 28

herb potatoes, asparagus, lemon citrus jus

THURSDAY

GARGANELLI 24

*spicy pistachio, fennel crumbs,
verjus cream, parmigiano*

FRIDAY

PAN ROASTED COD PIPERADE 26

*potato confit, tomato,
bell peppers, smoked paprika*

SATURDAY

BOUILLABAISSE 29

*mussels, clams, calamari,
tomato fennel broth, rouille*

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