

VILLAGE HALL TAVERN

APPETIZERS

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| CHILLED SPRING PEA SOUP <i>rock shrimp, crème fraîche, lemon oil</i> | \$14 |
| PRETZEL CRUSTED LUMP CRAB CAKE <i>frisee, radicchio, tarragon, whole grain mustard remoulade</i> | \$21 |
| SAUTEED PEI MUSSELS <i>white wine, cilantro, lime, chilis, toast points</i> | \$14 |
| BURRATA <i>sugar snap peas, watermelon radish, heirloom cherry tomato, cilantro, pretzel roll</i> | \$17 |
| COAL FIRED OYSTERS <i>black garlic butter, smoked bacon crumble, chili</i> | \$20 |
| SEARED BEEF CARPACCIO <i>watercress, parmesan, pickled onion, lemon aioli, chili oil</i> | \$20 |

SALADS

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| SPRING CAESAR SALAD <i>butter lettuce, rose endive, watermelon radish, anchovy crumble, croutons</i> | \$15 |
| FIELD GREEN SALAD <i>polenta croutons, tomato, green goddess dressing, parmesan crisp</i> | \$18 |
| FRIED BRUSSELS & ARUGULA SALAD <i>honey crisp apples, roasted peanuts, warm bacon & maple vinaigrette</i> | \$14 |

CHICKEN 9 | SALMON 10 | SHRIMP 14

ENTREES

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| STEAK FRITES <i>fries, maître d butter, bordelaise sauce</i> | 8oz Flat Iron \$40 14oz New York Strip \$62 |
| GRILLED CAULIFLOWER STEAK <i>baby spinach, white beans, cherry tomato</i> | \$19 |
| MONTAUK SEA SCALLOPS A LA PLANCHA <i>parsnip purée, cauliflower, toasted sunflower seeds, golden raisins, hazelnuts</i> | \$40 |
| ROASTED CHICKEN BREAST <i>peas, pearl onion, foraged mushrooms, yukon gold mashed, brandy cream sauce</i> | \$28 |
| WOOD FIRED SALMON <i>spring peas, spinach, farro, mushroom, dijon burre blanc</i> | \$33 |
| WHITE BEAN RAVIOLI <i>broccoli rabe, cherry peppers, sweet sausage, white wine sauce</i> | \$24 |
| A VERY GOOD CARBONARA <i>campanelle pasta, pecorino cream, speck, bacon, english peas, parmesan crisp</i> | \$26 |
| LOUP DE MAR <i>haricot vert, sauce vierge, crispy new potatoes</i> | \$42 |
| VILLAGE HALL BURGER <i>8 oz brisket blend burger, beer cheese, bacon, onion confit, french fries, garlic pickle</i> | \$21 |

SIDES

GRILLED BROCCOLINI *lemon aioli, chile brioche crumb* | FRIES *rosemary sea salt, roasted garlic aioli* | MARBLE POTATOES *asiago cream, chives* | FRIED BRUSSEL SPROUTS *green onion, toasted mixed nuts*

RAW BAR

PLATEAU FRUITS DE MER

GRANDE

\$150

8 East Coast Oysters
8 East Coast Clams
5 Shrimp Cocktail
Whole Maine Lobster
Lump Crab Lettuce cups
Chefs Crudo Selection

PETITE

\$99

6 East Coast Oysters
6 East Coast Clams
3 Shrimp Cocktail
Lump Crab Lettuce cups
Chef's Daily Crudo

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|------------------------------------|-------------------------|
| SHRIMP COCKTAIL | \$24 |
| EAST COAST OYSTERS | ½ dozen \$21 dozen \$42 |
| EAST COAST LITTLENECK CLAMS | ½ dozen \$12 dozen \$18 |

FOR THE TABLE

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| ARTISANAL CHEESE & CHARCUTERIE PLATE <i>toast point, pickled veg, seasonal compote</i> | \$26 |
| PORTERHOUSE FOR TWO <i>36 oz., bordelaise sauce, maître d' butter</i> | \$130 |
| QUEEN CUT PORK CHOP FOR TWO <i>bacon, spring onion, demiglace</i> | \$75 |
| TAVERN SIGNATURE CHICKEN PIZZA <i>fresh mozzarella, parmesan, san marzano tomatoes, marinara</i> | \$68 |



Executive Chef Phil Campanella, Sous Chef Steven Ferreira



At Landmark, we are committed to giving back to the communities in which we serve. Through our community giving program, HUG (Help Us Give), 10% of the revenue from our selected tables are contributed to this fund, which helps support community events & not-for-profit groups.



The Mission of the Foundation is to support the needs and dreams of hospitality workers by offering career paths, growth opportunities, and propelling career advancement all while offering financial support.

COCKTAILS

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|---|------|
| KIRSCH ROYALE | \$15 |
| <i>kirschwasser, cassis, lemon, bubbles</i> | |
| THE TAVERN ROSE | \$16 |
| <i>gin, averta, VH grenadine, lime, bitters</i> | |
| LOW HANGING FRUIT | \$16 |
| <i>mezcal, apricot, strega, lime</i> | |
| THE ESSEX JAILBIRD | \$15 |
| <i>blended american whiskey, spiced pear, honey, lemon, bitters</i> | |
| BLACKWALNUT BOULEVARDIER | \$13 |
| <i>bourbon, campari, sweet vermouth, black walnut</i> | |
| VODKA ESPRESSO | \$17 |
| <i>vodka, mr. black, cold brew concentrate</i> | |

PRO - PROHIBITION

NON-ALCOHOLIC COCKTAILS

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| LIAR, LIAR | \$12 |
| <i>clean co. NA gin, pineapple, ginger, lime</i> | |
| SOMARGARITA | \$12 |
| <i>lyre's NA agave reserva, agave, lime</i> | |
| AMERICAN/A | \$12 |
| <i>lyre's amalfi spritz, lyre's vermouth rosso, soda</i> | |

DRAFT BEERS

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|-------------------------------|----------------------------|-------------------|------|------|
| HOFBRAU ORIGINAL | <i>Helles Lager</i> | Germany | 5.1% | \$9 |
| FLYING FISH HAZY BONES | <i>New England IPA</i> | New Jersey, USA | 6.3% | \$9 |
| BAVIK | <i>Pilsner</i> | Belgium | 5.2% | \$9 |
| RADEBURGER | <i>Pilsner</i> | Germany | 4.8% | \$8 |
| VICTORY GOLDEN MONKEY | <i>Tripel</i> | Pennsylvania, USA | 9.5% | \$9 |
| HACKER PSCHORR MUNCHNER DARK | <i>Munich Dunkel Weiss</i> | Germany | 5.0% | \$9 |
| WEIHENSTEPHAN | <i>Hefeweizen</i> | Germany | 5.4% | \$9 |
| BEAK & SKIFF 1911 | <i>Hard Apple Cider</i> | New York, USA | 5.5% | \$11 |
| ITHACA BEER CO. APRICOT WHEAT | <i>Wheat Beer</i> | New York, USA | 4.9% | \$10 |
| HEINEKEN | <i>Euro Pale Lager</i> | Netherlands | 5.0% | \$8 |

CANS OF BEER

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|-------------------------------|-------------------------------|-----------------|------|------|
| ITHACA BREWING - FLOWER POWER | <i>American IPA</i> | New York, USA | 7.2% | \$15 |
| CRICKET HILL - BREW JITSU | <i>American IPA</i> | New Jersey, USA | 5.6% | \$16 |
| FLYING FISH - JERSEY JUICED | <i>New England IPA</i> | New Jersey, USA | 8.6% | \$15 |
| PAULANER MUNICH LAGER | <i>Lager</i> | Germany | 4.9% | \$10 |
| MILLER LITE | <i>American Adjunct Lager</i> | Wisconsin, USA | 3.8% | \$8 |

WINES BY THE GLASS

| | GLASS | BOTTLE | | GLASS | BOTTLE |
|--|-------|--------|---|-------|--------|
| SPARKLING | | | ROSÉ | | |
| CHAMPAGNE BRÛT | \$29 | \$140 | GARNACHA | \$12 | \$55 |
| <i>Jean Velut, Aube, France NV</i> | | | <i>Bodegas Breca, Calatayud, Spain 2021</i> | | |
| SPARKLING ROSÉ | \$16 | \$80 | REDS | | |
| <i>Fontezoppa, Marche, Italy NV</i> | | | PINOT NOIR | \$15 | \$70 |
| WHITES | | | <i>Soter Vineyards, Planet Oregon, Willamette Valley, Oregon, 2020</i> | | |
| RIESLING | \$10 | \$45 | GRIGNOLINO | \$16 | \$75 |
| <i>J & H Selbach, Incline Dry, Mosel, Germany, 2020</i> | | | <i>Braida, Limonte, Piedmonte, Italy, 2021</i> | | |
| SAUVIGNON BLANC | \$12 | \$55 | CABERNET FRANC | \$14 | \$65 |
| <i>Domaine de la Campanette, Touraine, Loire, France, 2021</i> | | | <i>Domaine des Clos Godeaux, Chinon 'les Maupas', Loire, France, 2020</i> | | |
| PINOT GRIGIO | \$12 | \$48 | CABERNET SAUVIGNON | \$21 | \$99 |
| <i>Alois Lageder, Terra Alpina, Alto Adige, Italy, 2020</i> | | | <i>Ettore, Signature, Mendocino, California, 2018</i> | | |
| GRUNER VELTLINER | \$15 | \$70 | ZINFANDEL | \$21 | \$99 |
| <i>Weingut Bernard Ott, Am Berg, Neiderösterreich, Austria, 2021</i> | | | <i>Green & Red, Napa Valley, CA 2019</i> | | |
| CHARDONNAY | \$15 | \$70 | | | |
| <i>Ettore, Mendocino, California, 2019</i> | | | | | |