



ROBUST & REFINED  
TASTING PLATES  
SUMMER 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 Summer includes zucchini, tomatoes, squash blossoms, figs and watermelon.

**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}

TO START

- SOUTHERN STYLE CORN BREAD *housemade jam, honey butter* {7}
- 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}
- BEEF TATAKI *butter lettuce puree, mushroom chorizo, soy, crispy shallots* {9}
- LOBSTER BOIL DEVILED EGGS *old bay, corn, potato, steamed lobster* {14}
- SALMON POKE *snow peas, radish, sticky rice, pickled cucumbers, greens* {15}
- CHARRED STREET CORN *ranch-spiced tortilla crackling, tograshi, cotija cheese* {4}
- GRILLED SWEET POTATOES *tomatillo mole verde, cotija cheese* {7}
- SUMMER VEGETABLE PLATE *grilled zucchini, pickled squash, apricot yogurt, oregano vin* {7}
- SQUASH BLOSSOMS *nepitella, lemon ricotta, parmesan, aged balsamic* {13}
- BBQ BRUSSELS SPROUTS *apricot-pine nut mostarda, bbq yogurt* {12}
- MEAT & CHEESE *prosciutto, burrata, torn figs, grilled bread, aged balsamic* {14}

LOCAL FRESH SALADS

- VA STONE FRUIT *grilled, pickled golden beets, port sorbet, goat cheese, mint, oregano vinaigrette* {14}
- JERSEY TOMATO & BURRATA SALAD *grilled zucchini, burnt roasted garlic puree, fennel bread, fennel greens* {15}
- WATERMELON SALAD *feta cheese, watercress, radish, pickled rind, toasted black sesame seeds, ssamjang vinaigrette* {14}
- KALE & CUCUMBER CAESAR *shaved cucumbers, anchovy popcorn, roasted garlic parmesan vinaigrette, lemon confit* {13}

GRAINS

- ZUCCHINI RISOTTO *charred squash, oregano, parmesan, ricotta* {13}
- FIG RISOTTO *blue cheese, wilted radicchio, walnuts, figs* {14}
- BUCKWHEAT PASTA *mushroom chorizo, snow peas, mustard oil, herbs* {13}

FLAT BREAD

- FIG *prosciutto, caramelized onions, blue cheese, aged balsamic* {17}
- TOMATO *basil pesto, olive oil, housemade fresh mozzarella* {15}
- ZUCCHINI *ricotta cheese, lemon parmesan, caramelized onions* {15}
- LAMB PEPPERONI *peaches, arugula, corn, parmesan, mozzarella* {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

- PAN ROASTED SALMON *arugula soubise, tarragon-tomato vinaigrette, tomato-leek ragu* {17}
- CAPE MAY SCALLOPS *pickled summer beans, hummus, lemon yogurt, quinoa* {21}
- OCTOPUS NICOISE *deviled egg butter, new potato salad, oregano vinaigrette* {14}
- LOBSTER PASTA *tomato cavatelli, yellow tomato marinara, saffron, basil* {18}

MEAT

- CRISPY CHICKEN *charred ripe stone fruit, port-braised fennel, leek butter, lemon-thyme jus* {15}
- GRASS FED NY STRIP *beef tallow béarnaise, butter lettuce, caramelized shallots, smashed fingerlings, demi* {17}
- BALSAMIC SHORT RIB *fontina aligot potatoes, crispy shallots, oven-dried tomato* {16}
- LAMB CHOPS *creamed corn, apricot-mint marmalade, basil lamb jus* {20}

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.