



ROBUST & REFINED
TASTING PLATES
SPRING 2018
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

Brandon Moser

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 Spring includes artichoke, asparagus, carrots & peas.

TO START

- SOUTHERN-STYLE CORN BREAD** *housemade jam, honey butter* {8}
- FRENCH ONION SOUP** *crouton, gruyere cheese, brandy* {10}
- MAC & CHEESE** *smoked cheddar, parmesan, gouda, herb bread crumbs* {10}
- MEAT & CHEESE** *seasonal jam, grilled country bread* {16}
- CARROT & COFFEE SOUP** *brown butter almond praline* {7}
- BRUSSEL SPROUTS** *apricot mostarda, lemon tarragon yogurt, chili almonds* {12}
- FOIE GRAS PATE** *strawberry aspic, rhubarb chutney, pickled mustard seeds, duck crackers* {15}
- BBQ CARROTS** *lemon tabini, fermented chilies, toasted seeds* {9}
- TUNA TARTARE** *truffle vinaigrette, lemon thyme dashi, gaufrettes* {12}
- WHITE BEAN & LENTIL HUMMUS** *pepperonata, grilled bread* {7}
- POTATO & RACLETTE CROQUETTES** *chive crème fraiche* {7}
- CRAB DEVILED EGGS** *old bay, lemon, crab mustard, chives* {13}

GRAINS

- LOBSTER & SPRING PEA RISOTTO** *charred ramps, leeks, parmesan, fines herbes* {17}
- CARROT RISOTTO** *farro, tabini ricotta, mint, toasted pistachios* {13}
- RICOTTA GNOCCHI** *artichokes, crab, spring onions, lemon thyme nage* {14}

VEGETABLES & GREENS

- CAPRESE SALAD** *whipped burrata, heirloom radish, carrots, sugar snaps, balsamic vinaigrette* {14}
- KALE** *strawberry, almond, parmesan, black pepper mustard vinaigrette* {13}
- GEM CAESAR** *roasted garlic butter, tabini lemon caesar dressing, pecorino, parsley, mint* {11}
- BUTTER LETTUCE WEDGE** *fava bean toast, picked crab, pickled rhubarb, cucumbers, green goddess dressing* {15}

BAKED PIZZA

- TOMATO** *basil pesto, olive oil, housemade fresh mozzarella* {15}
- ARTICHOKE & SPINACH** *ricotta, fresh mozzarella, pecorino, nutmeg* {16}
- LAMB PEPPERONI** *pepperonata, arugula, tomato, fresh mozzarella, basil pesto* {17}
- ASPARAGUS & PROSCUITTO** *whipped burrata, roasted garlic* {16}

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 & SEAFOOD

- SCALLOPS** *spring vegetables, lemon thyme nage, sugar snaps, tendrils* {22}
- BRONZINO** *white bean puree, almond cereal, tender greens, lemon caper brown butter* {19}
- SALMON** *morels, pee wee potatoes, english peas, white asparagus veloute* {17}
- TUNA** *artichoke barigoule, lentil puree, fennel, carrot tarragon vinaigrette* {17}

MEAT

- SHORT RIB BLANQUETTE** *truffle potato, carrots, morels, lobster cream demi* {18}
- CHICKEN** *banana farro smoked onions, bbq carrots, vin jaune chicken jus* {15}
- LAMB CHOPS** *white bean puree, cipolini onions, rhubarb chutney, mint persillade, raclette croquette* {21}
- NEW YORK STRIP** *asparagus variations, truffle dripping potatoes, bone marrow bordelaise* {18}

CAMPFIRE STEAKS

- 14OZ CREEKSTONE FARMS NEW YORK STRIP** {42}
- 8OZ CREEKSTONE FARMS FILET** {48}
- FALL OFF THE BONE BBQ RIBS** *housemade bbq* {32}



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

WEDNESDAY - 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** *Newton Vineyards, Red Lable, Sonoma County, CA 2016* {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** *Tom Gore Vineyards CA, 2015* {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

- SEASONAL DRAFTS** {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 26TH 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} <i>Orange Juice, Lemon Juice, Honey Rosemary Syrup</i>
HOUSEMADE LEMONADE {5} <i>Handmade Daily</i>
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
- BARREL NO. 5 THE EXPLORER** {15}
Jos. A. Magnus Royal Seal Vodka, Lillet Blanc, Fresh Thyme & Ginger
- 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}
Bell White Lighting, Runny Honey, Lavender Bitter, Stella Artois Cidre
- THE PANAMA CANAL** {14}
Jos. A. Magnus Royal Seal Vodka, Campari, Smoked Orange Syrup, Celery Bitters
- THE GOVERNOR** {14}
Jos. A. Magnus Vigilant Gin, Rosemary Vinaigrette Syrup, Dolin Dry Vermouth, Fresh Apple Juice, Barkeep Apple Bitters

COCKTAILS ON-TAP

- LADY OUTLAW** {13}
Tito's Handmade Vodka, Elderflower Liqueur, Lemon Sour, Lavender Bitters