

## 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  
15.00
- GOAT CHEESE\*  
pistachio, pane', mozzarella, goat cheese, cranberries  
15.00
- LILLY'S\*  
tomato sauce, mozzarella, house meatballs,  
pickled chiles  
16.00
- FUNGI MISTI\*  
shiitake, portobello & cremini mushrooms, sage,  
mozzarella, grana padano, roasted garlic  
16.00
- PIZZA FRESCA\*  
chopped baby greens, avocado, red onions, balsamic dressing,  
roasted red pepper, pesto, tomatoes, mozzarella  
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
- FIG & ARUGULA\*  
pane', garlic, bacon, mozzarella, blue cheese, fig jam, arugula  
17.00
- CLAMS PIZZA\*  
fresh chopped clams, oregano, chile flakes, paremsan,  
parsley, lemon, garlic, pane'  
17.00
- BEE STING\*  
soppressata, chile oil, honey, mozzarella, oregano, parmesan  
17.00
- CARNE AMORE\*  
prosciutto, meatballs, bacon, soppressata,  
crushed tomatoes, mozzarella  
18.00
- 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  
mancheo
- |                           |             |
|---------------------------|-------------|
| caramelized onion cheddar | soppressata |
| parmesan                  | prosciutto  |
| gorgonzola                | capicola    |
| goat cheese               | chorizo     |
| smoked gouda              | salami      |
| brie                      | bresaola    |
| 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
- FRIED CHICKEN raspberry red wine glaze, chives 9.00
- OVEN ROASTED CAULIFLOWER\* rosemary oil, muhammara sauce, red pepper 9.00
- SWEET POTATO WEDGES\* chilli oil, whipped ricotta, honey, herbs 9.00
- GNOCCHI sage, shiitake mushrooms, apple 10.00
- ROASTED BUTTERNUT SQUASH maple cherry vinaigrette, hazelnut picada, ricotta 10.00
- OYSTER ROCKEFELLER cream spinach, béarnaise, tarragon 10.00
- CHICKEN KABOB\* yogurt sauce, lime, spices, blistered peppers 10.00
- BRUSSELS SPROUTS\* "Caesar" dressing, parmesan 10.00
- HUMMUS\* white bean puree, olives, feta, roasted peppers, crudités, flat bread 11.00
- SHORT RIBS\* polenta, herb salad, red wine demi 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
- TUNA TARTARE\* cilantro, lime, guacamole, chips, sriracha aioli 13.00
- 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\* goz skirt steak, herbed citrus aioli 16.00

## BURRATA

- BURRATA\* tomato jam, crostini, pesto, balsamic glaze 11.00
- BURRATA WITH FIG JAM grilled filone, arugula pesto, black mission figs 12.00
- 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
- MARINATED BEETS\* arugula, goat cheese, citrus, almonds 9.00
- CAESAR\* romaine hearts, fresh tomatoes, garlic croutons, parmesan 11.00
- TUSCAN KALE SALAD\* wheat croutons, berries, apples, orange vinaigrette, bacon, quinoa, goat cheese 11.00
- PEAR SALAD\* poached pear, mesclun, champagne vinaigrette, candied walnuts, blue cheese, endie, frisee 12.00
- MEDITERRANEAN SALAD\* romaine, haricot vert, tomatoes, onions, peppers, cucumbers, olives, avocado, feta, radishes, chives, creamy red wine dressing 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
- PASTA BOLOGNESE\* veal, pork & beef cooked in a red wine tomato sauce 19.00
- CLAM LINGUINE\* white wine, chopped clams, oregano, red pepper flakes, parsley, garlic, parmesan 20.00
- CHICKEN SCARPARIELLO\* 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
- SEARED SALMON\* butternut squash puree, cranberry, quinoa, grapes, herbs, onions, sherry vinager gastrique, baby bok choy 24.00
- PAN ROASTED BRANZINO\* roasted fennel, tabbouleh, orange segments, herbs, orange jus, gremolata 25.00
- SKIRT STEAK\* bordelaise sauce, mushrooms, shallots, parsley, 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

## 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 an 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,  
Bell's brown 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
BELL'S Best Brown Ale	5.8%	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
HACKER-PSCHORR Munich Gold	5.5%	7.00
KONA Big Wave Golden Ale	5.5%	7.00
LAGUNITAS IPA	6.2%	7.00
EINSTÖK Icelandic Toasted Porter	6.0%	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
MENABREA AMBRATA Amber Lager/Vienna	5.0%	7.00
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 Laurent-Perrier Brut, France		60.00	RIOJA Vivanco, crianza, Spain		36.00
CHAMPAGNE Pommery, France		65.00	GARNACHA Entrecepas, Spain		36.00
ROSÉ BRUT Graham Beck, South Africa		45.00	CHIANTI Le solive, Italy		36.00
CHARDONNAY Mas Trentaycuatro, Spain		35.00	SUPER TUSCAN Le Solive, Italy	10.00	40.00
CHARDONNAY Hahn, California		35.00	AMERICAN STYLE AMARONE Entrecepas, Spain		40.00
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	10.00	10.00	MALBEC Alta Vista Estate, Argentina		50.00
MOSCATO Stella, Italy	10.00	40.00	MERLOT Havenscourt, California		36.00
ROSÉ Les Vignobles Gueissard, France	10.00	40.00	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 Livia Fontana, Italy		70.00