

TEDDY

& THE BULLY BAR

ROBUST & REFINED

TASTING MENU

A tasting menu of our flowing plates designed to allow you to experience our cuisine ~ \$50 per person



SPRING 2016 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

One hour after the kitchen closes

CORPORATE EXECUTIVE CHEF

Demetrio Zavala

*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.
Checks cannot be split. Up to 6 payments per check.*

TO START

Maryland Crab Deviled Eggs Lemon, Dijon,
Old Bay, Chervil {12}

Southern Style Corn Bread Housemade Jam,
Honey Butter {7}

Spinach & Artichoke Hush Puppies
Parmesan, Smoked Tomato Crema, Lemon {10}

Brussels & Kale Sprouts Apricot Mostarda,
Lime Mint Yogurt {10}

Cornmeal Fried Oysters Bacon Jam, Frisee,
Old Bay Aioli, Black Pearl Mustard {9}

Avocado Tartine Grilled Avocado, Lemon Confit,
Shaved Asparagus, Radish {7}

Poached Maine Lobster Zucchini Tater Tots,
Lemon Ginger Aioli, Pickled Chilies {12}

Grilled Asparagus Charred Asparagus,
White Asparagus Parmesan Pudding,
Tarragon Vinaigrette {10}

Warm Goat Cheese Tart Pistachio Picada,
Pickled Strawberries, Verjus Blanc, Mache {7}

Gratinee Mac & Cheese Smoked Cheddar,
Parmesan Gouda, Herb Bread Crumb {10}

TEDDY Cottage Fries Garlic Aioli, Ketchup {8}

LOCAL FRESH SALADS

Virginia Kale Salad Cherries, Feta Cheese,
Zatar Spiced Granola, Sesame Lemon Vinaigrette {9/16}

Roasted Beet Salad Lime Yogurt, Pickled Melon,
Arugula, Cherry Vinaigrette {9/16}

Farmers Market Greens Vegetables,
Seasonal Greens, Sherry Shallot Vinaigrette {8/15}

Wedge Salad Boston Lettuce, Deviled Pickled Snap
Peas, Blue Cheese, Blistered Tomatoes,
Green Goddess Dressing {10/17}

HEARTH BAKED

PIZZAS

Wild Mushroom Pizza Fresh Mozzarella, Ricotta,
Wild Mushrooms, Kale Pesto {16}

Prosciutto Pizza Asparagus, Parmesan,
Mozzarella, Lemon, Arugula {18}

Tomato Pizza Basil Pesto,
Housemade Fresh Mozzarella, Olive Oil {15}

Maine Lobster Pizza Roasted Tomatoes,
Lobster Roe Aioli {22}

FAMILIAR DISHES

Squash Blossom & Lobster Risotto Lobster,
Spring Peas, Parmesan, Fine Herbs {15/29}

Cape May NJ Seared Scallops Spring Carrot
Guacamole, Burnt Onion Purée, Lime Jam {16/31}

Maryland Crab Cake Pickled Ramp Remoulade,
Olive Oil New Potatoes, Artichoke Slaw {18/35}

Pork Belly Risotto Snipped Chives, Fava Beans,
Smoked Gouda Cheese, Poached Egg,
Sweet Potato {14/27}

Lamb Chops Crunchy Sweet Potatoes,
Blueberry Mint Jus, Snow Pea Purée {18/35}

Salmon Fennel, Quinoa, Tabbouleh, Basil,
Fava Bean Creme Fraiche {15/28}

Braised Lamb Bolognese Pappardelle Zucchini,
Spring Carrots, Minted Ricotta {14/26}

NY Strip New Potatoes, Roasted Cipollini Onions, Kalettes,
Beech Mushrooms, Red Wine Butter {17/32}

Fried Chicken & Zucchini Cheddar Waffles
Buttermilk, Charred Spring Onions {14/26}

Crispy Sea Bass Sauce Gribiche, Fava Beans, Artichokes,
Brown Butter Powder, Lemon Gelee, Lyonnaise {14/25}

LOCAL &

REGIONAL FARMS

*We source the finest ingredients
from local & regional farms,
fishermen, producers
and purveyors guaranteeing the
highest quality food.*

*Chef Zavala's favorite produce
for Spring includes: asparagus,
artichokes, squash blossoms, fava
beans, fennel, & apricots*

DAILY

HAPPY HOUR

3p - 7p

Signature & Classic Cocktails

\$8-\$9

Select Beers \$5

Select Wines \$8

Bar Bites \$3-\$7

LATE NIGHT

HAPPY HOUR

Monday - Saturday

9:30p-close

Signature & Classic Cocktails

\$8-\$9

Select Beers \$5

Select Wines \$8

Bar Bites \$3-\$7

TEDDY & THE BULLY BAR

WHITE WINE

Sauvignon Blanc Franciscan Estate,
Napa Valley, CA 2013 {11}

Chardonnay Castillo De Monjardin
Spain 2013 {10}

Albarino Burgan's
Rias Biexas, Spain 2013 {11}

Chenin Blanc Ken Forrester "Old Vine",
Stellenbosch, South Africa 2013 {10}

Riesling Dr Frank
Finger Lakes, NY 2013 {11}

Chardonnay Rutherford Vintners,
Napa Valley, CA 2012 {14}

Pinot Grigio Villa Pozzi
Italy, 2014 {11}

Rose Tempranillo
El Coto, Spain, 2013 {11}

Viognier Wild Horse
Central Coast, CA 2013 {13}

RED WINE

Pinot Noir DeLoach Vineyard
Central Coast, CA 2012 {12}

Pinot Noir EIEIO Swine Wine
Oregon, Willimette Valley 2011 {16}

Tempranillo Finca La Estacada
Cuenca, Spain 2011 {13}

Malbec Zuccardi "Serie A"
Mendoza, Argentina 2012 {12}

Garnacha Espelt "Old Vines"
Emporda, Spain 2012 {11}

Cabernet Sauvignon James Mitchell,
Lodia, CA 2012 {12}

Petite Sirah/Syrah/Zin Runquist 1448,
Ripson, CA 2013 {14}

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.*

BARREL AGED OLD FASHIONED COCKTAILS

All barrels are subject to availability

BARREL NO. 1 THE ROUGH RIDER
Chairman's Silver Rum, Maraschino Liqueur, Grapefruit Bitters,
Lime Oil

BARREL NO. 2 THE CONSERVATIONIST
La DiaBlada Pisco, Lustau Sherry, Solerno Blood Orange
Liqueur, Lavender Bitters

BARREL NO. 3 THE TRUST BUSTER
Old Forester Signature Bourbon, Cynar, Punt e Mes, Regan's
Orange Bitters

BARREL NO. 4 THE LION
Clyde May's Whiskey, Laird's Apple Brandy,
Fruitlab Ginger Liqueur

TEDDY'S BARREL FLIGHT {22}

SIGNATURE

ROOSEVELT ISLAND PUNCH
La Diablada Pisco, Pineapple Gomme, Jasmine Tea, Fresh Lime,
Bitters
(serves 2-8 nicely) {44}

SAFARI SANGRIA
Vinho Verde, Veev Acai Liqueur, Sage, Apple, Grapefruit, Chi-
nese 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

SAILOR BOY MARTINI {12}
The Bay Seasoned Vodka, Dill Vermouth, Olive, Cornichon

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

OBAMA'S HONEY CIDER {12}
'XXX' Shine Corn Whiskey, Runny Honey, Lavender,
Stella Artois Cidre

TEDDY - JACK {12}
Laird's Applejack, Fresh Lime Juice, Almond Syrup, 'Drunken
Cherry' Age, Vieux Carre Absinthe

WHISKEY'S OF THE WORLD FLIGHT & COCKTAIL PAIRING

\$32

1/2 oz 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, Hibiki 12 year, Barrelhound Single Malt

"Blood & Sand"

Barrelhound Scotch, Heering Cherry Liqueur, Cinzano Sweet Vermouth, Blood Orange Juice

ON TAP COCKTAILS ON-TAP

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

RUSHMORE SWIZZLE {12}
Chairman's Aged Rum, Campari, Fresh Lime, Almond Syrup,
BOLS Creme de Cassis, Seltzer, Sugar Cane



*Speak softly,
carry a big stick and
drink well!*

-Teddy Roosevelt

BEER

Lager • Pilsner
Stella Artois Lager, BEL {6}
Devil's Backbone Vienna Lager, VA {6}
New Belgium Blue Paddle Pilsner, CO {6}
Blue Point Toasted Head Lager, LI, NY {6}
PBR Can Lager, WI {4}

Porter/Stout
Devil's Backbone Schwartzbier, VA {6}
Duck-Rabbit Milk Stout, NC {6}

On Draft
Heavy Seas (Loose Cannon) IPA, MD {6}

Ales
Anchor IPA, CA {6}
DC Brau Public Pale Ale, DC {6}
Lagunitas IPA, CA {7}
Smuttnose Old Brown Dog, NH {6}
New Belgium Ranger IPA, CO {7}

Cider
Jack's Hard Cider, PA {6}
Stella Artois Cidre, BEL {6}

NON-ALCHOLIC

Apple - Ginger Iced Tea
Local Cider, Fresh Ginger,
Mint Syrup on the side {5}

Housemade Lemonade
Handmade Daily {5}