



ROBUST & REFINED  
TASTING PLATES  
FALL 2017  
DINNER MENU

HOURS OF OPERATION

**LUNCH**  
M-F 11AM - 3PM  
**DINNER**  
M-WED 5P - 10P  
THURS, FRI & SATURDAY  
5P - 11P  
SUNDAY 5P - 9P  
**SUNDAY BRUNCH**  
10:30A - 3P

Late Night Menu available  
Wednesday through Saturday.

**CORPORATE EXECUTIVE CHEF**  
Demetrio Zavala

**CHEF DE CUISINE**  
Carlos Castera

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. 20% Gratuity will be added to parties of 6 or more. Up to 6 payments per check.

We source the finest ingredients from local & regional farms, fishermen, producers and purveyors guaranteeing the highest quality food. Chef Zavala's favorite produce for the Fall includes butternut squash, beets, pumpkin, mushrooms and apples.

# \$5 SNACKS

- PORK CHICHARRON
- PUMPKIN CROQUETTE WITH APPLE WHISKEY SAUCE
- FALL PEARS *with white anchovies and idiazabal cheese and cranberry balsamic pinchos*
- APPLE & SERRANO HAM PIZZA
- BUTTERNUT SQUASH POCKETS *white cinnamon dust*

# TO START

- SOUTHERN-STYLE CORN BREAD *housemade jam, honey butter* {8}
- FRENCH ONION SOUP *crouton, gruyere cheese, brandy* {10}
- TEDDY COTTAGE FRIES *garlic aioli, ketchup* {9}
- MAC & CHEESE *smoked cheddar, parmesan, gouda, herb bread crumbs* {10}
- SAVORY PUMPKIN POT DE CRÈME *duck chicharrones, thyme, cider, pear, rosemary* {6}
- FALL SQUASH *chorizo spiced, pumpkin seed chimichurri, cana de cabra fondue* {7}
- BRUSSELS SPROUTS *cranberry mostarda, sage crème fraîche* {12}
- MUSHROOM & BRIOCHE *butternut squash purée, brioche crusted hen egg, porcini* {11}
- CAULIFLOWER & MANCHEGO CROQUETTES *whiskey-apple cranberry jam* {12}
- MEAT AND CHEESE *seasonal jam, grilled country bread* {16}
- DEVILED EGGS *pekin duck, hoisin, scallions, ginger* {13}
- DUCK TARTARE *gochujang, dijon, charred scallions, duck marshmallow* {11}

# LOCAL FRESH SALADS

- CAESAR *granola, broken winter squash, cinnamon raisins, parmesan, maple caesar* {8}
- SWISS CHARD *golden raisins, pinenuts, chorizo spiced butternut, lemon vinaigrette, pecorino cheese* {11}
- KALE *currants, manchego, sherry vinaigrette, pecan brittle* {12}
- BEET SALAD *pomegranate, red sorrel lettuce, ricotta, raspberry gastrique* {13}

# GRAINS

- RED WINE GNOCCHI *yams purée, swiss chard, compressed pears, pecans* {12}
- WILD GAME BOLOGNESE *rosemary cavatelli, roasted tomatoes, celeriac purée* {15}
- CAULIFLOWER RISOTTO *currants, arugula, caramelized onions, pinenuts* {14}
- BUTTERNUT SQUASH RISOTTO *smoked butternut squash, pecans, brown butter-apple purée, gouda cheese, rosemary* {14}

# FLAT BREAD

- TOMATO *basil pesto, olive oil, housemade fresh mozzarella* {15}
- BUTTERNUT SQUASH *ricotta, manchego cheese, mozzarella, brussel sprouts, truffle* {16}
- DUCK *pears, swiss chard, sage, pumpkin purée, parsnips, raspberry gastrique* {17}
- MUSHROOM *lamb pepperoni, kale pesto, goat cheese, chili honey* {17}

IN ANY MOMENT OF DECISION, THE BEST THING YOU CAN DO IS THE RIGHT THING, THE NEXT BEST THING IS THE WRONG THING, AND THE WORST THING YOU CAN DO IS NOTHING.— T.R.

# FISH

- SCALLOP *pretzel spaetzle, poached citrus pear, smoked pecan brown butter, cabbage* {19}
- SALMON *parsnip purée, roasted winter vegetables, red wine-maple glaze, lemon-caper agrodolce* {17}
- HALIBUT *tetsuyu, shiitake, charred onions, celery root* {22}
- MUSSELS *chorizo, celery, lemon, thyme, shallots, white wine* {15}

# MEAT

- SHERRY BRAISED SHORT RIB *celery root mash, swiss chard, pumpkin seed chimichurri, natural jus* {16}
- HONEY & BEER-ROASTED DUCK BREAST *pumpkin jam, buttermilk celeriac, port jus* {17}
- NY STEAK & POTATO *potato puree, porcini hollandaise, creamed spinach purée, demi* {18}
- CRISPY CHICKEN *yam purée, whiskey currants, sherry chicken jus, kale* {16}
- PORK SHOULDER *apple purée, shaved brussels, honey, mustard-rosemary jus* {14}

# CAMPFIRE STEAKS

- 14OZ CREEKSTONE FARMS NEW YORK STRIP {42}
- 1/2 ROASTED FREE-RANGE CHICKEN ROULADE {28}
- FALL OF THE BONE BBQ RIBS *house made BBQ* {32}

## TASTING MENU { \$50 PER PERSON }

A tasting menu of our flowing plates designed to allow you to experience our cuisine



FAR AND AWAY THE BEST PRIZE THAT LIFE HAS TO OFFER IS THE CHANCE TO WORK HARD AT WORK WORTH DOING.— T.R.

**TEDDY'S NIGHT CAP** MONDAY - SATURDAY (BAR ONLY) 10:00P-CLOSE

TEDDY MULE {8} LADY OUTLAW {8} RUSHMORE SWIZZLE {8} SELECT BEERS {5} SELECT WINES {8} BAR BITES {3-7}

# WHITE WINE

**SAUVIGNON BLANC** *Dreaming Tree, Sonoma County, CA 2015* {12, 44}

**CHARDONNAY** *Castillo De Monjardin Spain 2014* {10, 40}

**ALBARINO** *Burgan's Rias Biaxas, Spain 2014* {11, 42}

**VERDEJO** *Set. Michelle Wine Estates, Rueda, Spain 2015* {10, 40}

**RIESLING** *Dr Frank, Finger Lakes, NY 2014* {12, 40}

**CHARDONNAY** *Rutherford Vintners, Napa Valley, CA 2012* {14, 52}

**PINOT GRIGIO** *Villa Pozzi Italy, 2014* {11, 40}

**ROSE** *Garnacha, Torres De Casta, Catalonia, Spain 2016* {11, 40}

# RED WINE

**PINOT NOIR** *DeLoach Vineyard Central Coast, CA 2014* {12, 44}

**PINOT NOIR** *Freja Cellars Willimette Valley, Oregon 2012* {14, 55}

**TEMPRANILLO** *Radio Boca Castilla, Spain 2015* {12, 40}

**MALBEC** *Los Noques Estate Mendoza, Argentina 2010* {12, 45}

**GARNACHA** *Altovinum "Old Vines" Spain 2015* {11, 42}

**CABERNET SAUVIGNON** *James Mitchell, Lodi, CA 2013* {12, 44}

**PETITE SIRAH/SYRAHIZIN** *Runquist 1448, Ripson, CA 2013* {14, 52}

**SHIRAZ** *Stellenbosch Vineyards, Stellenbosch, South Africa 2013* {13, 50}

# BUBBLES

## CAVA BRUT

*Gran Castillo Rocio, Penedes, Spain* {10}

## PROSECCO

*Canti, Millesimato, Italy 2015* {11}

## ROSE

*Roederer Estates, Andersonville, California, NV* {15}

# ON DRAFT

**FLYING DOG (SNAKE DOG) IPA, MD** {6}

**SEASONAL DRAFT** {7}



# BEER

## LAGER + PILSNER

**STELLA ARTOIS LAGER, BEL** {6}

**DEVIL'S BACKBONE VIENNA LAGER, VA** {6}

**BROOKLYN BRAND, BROOKLYN PILSNER, NY** {6}

**BLUE POINT TOASTED LAGER, LI, NY** {6}

**PBR CAN LAGER, WI** {4}

## PORTER/STOUT

**DEVIL'S BACKBONE SCHWARTZBIER, VA** {6}

**DUCK-RABBIT MILK STOUT, NC** {6}

## ALES

**DC BRAU PUBLIC PALE ALE, DC** {6}

**LAGUNITAS IPA, CA** {7}

**ERDINGER HEFE-WEIZEN** {7}

**NEW BELGIUM RANGER IPA, CO** {7}

## CIDER

**JACK'S HARD CIDER, PA** {6}

**STELLA ARTOIS CIDRE, BEL** {6}

# THE GOLDEN ERA OF AMERICAN COCKTAILS

PARALLELS THE LIFE OF **TEDDY ROOSEVELT**, OUR NATION'S 26<sup>TH</sup> PRESIDENT.

EACH OF OUR COCKTAILS IS HANDCRAFTED WITH CARE AND IMAGINATION IN TRIBUTE TO THIS SIGNIFICANT PERIOD IN HISTORY.

# WHISKEYS OF THE WORLD

**FLIGHT & COCKTAIL PAIRING** {32}

**1/2OZ TASTING OF AMERICAN, CANADIAN, IRISH, JAPANESE, SCOTCH WHISKEY PAIRED WITH THE CLASSIC COCKTAIL "BLOOD & SAND"**

*4 Roses Yellow Label Bourbon, Lot 40 Canadian Rye, Jameson Black Barrel Irish, Nikka Coffey, Monkey Shoulder*

**"BLOOD & SAND"**

*Monkey Shoulder, Heering Cherry Liqueur, Cinzano Sweet Vermouth, Blood Orange Juice*

## NON-ALCOHOLIC

**CITRUS SELTZER** {5}

*Orange Juice, Lemon Juice, Honey Rosemary Syrup*

**HOUSEMADE LEMONADE** {5}

*Handmade Daily*

**LEMONADE OF THE DAY** {5.5}

**ICED TEA** {3}

## BARREL-AGED

# OLD FASHIONED COCKTAILS

*\*All barrels are subject to availability\**

**BARREL NO. 1 THE ROUGH RIDER** {14}

*Chairman's Silver Rum, Maraschino Liqueur, Grapefruit Bitters, Lime Oil*

**BARREL NO. 2 THE CONSERVATIONIST** {14}

*La DiaBlada Pisco, Lustau Sherry, Solerno Blood Orange Liqueur, Lavender Bitters*

**BARREL NO. 3 THE TRUST BUSTER** {15}

*Old Forester Signature Bourbon, Cynar, Punt e Mes, Regan's Orange Bitters*

**BARREL NO. 4 THE LION** {14}

*Clyde May's Whiskey, Laird's Apple Brandy, Fruitlab Ginger Liqueur*

**TEDDY'S BARREL FLIGHT** {24}

# SIGNATURE

**ROOSEVELT ISLAND PUNCH**

*Macchu Pisco, Pineapple Gomme, Jasmine Tea, Fresh Lime, Bitters (serves 2-8 nicely)* {44}

**SAFARI SANGRIA**

*Vinbo Verde, Veev Acai Liqueur, Sage, Apple, Grapefruit, Chinese Bitters, Sweet Lime Foam glass* {12} *(pitcher serves 2-6 nicely)* {37}

**A SQUARE DEAL SHOT & BEER** {11}

*PBR Can & Milagro Select Barrel Silver Shot with Green Sangrita Backer*

**STRAWBERRY MINT JULEP** {12}

*Woodford Mint Fused Bourbon, Strawberry Shrub, Mint*

**RIO ROOSEVELT** {13}

*Sao Paulo Cachaca, Cedilla Acai Liqueur, Blueberry Shrub, Sweet Lime Foam*

**SHEENEY'S RICKEY** {12}

*Green Hat Gin, Woodford Bourbon Reduction, Seltzer, Lime Foam*

**TEDDY HAT** {13}

*Chairman's Rum, Beefeater 24, Lillet Blanc, Becherovka Liqueur, Vieux Carre Absinthe, Jerry Thomas Bitters*

**COMMISSIONER CIDER** {12}

*Virginia White Lighting, Runny Honey, Lavender Bitter, Stella Artois Cidre*

**TEDDY-JACK** {12}

*Laird's Applejack, Fresh Lime Juice, Almond Syrup, 'Drunken Cherry' Age, Vieux Carre Absinthe*

**RUSHMORE SWIZZLE** {12}

*Chairman's Aged Rum, Campari, Fresh Lime, Almond Syrup, BOLS Creme de Cassis, Seltzer, Sugar Cane*

# COCKTAILS ON-TAP

**LADY OUTLAW** {13}

*Tito's Handmade Vodka, Elderflower Liqueur, Lemon Sour, Lavender Bitters*