

R E M B R A N D T ' S

RAW

- 1/2 dozen oysters... 15
- shrimp cocktail... 12
- yellowtail, avocado, kumquat... 10

SEAFOOD SELECTION... 18

PICKLED (1/2 PINT OR PINT)

- beets & anise... 3/5.50
- bread & butter... 3/5.50
- cauliflower & coriander... 3/5.50
- cucumber & carrot... 3/5.50
 - dill... 3/5.50
- fennel & saffron... 3/5.50
- horseradish... 3/5.50
- red wine... 3/5.50

PICKLE PLATE... 10

CURED

- capicola
- chorizo
- pancetta
- smoked duck
- sopressata

CHARCUTERIE SAMPLER... 12
GRAND CHARCUTERIE... 16

APPETIZERS

BACON WRAPPED DATES

almond, endive, blue cheese... 8

PORTER FRENCH ONION SOUP

caramelized onions, sharp provolone, gruyere cheese... 9

MIXED GREEN SALAD

carrots, tomatoes, red onion, radish,
honey rosemary vinaigrette... 7

chicken... 4 beef... 6 shrimp... 8

BEET SALAD

arugula, goat cheese, pistachios... 9

WINGS

juniper berry BBQ or hot... 10

DUCK TERRINE

grainy mustard, frisé, radish... 11

BLUE BAY MUSSELS

beer, plum tomato sauce, chili de arbol... 10

DRY AGED SLIDERS

pepper jack cheese, B&B pickles, grainy mustard... 10

LAMB SLIDERS

tzatziki sauce, kalamata olives... 10

ENTREES

BONE-IN SHORT RIB

carrot, celery, onions, potatoes... 16

ROASTED ½ CHICKEN

tuscan kale, natural chicken jus... 14

THE BURGER

hormone/antibiotic-free all natural beef, porter onions,
bacon, sharp white cheddar... 13

ST. LOUIS PORK BBQ RIBS

spiced juniper berry BBQ sauce, mac & cheese... 17

STEAK FRITES

hanger steak, bistro sauce, truffled parmesan fries... 19

THE TURKEY BURGER

spicy aioli, napa cabbage slaw, red onion... 12

JUMBO LUMP CRAB CAKES

remoulade, avocado, fennel, artichoke... 20

DIVER SCALLOPS

quinoa, carrots, sun-dried tomatoes, poblanos, cucumbers... 18

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

SANDWICHES

TURKEY CLUB

house-roasted turkey breast, bacon, aioli, sourdough... 9

MEATBALL PARM

pork meatballs, plum tomato sauce,
pecorino, mozzarella... 11

TRUFFLE CHEESESTEAK

coulotte steak, shallots, mushrooms,
truffle, yellow cheddar... 11

THE VEGGIE

seitan, zucchini, yellow squash, mushrooms, balsamic... 9

HOUSE MADE HOT DOG

pork, dijon mustard, vigarón... 11

FLAT BREADS

MARGHERITA

plum tomato sauce, mozzarella, sharp provolone, basil... 11

FENNEL & ARTICHOKE

broccoli rabe, red onion, fontina cheese... 11

ROASTED GARLIC CHICKEN

hazelnut pesto, spinach, mushrooms, tomatoes... 12

PEPERONATA

white sauce, long hots, anaheim, fresno, capicola... 12

SHORT RIB

horseradish, spinach, aged white cheddar, pickled red onions... 12

PRIVATE DINING

*private dining available
for parties of 4-120 people*

SIDES

BRUSSEL SPROUTS WITH CARAMELIZED ONIONS... 4

MAC & CHEESE... 4 WITH TRUFFLE... 6

TUSCAN KALE... 3

SPAETZLE BACON & CREAM... 4

SPINACH... 3

executive chef: Nicholas J. Cassidy

state food code – consuming raw or under-cooked meats, seafood & eggs may increase your risk of food-borne illness.