

Lilly's

MEAT & CHEESE*

10.00 for three, 19.00 for six
 manchego soppressata
 parmesan prosciutto
 gorgonzola smoked duck
 goat cheese capicola
 smoked gouda chorizo
 brie

CHEF'S SELECTION
 charcuterie, cheese & pickles
 24.00

PIZZA

MARGHERITA*
 tomato, mozzarella, parmesan, basil, olive oil
 14.00

SOPPRESSATA*
 burrata, tomato, oregano, olive oil
 15.00

LILLY'S*
 tomato, mozzarella, house meatballs,
 pickled chiles
 15.00

FUNGI MISTI*
 shiitake, portobello & cremini mushrooms, sage,
 mozzarella, grana padano, roasted garlic
 15.00

GOAT CHEESE*
 pistachio, pane', mozzarella, goat cheese, cranberries
 15.00

PIZZA FRESCA*
 chopped baby greens, avocado, red onions,
 balsamic dressing, roasted red pepper,
 pesto, tomatoes, mozzarella
 15.00

CARBONARA*
 bacon, crème fraîche, fontina,
 poached egg, mozzarella
 16.00

CARNE AMORE*
 prosciutto, meatballs, pancetta, soppressata, kale,
 crushed tomatoes, mozzarella
 17.00

*HAND-MADE GLUTEN FREE DOUGH
 AVAILABLE FOR AN ADDITIONAL CHARGE

SMALL PLATES

RICOTTA CROQUETTES honey, fried rosemary	7.00
PAPPAS BRAVAS* crème fraîche, chipotle peppers	8.00
BURRATA* tomato jam, pesto, vincotto	8.00
MEATBALLS* beef, veal, & pork with romesco and parmesan	9.00
HUMMUS* white bean puree, olives, feta, roasted peppers, crudités, flat bread	11.00
BRUSSELS SPROUTS* "Caesar" dressing, parmesan	9.00
FRIED CHICKEN raspberry red wine glaze	9.00
GNOCCHI sage, shiitake mushrooms, apple	9.00
SHORT RIBS* polenta, herb salad	11.00
OYSTER ROCKEFELLER* cream spinach, béarnaise, tarragon	11.00
TUNA TARTARE* cilantro, lime, guacamole, chips, sriracha aioli	12.00
GRILLED SHRIMP* harissa, couscous salad, chimichurri, olives, roasted red pepper	12.00
SEARED SCALLOPS* spätzle, sweet potato puree, endive, bacon vinaigrette	14.00
GRILLED OCTOPUS* chickpea puree, herb sauce, chickpeas, olive & sundried tomato salad, red pepper coulis, pepperoncini	14.00
GRILLED SKIRT STEAK* 9oz skirt steak, herbed citrus aioli	16.00

SOUP & SALAD

SOUP DE JOUR*	7.00
MESCLUN SALAD* tomatoes, cucumbers, radishes, mixed greens, red onions, orange-yuzu vinaigrette	8.00
CAESAR* romaine hearts, marinated tomatoes, garlic croutons, parmesan	8.00
MARINATED BEETS* arugula, goat cheese, citrus, almonds	9.00
MEDITERRANEAN SALAD* romaine, haricot vert, tomatoes, onions, peppers, cucumbers, olives, avocado, feta, radishes, chives, creamy red wine dressing	10.00
TUSCAN KALE SALAD* wheat croutons, berries, apples, orange vinaigrette, bacon, quinoa, goat cheese	10.00

SANDWICHES

SLICED STEAK SANDWICH fontina cheese, red wine onions, horseradish aioli, crispy fries	15.00
GRILLED VEGETABLE PANINI red peppers, zucchini, portobello, onions, mozzarella, aioli, side salad	11.00
TUSCAN CHICKEN SANDWICH roasted red pepper, fontina, coleslaw, bacon, tuscan aioli, crispy fries	12.00

BRUNCH

Enjoy a complimentary Mimosa or Bloody Mary with any brunch item order.

CINNAMON RAISIN FRENCH TOAST fresh berries, crème anglaise	12.00	EGG WHITE OMELETTE* avocado, tomatoes, spinach, feta, wheat toast, mixed greens	14.00
CORNED BEEF HASH* fried egg, potatoes, corned beef, jalapeño, cilantro, tomatoes, avocado	14.00	BANANA FLAMBÉ PANCAKES fresh banana, maple syrup, whipped cream	12.00
HUEVOS RANCHEROS* tomatoes, jalapeño, onions, eggs, grilled jalone	12.00	MORNING LILLY PIZZA* corned beef hash, mozzarella, fontina, poached egg, pane', truffles	15.00
TRUFFLE OMELETTE* black truffles, fontina, hash potatoes, mixed greens	14.00	STEAK & EGGS* skirt steak, hash potatoes, sunny side up egg	20.00
CHICKEN & WAFFLES fried chicken, waffles, raspberry glaze	15.00	SALMON & EGGS* sautéed spinach, sunny side up egg, roasted tomatoes	18.00
WAFFLES fresh berries, whipped cream, maple syrup	12.00	SMOKED SALMON FLAT BREAD capers, pickled shallots, radish, tarragon, horseradish cream	14.00
BACON & CHEESE OMELETTE* bacon, fontina, mozzarella, hash potatoes	13.00	SMOKED SALMON SCRAMBLED EGGS* crispy fingerling potatoes, capers, red onions	12.00
EGGS BENEDICT poached eggs, english muffin, canadian bacon, hollandaise sauce, mixed greens, hash potatoes	12.00	BRUNCH BURGER fried egg, tomato, avocado, cheddar cheese, garlic aioli	16.00
BREAKFAST PASTA* scrambled eggs, garlic, black pepper, parmesan, asparagus, sun-dried tomatoes, parsley, bocconcini	15.00	AVOCADO TOAST flone, guacamole, tomatoes, chipotle, hollandaise, mixed greens	14.00

SIDES

FRESH FRUIT*	5.00	EGGS*	5.00	HASH POTATOES*	5.00
TOAST	2.50	BACON*	5.00	SAUSAGE*	5.00

COCKTAILS

LILLY MAY
raspberry vodka, fresh raspberries,
pineapple juice
11.00

CRANBERRY-RITA
Tanteo Jalapeno tequila, lime juice, triple sec,
simple syrup, cranberry juice
11.00

WHITE PLAINS ANESTASIA
Anestasia Vodka, St. Germain, grapefruit, prosecco
11.00

DIRTY JULIA
Virgil Kaine Ginger Infused Bourbon, lime juice,
simple syrup, ginger beer
11.00

AGED MANHATTAN
Burnside Bourbon 4 year barrel aged, and traditional barrel
aged Manhattan in house, on the rocks with a orange twist
12.00

JÄGER REDEMPTION
Jägermeister, Redemption rye, muddle cherries & oranges,
simple syrup, bitters, club soda
11.00

PUMPKIN MULE
Captain Morgan Jack-O Blast Pumpkin Spiced Rum,
pumpkin beer, lime juice
11.00

HENDRICKS HIVE
Hendrick's gin, honey simple syrup, lemon juice
11.00

LILLYS MULE
Gra'it Grappa, elderflower liqueur, ginger beer,
lime juice, rosemary simple syrup
11.00

APPLE TO APPLES
Black Dirt bourbon, apple liqueur,
apple cider, triple sec
11.00

TOM CAT
Tom Cat gin, hard cider, ginger ale
11.00

POM FIX
Smirnoff pomegranate, Pomegranate liquor,
prosecco, simple syrup
11.00

LILLY'S SIGNATURE SANGRIA
burgundy wine, chef's secret ingredient, fresh fruit
shorty 9.00, carafe 27.00

Happy Hour

\$5 drafts WINE & \$5 SPECIAL \$1 oysters ORDER OF
BEER COCKTAIL SIX OR TWELVE

MONDAY TO FRIDAY

4 PM – 7 PM

*ONLY AT THE BAR

DRAFT BEERS

	abv.	
BLUE MOON Belgium White Witbier	5.4%	7.00
CAPTAIN LAWRENCE Autumn Blaze	5.5%	7.00
DOC'S DRAFT Original Crisp Hard Apple	5.0%	7.00
GOOSE ISLAND IPA	5.9%	7.00
GUINNESS Stout	4.2%	7.00
PAULANER Oktoberfest Märzen	4.7%	7.00
KONA Big Wave Golden Ale	6.2%	7.00
LAGUNITAS IPA	6.2%	7.00
RADERBERGER Pilsner	4.8%	7.00
PERONI Pale Lager	4.7%	7.00
FOUNDERS Breakfast Stout	8.3%	7.00
STELLA ARTOIS Pale Lager	5.0%	7.00
YONKERS 914 Vienna Style Lager	5.3%	7.00

WINES ON TAP

	shorty	½ carafe
GUENOC Pinot Grigio, California	10.00	17.00
NOBILO Sauvignon Blanc, New Zealand	10.00	17.00
ST. FRANCIS Chardonnay, Sonoma county	10.00	17.00
LEESE FITCH Cabernet Sauvignon, California	10.00	17.00
HAHN Pinot Noir, California	10.00	17.00

BOTTLED BEER

	abv.	
ALLAGASH White Witbier	5.1%	7.00
BRASSERIE DUPONT Saison	6.5%	9.00
DAURA DAMM Lager, gluten free	5.4%	7.00
DOC'S DRAFT Original Crisp Apple/Pear Cider	5.0%	6.50
EINSTÖK ÖLGERÐ Icelandic White Ale	5.2%	7.00
FOUNDERS All Day IPA	4.7%	7.00
FOUNDERS Porter	6.5%	7.00
LAGUNITAS 12th of Never ALE	5.5%	7.00
LA FIN DU MONDE Tripel	9.0%	8.00
MAGIC HAT #9 Fruit Beer	5.1%	7.00
MONTAUK Wave Chaser IPA	6.4%	7.00
MODELO Negra Lager	5.4%	7.00
O'DOULS non-alcohol	0.5%	6.00
OMISSION Lager, gluten free	5.8%	7.00
OMISSION IPA, gluten free	6.7%	7.00
OSCAR BLUES Dale's Pale Ale	6.5%	7.00
PILSNER URQUELL Czech Pils	4.4%	7.00
SCHLAFLY White Lager	5.5%	7.00
SIXPOINT Sweet Action Cream Ale	5.2%	7.00
TWO ROADS Worker's Comp Saison	4.8%	7.00
WOODCHUCK Gumption Apple Cider	5.0%	6.50
VICTORY Golden Monkey Tripel	9.5%	8.00
YONKERS Hop Runner IPA	6.4%	7.00

KICK THAT KEG FEATURED BEER ALWAYS ROTATING - ALWAYS \$4

	shorty	bottle		shorty	bottle
PROSECCO Mionetto Brut 187 ml single serving split	12.00		CABERNET SAUVIGNON Agustino Reserva, Chile		35.00
PROSECCO Santa Marina, Italy		35.00	CABERNET SAUVIGNON Heritage Browne Family WA		45.00
PROSECCO Gancia, Italy		45.00	CABERNET SAUVIGNON Centered, Napa Valley		55.00
CHAMPAGNE Pommery, France		65.00	RIOJA Vivanco, crianza, Spain		36.00
ROSÉ BRUT Graham Beck, South Africa		45.00	GARNACHA Entrecepas, Spain		36.00
CHARDONNAY Mas Trentaycuatro, Spain		35.00	CHIANTI CLASSICO Le solive, Italy		36.00
CHARDONNAY Hahn, California		35.00	SUPER TUSCAN Le Solive, Italy	9.00	36.00
CHARDONNAY Castle Rock, Sonoma		45.00	PINOT NOIR Chateau Bianca, Willamette Valley		40.00
PINOT GRIGIO Rocca Bianca, Italy		36.00	PINOT NOIR A to Z, Oregon		50.00
PINOT GRIGIO Ferruccio Sgubin, Italy		45.00	MALBEC Graffigna, Argentina	10.00	40.00
RIESLING Dr. Loosen Bros., Germany	9.00	35.00	MALBEC Alta Vista Estate, Argentina		50.00
MOSCATO Stella, Italy	10.00	40.00	MERLOT Havenscourt, California		36.00
ROSÉ Les Vignobles Guéssard, France	9.00	35.00	NEBBIOLO Langhe, Italy		50.00
SAUVIGNON BLANC Dashwood, New Zealand		40.00	SHIRAZ Earthworks, Australia		40.00
SAUVIGNON BLANC Kim Crawford, New Zealand		50.00	BARBARESCO Cascina Morassino, Italy		60.00
			BRUNELLO DI MOLTACCINO Le Solive, Italy		65.00
			BAROLO Osvaldo Viberti, Italy		70.00