



SIGNATURE COCKTAILS

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

BARREL AGED OLD FASHIONED COCKTAILS {13}

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 Jack, Fruitlab Ginger, Apple Bitters

TEDDY'S BARREL FLIGHT {22}

COCKTAILS ON-TAP

LADY OUTLAW {13}

Tito's Handmade Vodka, Elderflower Liqueur, Lemon Sour, Lavender Bitters

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, 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

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

BEER

Lager • Pilsner

Stella Artois Lager, BEL {6}
Devil's Backbone Vienna Lager, VA {6}
Heavy Seas Cutlass Amber Lager, MD {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}

Ales

Draft - Heavy Seas (Loose Cannon) IPA, MD {6}
Anchor IPA, CA {6}
DC Brau Public Pale Ale, DC {6}
Erdinger Hefe-Weizen, GER {6}
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-ALCOHOLIC

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

Housemade Lemonade Handmade Daily {5}



{Monday - Friday}
11am - 3pm

KETTLE SOUP

- Matzoh Ball Soup* Diced Chicken, Carrots, Celery, Dill {8}
Lobster Chowder Leeks, Potato, Poached Lobster, Gremolata {10}
Soup du Jour {6}

FOR THE TABLE

- Lobster Deviled Eggs* Pernod Aioli, Dijon, Chervil, Chives, Lemon Confit {14}
Brixx Oven Lamb Meatballs White Bean, Winter Vegetable Ragu, Cranberry Minted Yogurt {11}
Cottage Fries Garlic Aioli, Ketchup {8}
Butternut Squash Tater Tots Five Spiced Goat Cheese, Mustard Greens {7}
Crunchy Brussels Sprouts Cranberry Goat Cheese, Apple Walnut Vinaigrette {10}
Roasted Cauliflower Honey, Butternut Squash Romesco, Pinenuts, Cranberries, Warm Feta Mornay {12}
Apple Smoked Pork Belly Hush Puppies Whiskey Apple Jam, Charred Onions {8}
Southern Style Corn Bread Housemade Jam, Honey Butter {7}

WHOLE WHEAT FLATBREAD

- Braised Fennel Flatbread* Caramelized Onion Pesto, Gruyere, Persimmons {12}
Short Rib Flatbread Cheddar Apple Celery Purée, Watercress, Crispy Tobacco Onions {12}
Tomato Flatbread Basil Pesto, Housemade Fresh Mozzarella, Olive Oil {9}
Venison Pepperoni Flatbread Mushroom, Cranberry Goat Cheese, Kale Pesto {12}

COAST & PLAINS

- Irwin Farm Risotto* Poached Parsnips, Smoked Gouda, Fine Herbs, Burnt Leek Goat Cheese {14}
Pan Roasted Sea Bass Root Vegetable Purée, Cauliflower Tapenade, Meyer Lemon Buerre Blanc Gelée {17}
Steak & Frites Truffle Cream Kale, Béarnaise Aioli {18}
Butternut Squash Risotto Roasted Peanuts, Shrimp, Fine Herbs, Smoked Gouda {15}

SANDWICHES

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

- TEDDY Short Rib Burger* House Ground, TEDDY Rub, Steak Sauce, Bibb Lettuce, Grilled Onions, Tomato {14}
Béarnaise NY Burger Provolone Cheese, Creamed Kale, Fried Onions {17}
Lobster Roll Celery, Chives, Butter Poached Lobster, Old Bay {22}
Chicken Cuban Dijonaise, Prosciutto, Pickles, Gruyere Cheese {16}
Butternut Grilled Cheese Arugula, Smoky Apple Jam, Havarti, Brown Butter Sage Goat Cheese {15}
BLT Apple Bacon, Molasses Tomato, Goat Cheese, Delicata Squash Mostarda, Spinach {17}
Lamb Burger Pickled Onions, Fennel, Arugula, Feta, Cranberry Smoked Yogurt {18}
Short Rib Dip Fresh Horseradish, Gruyere Cheese, Burgundy Mushrooms, Au Jus {17}

GARDEN

Add Shrimp {6} Scallops {7} Grilled Salmon {7} Steak {7} Sea Bass {7} Grilled Chicken {5}

- Kale Salad* Pears, Five Spice Goat Cheese Parmesan, Smoked Pecans, Maple Sherry Vinaigrette {15}
Chopped Salad Roasted Root Vegetables, Feta Cheese, Radish, Tangerines, Pecans, Chiffonade Greens, Red Wine Vinaigrette {15}
Grilled Shrimp Nicoise Salad White Bean Hummus, Olives, Grilled Potatoes, Oven Roasted Tomatoes, Farm Egg, Wild Greens, Lemon Dijon Vinaigrette {19}
Molasses Roasted Beet Salad Tangerines, Smoky Blue Cheese, Cocoa Nib, Lolla Rosa Greens, Maple Ginger Vinaigrette {14}
Winter Caesar Salad Pistachios, Turnips, Shaved Persimmons, Pecorino Cheese, Eggless Caesar Dressing {12}
Lobster Cobb Salad Avocado, Tomato, Bacon, Pickled Cucumber, Boiled Free Range Egg, Old Bay, Green Goddess Dressing {22}
NY Steak Salad Grilled Olive Oil Potato, Pickled Onions, Blue Cheese, Parsnip, Cognac Vinaigrette {19}

Executive Chef: Demetrio A. 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.*