

## 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
- 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                  | soppressata |
| caramelized onion cheddar | prosciutto  |
| parmesan                  | smoked duck |
| gorgonzola                | capicola    |
| goat cheese               | chorizo     |
| smoked gouda              | wagu salami |
| 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 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
- SHORT RIBS\* polenta, herb salad 11.00
- SAINT ALBANS CHEESE FONDUE\* garlic croutons, onion jam 12.00
- GRILLED ASPARAGUS\* pesto, burrata, balsamic glaze, breadcrumbs 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 pesto, arugula 12.00
- GRILLED SHRIMP\* harissa, cauliflower, olives 12.00
- CRAB SALAD\* guacamole, herb aioli, pickled onions, chips 12.00
- SEARED SCALLOPS\* spätzle, corn, zucchini, escabeche mushrooms, popcorn shoots 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 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 cippolinis 15.00
- GRILLED SKIRT STEAK\* 9oz skirt steak, herbed citrus aioli 16.00

## 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, creamy red wine dressing 10.00
- TUSCAN KALE SALAD\* wheat croutons, berries, apples, orange vinaigrette, bacon,  
quinoa, goat cheese 10.00
- HEIRLOOM TOMATO SALAD\* balsamic, burrata, herb sauce, arugula, croutons 12.00

## 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 SCARPARIELLO\* soppressata, chicken breast, tomatoes, asparagus, potatoes,  
arugula, cipollini onions, cherry peppers 20.00
- BRICK PRESSED CHICKEN\* crispy fingerling potatoes, white wine capers sauce 22.00
- PAN SEARED SALMON\* sweet corn puree, celery, radish, scallions, couscous, tomatoes,  
sweet peppers, popcorn shoots, salsa verde 23.00
- PAN ROASTED BRANZINO\* roasted fennel, tabbouleh, orange segments, herbs,  
orange jus, gremolata 25.00
- SKIRT STEAK\* roasted tomato, steak fries, shishito peppers, rosemary aioli,  
Lilly's 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.

## 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

LILLY'S FLOWER  
Jägermeister, St. Germain, Angostura bitters,  
lime juice, mint  
10.00

LILLY'S RUM RUNNER  
The Naked Turtle rum, lemon juice, blueberry puree,  
mango nectar, simple syrup  
10.00

CUCUMBER 75  
Hendrick's gin, prosecco, simple syrup,  
lemon juice, cucumber  
10.00

LILLYS MULE  
Gra'it Grappa, elderflower liqueur, ginger beer,  
lime juice, rosemary simple syrup  
10.00

BLOOD ORANGE MARGARITA  
blood orange, partida blanco 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 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 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
HACKER-PSCHORR Munich Gold (helles lager)	5.5%	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 Octoberfest	5.3%	7.00
SCHÖFFERHOFER Grapefruit Hefeweizen	2.5%	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	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
ANGRY ORCHARD 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 ÖLGERD 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 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
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 St. Francis, Sonoma county		45.00
PROSECCO Gancia, Italy		45.00	CABERNET SAUVIGNON Centered, Napa Valley		55.00
ESPUMANTE Friulano Izonso Cormons, Italy		40.00	RIOJA Vivanco, crianza, Spain		36.00
CHAMPAGNE Pommery, France		65.00	TEMPRANILLO ¡Buenas!, Spain		36.00
SPARKLING WINE WITH GOLD FLAKES Alexander, New York		60.00	CHIANTI CLASSICO Le solive, Italy		36.00
ROSÉ BRUT Graham Beck, South Africa		45.00	SUPER TUSCAN Le Solive, Italy	9.00	36.00
CHARDONNAY Hahn, California		35.00	PINOT NOIR Smoke Tree, Sonoma		40.00
CHARDONNAY Castle Rock, Sonoma		45.00	PINOT NOIR A to Z, Oregon		50.00
PINOT GRIGIO Friuli Isonzo Cormons, Italy		36.00	MALBEC Graffigna, Argentina	10.00	40.00
PINOT GRIGIO Ferruccio Sgubin, Italy		45.00	MALBEC Alta Vista Estate, Argentina		50.00
RIESLING Dr. Loosen Bros., Germany	9.00	35.00	MERLOT Havenscourt, California		36.00
MOSCATO Stella, Italy	10.00	40.00	NEBBIOLO Langhe, Italy		50.00
ROSÉ Les Vignobles Guéissard, France	9.00	35.00	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 Osvado Viberti, Italy		70.00