

RAW BAR

- OYSTERS*
east coast 3.00 ea
west coast 3.50 ea
- JONAH CRAB CLAWS
3.00 ea
- CLAMS*
2.50 ea
- HALF LOBSTER
12.00 ea
- SHRIMP COCKATIL
3.00 ea

Create your own Seafood Platter!
*minimum order of 6

PIZZA

- MARGHERITA*
tomato sauce, mozzarella, parmesan, basil, olive oil
14.00
- KALAMATA*
caramelized onions, kalamata olives, mushrooms,
tomato sauce, mozzarella, oregano
14.00
- LILLY'S*
tomato sauce, 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
- FIG & ARUGULA*
pane', garlic, bacon, mozzarella, blue cheese, fig jam, arugula
16.00
- BEE STING*
soppressata, chile oil, honey, mozzarella, oregano, parmesan
16.00
- CARBONARA*
bacon, pane', fontina, poached egg, mozzarella
16.00
- RUSTICO PIZZA
tomato sauce, mozzarella, capers, soppressata,
chile flakes, parmesan, oregano, basil, kale
16.00
- CARNE AMORE*
prosciutto, meatballs, bacon, soppressata,
crushed tomatoes, mozzarella
17.00
- CLAMS PIZZA*
fresh chopped clams, oregano, chile flakes, parmesan,
parsley, lemon, garlic, pane'
17.00
- TRUFFLE PIZZA*
pane', roasted garlic, mozzarella, thyme, boschetto al tartufo
18.00
- SHORT RIB PIZZA*
cheddar caramelized onion cheese, mozzarella, parmesan,
cream, garlic, red wine onions
20.00

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

MEAT & CHEESE*

- 10.00 for three, 19.00 for six
manchego
- | | |
|---------------------------|-------------|
| caramelized onion cheddar | soppressata |
| parmesan | prosciutto |
| gorgonzola | smoked duck |
| goat cheese | capicola |
| smoked gouda | chorizo |
| brie | wagu salami |
| truffle cheese | |

CHEF'S SELECTION
charcuterie, cheese & pickles
24.00

Lilly's

SMALL PLATES

- RICOTTA CROQUETTES honey, fried rosemary 7.00
- PAPPAS BRAVAS* crème fraîche, chipotle peppers 8.00
- MEATBALLS* beef, veal, & pork with romesco and parmesan 9.00
- BRUSSELS SPROUTS* "Caesar" dressing, parmesan 9.00
- HUMMUS* white bean puree, olives, feta, roasted peppers, crudités, flat bread 11.00
- FRIED CHICKEN raspberry red wine glaze, chives 9.00
- OVEN ROASTED CAULIFLOWER* rosemary oil, muhammara sauce, red pepper 9.00
- GNOCCHI sage, shiitake mushrooms, apple 9.00
- SWEET POTATO WEDGES* chilli oil, whipped ricotta, honey, herbs 9.00
- OYSTER ROCKEFELLER cream spinach, béarnaise, tarragon 10.00
- CHICKEN KABOB* yogurt sauce, lime, spices, blistered peppers 10.00
- SHORT RIBS* polenta, herb salad, red wine demi 11.00
- TUNA TARTARE* cilantro, lime, guacamole, chips, sriracha aioli 12.00
- MAC & CHEESE cheddar, bacon, parmesan, bread crumbs 12.00
- GRILLED SHRIMP* harissa, couscous salad, chimichurri, olives, roasted red pepper 12.00
- CRAB SALAD* guacamole, herb aioli, pickled onions, chips 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
- FISH TACOS fried cod, chipotle aioli, cilantro, flour tortilla, avocado, radish, cabbage, carrots, salsa verde, mango pineapple salsa 14.00
- STEAMED MUSSELS* white wine garlic sauce, tomatoes, herbs, red pepper flakes, onions, bread, fresno chiles 14.00
- SHRIMP COCKTAIL* lemon, guacamole, cocktail sauce 15.00
- GRILLED SKIRT STEAK* 9oz skirt steak, herbed citrus aioli 16.00

BURRATA

- BURRATA* tomato jam, crostini, pesto, balsamic glaze 8.00
- BURRATA WITH FIG JAM grilled filone, arugula pesto, black mission figs 10.00
- ROASTED BUTTERNUT SQUASH burrata, maple cherry vinaigrette, hazelnut picada 10.00
- GRILLED ASPARAGUS* pesto, burrata, balsamic glaze, breadcrumbs 12.00
- PROSCIUTTO arugula, filone toast, burrata, citrus vinaigrette, tomato 14.00

SOUP & SALAD

- SOUP DE JOUR 7.00
- CAESAR* romaine hearts, fresh 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
- PEAR SALAD* poached pear, mesclun, champagne vinaigrette, candied walnuts, blue cheese, endie, frisee 12.00

LARGE PLATES

- RUDY'S PASTA* linguine, zucchini, asparagus, sun-dried tomatoes, fresno chiles, garlic, parmesan, breadcrumbs, tomato jus, parsley 16.00
- STEAK SALAD* arugula, tomatoes, blue cheese crumble, cucumber, red onions, avocado, roasted red pepper, radish, and garlic dressing 18.00
- SPAGHETTI BOLOGNESE* veal, pork & beef cooked in a red wine tomato sauce 18.00
- CLAM LINGUINE* white wine, chopped clams, oregano, red pepper flakes, parsley, garlic, parmesan 19.00
- CHICKEN SCARPARELLO* soppressata, chicken breast, tomatoes, asparagus, potatoes, arugula, cipollini onions, cherry peppers 20.00
- BRICK PRESSED CHICKEN* sweet potato puree, braised kale, chicken jus, rosemary 22.00
- PAN SEARED SALMON* butternut squash puree, cranberry, quinoa, grapes, herbs, onions, sherry vinager gastrique 23.00
- PAN ROASTED BRANZINO* roasted fennel, tabbouleh, orange segments, herbs, orange jus, gremolata 25.00
- SKIRT STEAK* bordelaise sauce, mushrooms, shallots, parsley, mashed potatoes 26.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Please advise your server of any allergies.

* asked about our gluten free options

ask about our daily specials

Executive Chef TYLER JACOBS

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 & BEER \$5 SPECIAL COCKTAIL \$1 oysters ORDER OF 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	5.1%	7.00
GUINNESS Stout	5.9%	7.00
PAULANER Oktoberfest Märzen	4.2%	7.00
KONA Big Wave Golden Ale	5.5%	7.00
LAGUNITAS IPA	6.2%	7.00
LEINENKUGEL'S Harvest Patch	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
ANGRY ORCHARD Easy Apple Hard cider	4.2%	6.50
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 The Crisp (German Pilsener)	5.4%	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	AMERICAN STYLE AMARONE Entrecepas, Spain		40.00
PINOT GRIGIO Rocca Bianca, Italy		36.00	PINOT NOIR Chateau Bianca, Willamette Valley		40.00
PINOT GRIGIO Ferruccio Sgubin, Italy		45.00	PINOT NOIR A to Z, Oregon		50.00
RIESLING Dr. Loosen Bros., Germany	9.00	35.00	MALBEC Graffigna, Argentina	10.00	40.00
MOSCATO Stella, Italy	10.00	40.00	MALBEC Alta Vista Estate, Argentina		50.00
ROSÉ Les Vignobles Guéissard, France	9.00	35.00	MERLOT Havenscourt, California		36.00
SAUVIGNON BLANC Dashwood, New Zealand		40.00	NEBBIOLO Langhe, Italy		50.00
SAUVIGNON BLANC Kim Crawford, New Zealand		50.00	SHIRAZ Earthworks, Australia		40.00
			BARBARESCO Cascina Morassino, Italy		60.00
			BRUNELLO DI MOLTACCINO Le Solive, Italy		65.00
			BAROLO Osvaldo Viberti, Italy		70.00