

# TEDDY

## & THE BULLY BAR

### ROBUST & REFINED

#### POWER LUNCH

*A three course prix fixe menu - \$24.99 per person*



## SPRING 2016 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*

*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.*

#### KETTLE SOUPS

**Matzoh Ball Soup** Diced Chicken, Carrots,  
Celery, Dill {8}

**She Lobster Soup** Dill, Chive Creme Fraiche,  
Pea Pistou {8}

#### TO START

**Lobster 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}

**Lamb & Zucchini Tater Tots** Cucumber Mint  
Yogurt, Potato, Grated Zucchini, Feta Cheese {11}

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

**TEDDY Cottage Fries** Garlic Aioli, Ketchup {8}

#### SANDWICHES

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

**Crab Cake Sandwich** ramp remoulade,  
artichoke coleslaw {19}

**Lobster Roll** Celery, Chives, Butter Poached Lobster,  
Old Bay {22}

**TEDDY Burger** House Ground, TEDDY Rub,  
Steak Sauce, Bibb Lettuce, Grilled Onions, Tomato {14}

**Ramp Burger** Pimento Cheese, Bread & Bread  
Housemade Pickles, Crispy Tomato, Grilled Ramps {16}

**Lamb Burger** Fennel Yogurt, Apricot Jam,  
Pickled Kale Slaw {17}

**Salmon BLT** Lemon Creme Fraiche, Arugula,  
Pickled Radish & Onions {19}

**Burrata & Squash Blossom Grilled Cheese**  
Crispy Tomatoes, Basil Pesto, Spinach {16}

**Crispy Chicken Reuben** Rye Cheddar Waffle,  
Coleslaw, Russian Dressing, Gruyere Cheese {15}

#### 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}

#### LOCAL FRESH SALADS

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

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

**Crispy Oyster & Pickle Salad** Frisee,  
Fava Bean Creme Fraiche, Lemon Vinaigrette, Bacon Jam {18}

**Crab Louie Salad** Deviled Snap Peas, Avocado Butter  
Blistered Grape Tomatoes, Green Goddess {21}

**Chopped Salad** Roasted Zucchini, Fava Beans,  
English Pears, Heirloom Carrots, Radish, Feta Cheese, Pistachio,  
Sherry Vinaigrette {15}

**Chicken Cobb Salad** Grilled Spring Onions,  
Gruyere Cheese, Boiled Farm Egg, Lardons, Blistered Tomatoes,  
Avocado, Tarragon Honey Mustard Vinaigrette {17}

**Steak Salad** Pickled Onions, New Potatoes,  
Beech Mushrooms, Charred Tomatoes, Pimento Cheese,  
Sherry Vinaigrette {19}

#### FAMILIAR DISHES

**Squash Blossom & Lobster Risotto** Lobster,  
Spring Peas, Parmesan, Fine Herbs {22}

**Maryland Crab Cake** Pickled Ramp Remoulade,  
Olive Oil New Potatoes, Artichoke Slaw {28}

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

**Steak & Frites** Potato Frites, Chimichurri, Spinach {19}

**Crispy Sea Bass** Sauce Gribiche, Fava Beans, Artichokes,  
Brown Butter Powder, Lemon Gelee, Lyonnaise {22}

#### 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 {12}

**Chardonnay** Castillo De Monjardin  
Spain 2013 {10}

**Albarino** Burgan's  
Rias Baixas, Spain 2013 {11}

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

**Riesling** Dr Frank  
Finger Lakes, NY 2013 {12}

**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}

**Syrah** Boom Boom,  
Columbia Valley, WA 2014 {12}

## 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}  
Lagunitas IPA, Petaluma, CA {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}  
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-ALCHOLIC

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

**Housemade Lemonade**  
Handmade Daily {5}