



FALL 2017 LUNCH 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.

POWER LUNCH { \$24.99 PER PERSON }

Three course prix fixe menu

STARTERS

- SOUTHERN-STYLE CORN BREAD** housemade jam, honey butter {8}
- SAVORY PUMPKIN POT DU 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 ben egg, porcini {11}
- CAULIFLOWER & MANCHEGO CROQUETTES** whiskey-apple cranberry jam {12}
- MEAT AND CHEESE** seasonal jam, grilled country bread {16}
- FRENCH ONION SOUP** crouton, gruyere cheese, brandy {10}
- DEVILED EGGS** pekin duck, hoisin, scallions, ginger {13}
- TEDDY COTTAGE FRIES** garlic aioli, ketchup {9}
- MAC & CHEESE** smoked cheddar, parmesan, gouda, herb bread crumbs {10}
- MATZOH BALL SOUP** diced chicken, carrots, celery, dill {10}

LOCAL FRESH SALADS

- CAESAR** granola, broken winter squash, cinnamon raisins, parmesan, maple caesar {15}
- SCALLOP & SWISS CHARD SALAD** golden raisins, pinenuts, chorizo spiced butternut, lemon vin , pecorino cheese {22}
- KALE** currants, manchego, sherry vinaigrette, pecan brittle {14}
- BEET SALAD** pomegranate, red sorrel lettuce, ricotta, raspberry gastrique
- COBB SALAD** bacon, tomato, blue cheese, egg, chives, chiffonade greens, buttermilk dressing, chicken {18}
- CHOPPED SALAD** diced pumpkin, parsnips, currants, pears, white beans, shaved manchego, chiffonade greens {16}
- DUCK SALAD** shaved root vegetables, pumpkin jam, cranberries, sherry allspice vinaigrette, local greens {19}

HEARTH BAKED PIZZAS

- TOMATO** basil pesto, olive oil, house-made fresh mozzarella {15}
- BUTTERNUT SQUASH** ricotta, manchego cheese, mozz, brussel sprouts, truffle {16}
- DUCK** pears, swiss chard, sage, pumpkin purée, parsnips, raspberry gastrique {18}
- MUSHROOM** lamb peperoni, kale pesto, goat cheese, chili honey {17}

NON-ALCOHOLIC DRINKS

- CITRUS SELTZER {5}
- HOUSEMADE LEMONADE {5}
- LEMONADE OF THE DAY {5.5}
- ICED TEA {3}

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.

SANDWICHES

All sandwiches come with choice of farm greens, cup of soup or potato chips & coleslaw. Add housemade cottage fries {3}

- CUBAN** house-made dill pickles, mustard, gruyere cheese, mojo-braised pork {17}
- TEDDY BURGER** house-ground, teddy steak sauce, bibb lettuce, grilled onions, tomato {15}
- PUMPKIN GRILL CHEESE** pear jam, arugula pesto, manchego cheese, provolone, shaved roasted pumpkin {15}
- WHISKEY GRILLED CHICKEN SANDWICH** maple apples, watercress, walnut grape sage aioli, brioche {14}
- SHORT RIB CLUB** red wine-shallot jam, pickled cabbage, bacon, gruyere cheese, butternut squash, rosemary goat cheese {17}
- BLT** chimmichurri mayo, thick cut bacon, tomato, Boston lettuce, pickled apples {16}
- MUSHROOM DIP** lemon thyme goat cheese, porcini aioli, gruyere, mushroom au jus {14}
- HALIBUT POY BOY** remoulade sauce, cornichons, tomato, shredded greens {19}

ENTREES

- NY STEAK & FRITES** potato pave, porcini hollandaise, creamed spinach purée, demi {18}
- SALMON** parsnip puree, roasted winter veg, red wine-maple glaze, lemon caper agrodolce {17}
- MUSSELS** chorizo, celery, lemon, thyme, shallots, white wine {15}
- HALIBUT TETSUYU** shitake, charred onions, celery root {22}
- WILD GAME BOLOGNESE** rosemary cavatelli, roasted tomatoes, celeriac puree {18}
- CAULIFLOWER RISOTTO** currants, arugula, caramelized onions, pinenuts {16}
- BUTTERNUT SQUASH RISOTTO** smoked butternut squash, pecans, brown butter apple purée, gouda cheese, rosemary {16}



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

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 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}

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