

# DINNER

## APPETIZERS

<b>FRENCH ONION SOUP</b> <i>croûton, gruyère</i>	12	<b>ROASTED BEETS</b> <i>avocado crème fraîche, chèvre, brioche crouton, citronette</i>   GF	15
<b>SOUP DU JOUR</b>	9	<b>SALADE VERTE</b> <i>bibb lettuce, radish, haricots verts champagne vinaigrette</i>   GF	11
<b>MARINATED OLIVES</b> <i>lemon zest, fresno chili</i>   GF	6	<b>DEVILED EGGS</b> <i>dijon, espelette</i>   GF	9
<b>MOULES MARINIÈRES</b> <i>white wine, shallots, butter, thyme</i>   GF	14		

### 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

## ENTRÉES

<b>TROUT AMANDINE</b> <i>haricots verts, potatoes, brown butter, almonds</i>   GF	25
<b>CABERNET BRAISED SHORT RIB</b> <i>pommes purée, roasted heirloom carrot, brussels sprouts</i>   GF	34
<b>STEAK FRITES</b> <i>hanger steak, petit salad, green peppercorn sauce</i>	29
<b>COQ AU VIN</b> <i>griggstown chicken, bacon lardon, mushrooms, pearl onions, pommes purée</i>   GF	28
<b>ROASTED DUCK BREAST</b> <i>farro, roasted carrots, tart cherry, chili walnuts</i>	29
<b>CAULIFLOWER STEAK</b> <i>vadouvan roasted cauliflower, farro, heirloom carrot, sour cherry, crispy quinoa</i>   Vegan	18

## ACCOMPANIMENTS

<b>BRUSSELS SPROUTS</b> <i>bacon, mustard, chili honey</i>	8
<b>POMMES PURÉE</b>   GF	8
<b>ROASTED CAULIFLOWER</b> <i>onion confit, toasted almonds</i>   GF	8
<b>POMMES FRITES</b> <i>sea salt</i>	6

Please advise your server if you have any dietary restrictions.

GF

Indicates dish is gluten free.

## OUR THANKS

To great local producers, gardeners and farmers

GRIGGSTOWN FARM • FOUR EAT FOWL • FIVE SPOKE CREAMERY

KOPPERT CRESS • PATRIOT PICKLE

# ☀️ LUNCH ☀️

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## ENTRÉES

<b>RAT'S SEAFOOD SALAD</b> <i>poached shrimp, calamari, lump crab, arugula, crispy shallots, lemon-herb vinaigrette</i>   GF	23	<b>TURKEY CROISSANT</b> <i>bacon, arugula, cucumber, dill aioli</i>	15
<b>TROUT AMANDINE</b> <i>haricots verts, potatoes, brown butter, almonds</i>   GF	25	<b>FRENCH DIP</b> <i>caramelized onions, horseradish cream, au jus</i>	19
<b>STEAK FRITES</b> <i>hanger steak, petit salad, green peppercorn sauce</i>	29	<b>RAT'S BURGER</b> <i>applewood smoked bacon, vermont cheddar, rat's secret sauce</i>	19
<b>CAULIFLOWER STEAK</b> <i>vadouvan roasted cauliflower, farro, heirloom carrot, sour cherry, crispy quinoa</i>   Vegan	18	<b>CHICKEN SALAD</b> <i>tarragon mayo, boston lettuce, miche bread</i>	16

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GRIGGSTOWN FARM • FOUR FAT FOWL • FIVE SPOKE CREAMERY

KOPPERT CRESS • PATRIOT PICKLE



# HAPPY HOUR

## \$5 ALL BITES & SNACKS

### FRIED CALAMARI

*preserved lemon powder, capers, garlic aioli*

### DEVILED EGGS

*dijon, espelette pepper*

### MANCHEGO & QUINCE CROSTINI

*rosemary, saba*

### CHICKEN SALAD TARTINE

*cucumber, affilla cress, dill*

### MARINATED OLIVES

*lemon zest, fresno chile*

### POMMES FRITES

*sea salt*

### FRIED BRUSSELS SPROUTS

*bacon, mustard, chili honey*



**BOUCHARD PINOT NOIR OR CHARDONNAY \$5**

**CHAT NICOT CABERNET OR  
CHAT DU CHARRON SAUV BLANC \$6**

**MICHELOB ULTRA DRAFT \$4**

**FEATURED DAILY COCKTAIL SPECIALS \$6**



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

# BEVERAGES

## COCKTAILS

<b>BLACKBERRY OLD FASHIONED</b>	14
<i>bourbon, crème de cassis, muddled blackberries, oranges</i>	
<b>PLUM AND PROSECCO SMASH</b>	12
<i>bluecoat gin, thyme syrup, plum purée, lemon juice, prosecco</i>	
<b>RATTY'S MANHATTAN</b>	14
<i>woodford reserve, carpano antica vermouth, bitters, luxardo cherries</i>	
<b>SPICED PEAR MARTINI</b>	14
<i>tito's vodka, st. george spiced pear, myer lemon, pear</i>	
<b>JALAPENO AGAVE MARGARITA</b>	13
<i>silver tequila, ancho Reyes liqueur, agave nectar, jalapeño, lime</i>	
<b>SANGRIA</b> (by the glass or pitcher)	13/52
<i>spiced rum, calvados, pear nectar, apple cider, pumpkin pie spice, apples and pears</i>	

## REFRESH 6

<b>SEASONAL LEMONADE</b>
<b>HOT APPLE CIDER</b>
<b>POMEGRANATE SPRITZER</b>
<b>PEAR &amp; GINGER FIZZ</b>

## BEERS

### DRAFT

<b>UNIBROUE BLANCHE DE CHAMBLY</b>	8
<b>BROOKLYN LAGER</b>	7
<b>VICTORY ROTATING</b>	7
<b>MICHELOB ULTRA</b>	5
<b>LOCAL CRAFT ROTATING</b>	8

### BOTTLE

<b>AMSTEL LIGHT</b>	6
<b>BECK'S NON-ALCOHOLIC</b>	5
<b>RIVER HORSE TRIPEL HORSE</b>	8
<b>DOGFISH HEAD 60-MINUTE IPA</b>	7
<b>ORIGINAL SIN HARD CIDER</b>	7
<b>MURPHY'S IRISH STOUT</b>	8
<b>HEINEKEN LAGER</b>	6
<b>YARDS PHILADELPHIA PALE ALE</b>	6
<b>BRECKENRIDGE VANILLA PORTER</b>	7
<b>ROGUE HAZELNUT BROWN</b>	7

## FEATURED WINES

BY THE GLASS & BOTTLE

### SPARKLING

<b>PROSECCO, VANDORI</b>	11/52
<i>Friuli-Venezia, Italy</i>	
<b>PINOT NOIR BRUT ROSE</b>	12/56
<b>VALLFORMOSA</b>	
<i>Cava, Spain</i>	

### WHITES & ROSÉ

<b>PINOT GRIGIO, CA DONINI</b>	10/48
<i>Delle Venezie, Italy</i>	
<b>CHARDONNAY, JJ VINCENT</b>	14/60
<b>BOURGOGNE BLANC</b>	
<i>Burgundy, France</i>	
<b>ROSÉ, JULIETTE, LA SANGLIERE</b>	11/52
<i>France</i>	
<b>REISLING, MAXIMIN GRUNHAUS</b>	12/56
<i>Mosel, Germany</i>	
<b>SAUVIGNON BLANC, ESPIRIT</b>	
<b>DE SAINT SULPICE</b>	11/52
<i>Bordeaux, France</i>	

### REDS

<b>PINOT NOIR, JEAN CLAUDE BOISSETT</b>	14/64
<i>Burgundy, France</i>	
<b>GAMAY, STEPHANE AVIRON</b>	15/70
<b>SAINT AMOUR CRU</b>	
<i>Beaujolais, France</i>	
<b>MALBEC, BODEGA NORTON</b>	
<b>"1895 COLECCION"</b>	11/52
<i>Argentina</i>	
<b>COTES DU RHONE, LA GRIVELIERE</b>	12/56
<i>Rhone, France</i>	
<b>CABERNET BLEND, CHATEAU NICOT</b>	13/60
<i>Bordeaux, France</i>	

### RAT'S WINES BY UNIONVILLE VINEYARDS

<b>RAT'S WHITE RIESLING BLEND</b>	56
<b>RAT'S RED CABERNET BLEND</b>	60