

# DINNER

## APPETIZERS

### FOR THE TABLE

<b>ARTISANAL CHEESE</b>	16 / 21
<i>selection of three or five served with seasonal condiments   GF</i>	
<b>CHARCUTERIE</b>	18
<i>cornichon, grain mustard, violet mustard, grilled miche bread</i>	
<b>FRENCH ONION SOUP</b>	12
<i>croûton, gruyère</i>	
<b>SOUP DU JOUR</b>	9
<b>FRISÉE SALAD</b>	15
<i>fourme d'ambert, toasted hazelnuts, pulled duck confit, st. germain vinaigrette   GF</i>	
<b>ROASTED BEETS</b>	15
<i>avocado crème fraîche, chèvre, brioche crouton, citronette   GF</i>	
<b>SALADE VERTE</b>	11
<i>bibb lettuce, radish, haricots verts, champagne vinaigrette</i>	
<b>RICOTTA &amp; PEA TARTINE</b>	12
<i>preserved lemon, pickled mushroom, red onion</i>	
<b>ESCARGOTS</b>	14
<i>garlic butter, toasted baguette</i>	
<b>MOULES MARINIÈRES</b>	14
<i>white wine, shallots, butter, thyme   GF</i>	
<b>SHRIMP COCKTAIL</b>	16
<i>lemon poached shrimp, cocktail sauce   GF</i>	
<b>DEVEILED EGGS</b>	9
<i>dijon, espelette   GF</i>	

## PLATS DU JOUR

*limited quantities available*

### TUESDAY

#### DUROC

**BONE-IN PORK CHOP 29**

*beluga lentil aigre-doux,  
apples, celery | GF*

### WEDNESDAY

**SEARED BRANZINO 28**

*caramelized fennel, tomato confit,  
niçoise vinaigrette | GF*

### THURSDAY

**HALIBUT 30**

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

### FRIDAY

**BOUILLABAISSE 29**

*clams, mussels, calamari,  
fennel tomato broth*

### SATURDAY

**LOBSTER RISOTTO 35**

*sauce américain | GF*

## ENTRÉES

<b>PORK SCHNITZEL</b>	24
<i>apple-celery root slaw, lager grain mustard sauce, braised red cabbage</i>	
<b>TROUT AMANDINE</b>	25
<i>haricots verts, potatoes, brown butter, almonds   GF</i>	
<b>SEARED DIVER SCALLOP</b>	33
<i>sweet pea purée, orange, pistachio-pancetta relish</i>	
<b>CABERNET BRAISED SHORT RIB</b>	34
<i>pommes purée, roasted heirloom carrot, brussels sprouts   GF</i>	
<b>STEAK FRITES</b>	29
<i>hanger steak, petit salad, green peppercorn sauce</i>	
<b>COQ AU VIN</b>	28
<i>griggstown chicken, bacon lardon, mushrooms, pearl onions, pommes purée   GF</i>	
<b>ROASTED DUCK BREAST</b>	29
<i>farro, roasted carrots, tart cherry, chili walnuts</i>	
<b>POTATO LEEK RAVIOLI</b>	23
<i>white wine, crispy leeks, ricotta salata</i>	
<b>CAULIFLOWER STEAK</b>	18
<i>vadouvan roasted cauliflower, farro, heirloom carrot, sour cherry, crispy quinoa   Vegan</i>	

## ACCOMPANIMENTS

<b>BRUSSELS SPROUTS</b>	8
<i>bacon, mustard, chili honey</i>	
<b>GRILLED ASPARAGUS</b>	8
<i>lemon, crispy shallot</i>	
<b>MACARONI GRATIN</b>	9
<i>three cheese</i>	
<b>ROASTED CAULIFLOWER</b>	8
<i>onion confit, toasted almonds   GF</i>	
<b>POMMES FRITES</b>	6
<i>sea salt</i>	

## OUR THANKS

*To great local producers,  
gardeners and farmers*

GRIGGSTOWN FARM

FOUR FAT FOWL

FIVE SPOKE CREAMERY

KOPPERT CRESS

PATRIOT PICKLE

*Please advise your server if you have any dietary restrictions.*

GF

*Indicates dish is gluten free.*

# LUNCH

## APPETIZERS

### FOR THE TABLE

**ARTISANAL CHEESE** 16 / 21  
selection of three or five  
served with seasonal condiments | GF

**CHARCUTERIE** 18  
cornichon, grain mustard,  
violet mustard, grilled miche bread

**MARINATED OLIVES** 6  
lemon zest, fresno chili | GF

**FRENCH ONION SOUP** 12  
croûton, gruyère

**SOUP DU JOUR** 9

**FRISÉE SALAD** 15  
fourme d'ambert, toasted hazelnuts,  
pulled duck confit, st. germain vinaigrette | GF

**ROASTED BEETS** 15  
avocado crème fraîche, chèvre,  
brioche crouton, citronette

**SALADE VERTE** 11  
bibb lettuce, radish, haricots verts, champagne vinaigrette

**RAT'S SEAFOOD SALAD** 23  
poached shrimp, calamari, lump crab, arugula,  
crispy shallots, lemon-herb vinaigrette

**RICOTTA & PEA TARTINE** 12  
preserved lemon, pickled mushroom, red onion

**ESCARGOTS** 14  
garlic butter, toasted baguette

**MOULES MARINIÈRES** 14  
white wine, shallots, butter, thyme | GF

**SHRIMP COCKTAIL** 16  
lemon poached shrimp, cocktail sauce | GF

**DEVEILED EGGS** 9  
dijon, espelette | GF

## SANDWICHES

**TURKEY CROISSANT** 15  
bacon, arugula, cucumber, dill aioli

**FRENCH DIP** 19  
caramelized onions, horseradish cream, au jus

**RAT'S BURGER** 19  
applewood smoked bacon, vermont cheddar,  
rat's secret sauce

**CHICKEN SALAD** 16  
tarragon mayo, boston lettuce, miche bread

## ENTRÉES

**SEARED DIVER SCALLOP** 33  
sweet pea purée, orange, pistachio-pancetta relish

**TROUT AMANDINE** 25  
haricots verts, potatoes, brown butter, almonds | GF

**POTATO LEEK RAVIOLI** 23  
white wine, crispy leeks, ricotta salata

**STEAK FRITES** 29  
hanger steak, petit salad, green peppercorn sauce

**PORK SCHNITZEL** 24  
apple-celery root slaw, lager grain mustard sauce,  
braised red cabbage

**CAULIFLOWER STEAK** 18  
vadouwan roasted cauliflower, farro, heirloom carrot,  
sour cherry, crispy quinoa | Vegan

## ACCOMPANIMENTS

**BRUSSELS SPROUTS** 8  
bacon, mustard, chili honey

**GRILLED ASPARAGUS** 8  
lemon, crispy shallot

**MACARONI GRATIN** 9  
three cheese

**ROASTED CAULIFLOWER** 8  
onion confit, toasted almonds | GF

**POMMES FRITES** 6  
sea salt

## OUR THANKS

To great local producers,  
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FOUR FAT FOWL

FIVE SPOKE CREAMERY

KOPPERT CRESS

PATRIOT PICKLE

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# BRUNCH

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<i>croûton, gruyère</i>	
<b>SOUP DU JOUR</b>	9
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<b>ROASTED BEETS</b>	15
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<b>SALADE VERTE</b>	11
<i>bibb lettuce, radish, haricots verts, champagne vinaigrette</i>	
<b>RAT'S SEAFOOD SALAD</b>	23
<i>poached shrimp, calamari, lump crab, arugula, crispy shallots, lemon-herb vinaigrette</i>	
<b>RICOTTA &amp; PEA TARTINE</b>	12
<i>preserved lemon, pickled mushroom, red onion</i>	
<b>ESCARGOTS</b>	14
<i>garlic butter, toasted baguette</i>	
<b>MOULES MARINIÈRES</b>	14
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<b>SHRIMP COCKTAIL</b>	16
<i>lemon poached shrimp, cocktail sauce   GF</i>	
<b>DEVILED EGGS</b>	9
<i>dijon, espelette   GF</i>	

## ENTRÉES

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<b>STEAK FRITES</b>	29
<i>hanger steak, petit salad, green peppercorn sauce</i>	
<b>CAULIFLOWER STEAK</b>	18
<i>vadouan roasted cauliflower, farro, heirloom carrot, sour cherry, crispy quinoa   Vegan</i>	

## BRUNCH ITEMS

<b>SMOKED SALMON PLATTER</b>	18
<i>egg, caper, cream cheese, bagel</i>	
<b>EGGS BENEDICT</b>	19
<i>english muffin, canadian bacon, poached eggs, hollandaise</i>	
<b>CAFÉ PLATE</b>	16
<i>2 eggs, sausage or bacon, breakfast potatoes</i>	
<b>TURKEY CROISSANT</b>	15
<i>bacon, arugula, cucumber, dill aioli</i>	
<b>FRITTATA</b>	16
<i>english peas, smoked ham, caramelized onion</i>	
<b>RAT'S BURGER</b>	19
<i>applewood smoked bacon, sharp cheddar, rat's secret sauce</i>	

## ACCOMPANIMENTS

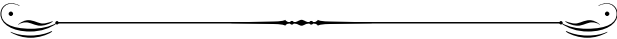
<b>BACON</b>	6
<b>SAUSAGE</b>	6
<b>TOAST</b>	4
<i>white, whole grain</i>	
<b>BAGEL/ENGLISH MUFFIN</b>	6
<i>butter, preserves</i>	
<b>BREAKFAST POTATOES</b>	6
<b>MACARONI GRATIN</b>	8
<i>three cheese</i>	
<b>BRUSSELS SPROUTS</b>	8
<i>bacon, mustard, chili honey</i>	
<b>POMMES FRITES</b>	6
<i>sea salt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

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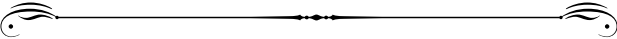
GF  
Indicates dish is gluten free.



*Ratz*



LIFE IS  
UNCERTAIN,  
EAT DESSERT  
FIRST!





# DESSERT



**VANILLA BEAN CREME BRULÉE** / GF 12

*lemon verbena compressed peaches,  
macerated strawberries*

**GRAPEFRUIT MERINGUE TART** 12

*pistachio mousse, grapefruit gastrique,  
black pepper cream*

**CHAI SPICED BLUEBERRY CAKE** 12

*oat streusel, pickled blueberries, whipped crème fraîche*

**WALNUT BROWNIE “SUNDAE”** 12

*spiced walnuts, chocolate syrup, dulce de leche mousse,  
malted milk ice cream*

**CHOCOLATE COCONUT** 12

**SEMIFREDDO** / GF • V

*coconut milk jam, almond nougatine, coconut powder*

**ICE CREAM 8**

MALTED MILK

RASPBERRY HIBISCUS

SALTED POPCORN

**SORBET 8**

APRICOT

BANANA BLUEBERRY

PAPAYA LIME

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## 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**



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

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