

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

FUNGHI 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

BEE STING*
soppressata, chile oil, honey, mozzarella, oregano, parmesan
16.00

QUATTRO FORMAGGIO*
pane', roasted garlic, taleggio, ricotta, mozzarella,
gorgonzola, fried rosemary
16.00

CARBONARA*
bacon, pane', fontina, poached egg, mozzarella
16.00

FIG & ARUGULA*
pane', garlic, bacon, mozzarella,
blue cheese, fig jam, arugula
15.00

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

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

MEAT & CHEESE*

10.00 for three, 20.00 for six

manchego	soppressata
taleggio	prosciutto
parmesan	smoked duck
gorgonzola	capicola
goat cheese	chorizo
smoked gouda	
brie	
truffle cheese	
robiola	

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
BURRATA* tomato jam, pesto, balsamic glaze	8.00
LILLY'S CORN* roasted corn on the cobb, cilantro mayo, chipotle, parmesan	8.00
MEATBALLS* beef, veal, & pork with romesco and parmesan	9.00
BRUSSELS SPROUTS* "Caesar" dressing, parmesan	9.00
HOUSE-MADE HUMMUS white bean puree, olives, feta, roasted peppers, flat bread	9.00
SHISHITO PEPPERS* chipotle sauce, sea salt, lemon	9.00
FRIED CHICKEN raspberry red wine glaze	9.00
OVEN ROASTED CAULIFLOWER rosemary oil, muhammara sauce, red pepper, flat bread	9.00
GNOCCHI sage, shiitake mushrooms, apple	9.00
SWEET POTATO WEDGES* chilli oil, whipped, ricotta, honey, herbs	9.00
GRILLED SKIRT STEAK* herbed citrus aioli	10.00
OYSTER ROCKEFELLER* cream spinach, béarnaise, tarragon	10.00
SHORT RIBS* polenta, herb salad	11.00
GRILLED ASPARAGUS pesto, burrata, balsamic glaze, bread crumbs	12.00
TUNA TARTARE cilantro, lime, guacamole, chips, sriracha aioli	12.00
MAC & CHEESE truffle, shell pasta, fontina, marscapone, heavy cream, chives	12.00
WILD MUSHROOM TOAST filone, whipped ricotta, mushroom medley, parsley pistou, arugula	12.00
GRILLED SHRIMP harissa, cauliflower, olives	12.00
CRAB SALAD guacamole, herb aioli, pickled onions, chips	12.00
SEARED SCALLOPS spätzle, pea puree, escabeche carrot, bacon, parmesan	14.00
OCTOPUS bean salad, red pepper coulis, orange-saffron reduction, pepperoncini	14.00
FISH TACOS fried cod, chipotle aioli, cilantro, flour tortilla, avocado, radish, cabbage, carrots, salsa verde	14.00
STEAMED MUSSELS white wine garlic cream sauce, red pepper flakes, fines herbs, bread	14.00
SHRIMP COCKTAIL lemon, guacamole, cocktail sauce	15.00
GRILLED DOUBLE-CUT BACON chimichurri, pickled onions, maple caramelized cippolini	15.00

SOUP & SALAD

SOUP DE JOUR*	7.00
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, red wine dressing	10.00
TUSCAN KALE SALAD* wheat croutons, berries, apples, orange vinaigrette, bacon, quinoa, goat cheese	10.00
PEAR SALAD* mesclun, walnuts, pear, blue cheese, champagne vinaigrette	10.00

LARGE PLATES

CARBONARA bucatini, bacon, black pepper, parmesan, poached egg	16.00
STEAK SALAD arugula, tomatoes, blue cheese crumb, cucumber, red onions, avocado, roasted red pepper 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, arugula, cipollini onions, cherry peppers	20.00
BRICK PRESSED CHICKEN * crispy fingerling potatoes, spring onions	22.00
PAN SEARED SALMON * couscous, asparagus, carrots, english peas, mint, basil, carrot coulis, gremolata	23.00
PAN ROASTED BRANZINO* roasted fennel, tabbouleh, orange segments, herbs, orange jus, gremolata	25.00
SKIRT STEAK* haricot vert, peppers, onions, roasted garlic, chimichurri	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.

* gluten free options

ask about our daily specials

Executive Chef TYLER JACOBS

COCKTAILS

- LILLY MAY**
raspberry vodka, fresh raspberries,
pineapple juice
10.00
- SPICY BASIL-RITA**
Tanteo Jalapeno tequila, lime juice,
agave syrup, basil
11.00
- WHITE PLAINS ANESTASIA**
Anestasia Vodka, St. Germain, grapefruit, prosecco
10.00
- DIRTY JULIA**
Virgil Kaine Ginger Infused Bourbon, lime juice,
simple syrup, ginger beer
10.00
- AGED MANHATTAN**
Burnside Bourbon 4 year barrel aged, and traditional barrel
aged Manhattan in house, on the rocks with a orange twist
12.00
- JAGER FLOWER**
Jagermeister, St. Germain, Angostura bitters,
lime juice, mint
10.00
- LILLY'S RUM RUNNER**
The Naked Turtle rum, lemon juice,
muddle blueberries, mango nectar, simple syrup
10.00
- CUCUMBER 75**
Hendrick's gin, prosecco, simple syrup,
lemon juice, cucumber
10.00
- THE TWISTED MULE**
Ketel One Oranje vodka, ginger beer,
lime juice, simple syrup
11.00
- BLOOD ORANGE MARGARITA**
Beliq Blood Orange liqueur, silver tequila,
triple sec, lime juice, salted rim
10.00
- LILLY'S SPRITZ**
Aperol liqueur, Prosecco, Red Bull orange edition
10.00
- MELON-ADE**
watermelon vodka, fresh lemonade, mint
10.00
- 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 MIN. OF SIX

MONDAY TO FRIDAY

4 PM – 7 PM

*ONLY AT THE BAR

DRAFT BEERS

	abv.	
BELLS Amber Ale	5.8%	7.00
BLUE MOON Belgium White Witbier	5.4%	7.00
CAPTAIN LAWRENCE Kölsch	5.5%	7.00
DOWNEAST unfiltered, original blend cider	5.1%	7.00
GOOSE ISLAND IPA	5.9%	7.00
GUINNESS Stout	4.2%	7.00
ITHACA Flower Power IPA	7.5%	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
SAM ADAMS Summer Ale	5.3%	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
COPPOLA Pinot Grigio, Italy	9.00	15.00
NOBILO Sauvignon Blanc, New Zealand	9.00	15.00
ST. FRANCIS Chardonnay, Sonoma county	10.00	17.00
LEESE FITCH Cabernet Sauvignon, California	9.00	15.00
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
GOOSE ISLAND Honkers Ale English Bitter	4.3%	7.00
LA FIN DU MONDE Tripel	9.0%	8.00
LEFT HAND Nitro Milk Stout	6.0%	7.00
MAGIC HAT #9 Fruit Beer	5.1%	7.00
MONTAUK Summer Ale	5.6%	7.00
MONTAUK Wave Chaser IPA	6.4%	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
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				
PROSECCO Santa Marina, Italy		40.00	CABERNET SAUVIGNON St. Francis, Sonoma county		45.00
PROSECCO Gancia, Italy		45.00	CABERNET Francis Coppola Claret, California		55.00
ESPUMANTE Friulano Isonzo Cormons, Italy		40.00	CABERNET Justin, California		65.00
CHAMPAGNE Pommery, France		65.00	RIBERA DEL DUERO Epifanio Rivera, Spain		36.00
SPARKLING WINE WITH GOLD FLAKES Alexander, New York		60.00	TEMPRANILLO ¡Buenas!, Spain	9.00	36.00
ROSÉ BRUT Graham Beck, South Africa		45.00	CHIANTI CLASSICO Sasso del Falco, 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 Smoke Tree, Sonoma		40.00
PINOT GRIGIO Friuli Isonzo Cormons, 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 Memoires, Rose de provence, France	9.00	35.00	NEBBIOLO Langhe, Italy		50.00
ROSÉ Smoke Tree, California	10.0	40.00	SHIRAZ Earthworks, Australia		40.00
SAUVIGNON BLANC Dashwood, New Zealand		40.00	BARBARESCO Cascina Morassino, Italy		60.00
SAUVIGNON BLANC Kim Crawford, New Zealand		50.00	BRUNELLO DI MOLTACCINO Le Solive, Italy		65.00
			BAROLO Osvaldo Viberti, Italy		70.00