
[WINES BY THE GLASS]

SPARKLING

marquis de la tour, blanc brut, loire, france nv 9

paul goerg, brut, champagne, france nv 23

WHITE

pinot gris, columbia winery, washington 2008 9

sauvignon blanc, joel gott, california 2008 10

furmint, royal tokaji wine co., hungary 2006 12

chardonnay, domaine de martinolles, limoux, france 2009 11

riesling, "essence," s.a. prum, mosel, germany 2009 13

chardonnay, schug, sonoma coast 2008 18

RED

pinot noir, domaine des salices, pays d'oc, france 2007 10

pinot noir, meres vineyard "kooyong," mornington peninsula, australia 2004 17

nebbiolo/barbera, "big blind" first drop, adelaide hills, australia 2006 16

merlot, flora springs, napa valley, california 2006 15

shiraz, torzi matthews "schist rock," eden valley, australia 2008 13

malbec, juan benegas, mendoza, argentina 2007 12

cabernet sauvignon, shinas estate "verdict," victoria, australia 2008 18

[COCKTAILS]

\$12

RYE

VELVET ROPE | rye, falernum, orange bitters

PERFECT MANHATTAN | rye, carpano antica, noilly pratt, luxardo, maple bitters, marasca cherry

WHISKEY

WHISKEY REBELLION | bourbon, campari, sweet vermouth, old-fashioned aromatic bitters

VODKA

LOREE'S JONES | citron vodka, ginger liquor, peach schnapps, twist

GIN

JUPITER COCKTAIL | gin, parfait amour, dry vermouth, orange juice

APPLEJACK

THE JERSEY | applejack, lemon bitters, simple syrup

JACK ROSE | applejack, lemon, grenadine

RUM

BLUEBERRY MOJITO | rum, drunken blueberries, mint, lime

THE MILLIONAIRE | jamaican rum, sloe gin, peach, lime

[BEER]

saison dupont, belgium (750ml) 15 | **hitachino nest red rice ale**, japan (11oz) 9

amstel light 5 | **stoudt's scarlet lady esb**, adamstown, pa. (12oz) 5

stella artois, belgium (12oz) 5 | **dogfish head-imperial ipa**, delaware 6

brooklyn local 1, brooklyn, ny 15 | **kaliber na** 5

chimay blue label, belgium (750ml) 16 | **victory prima pils**, downingtown, pa (12oz) 6

[CHILLED, HOT + RAW]

BILLY JORDAN'S SHRIMP COCKTAIL | spicy tomato cocktail preserves [4 pc.] 16

WARM SHRIMP | slow cooked, lemon and truffle [4 pc.] 20

CHILLED OYSTERS | traditional [4 pc.] 10 | add horseradish ice cream +3
add american caviar +15

LITTLENECK CLAMS | steamed with white wine, garlic and beef butter 14

OYSTERS ROCKEFELLER [4 pc.] 17

BACON-WRAPPED SCALLOP POTSTICKERS 12

LOBSTER ROLL | lavender and chips 18

SAUTÉED CRAB CAKES | traditional seasonings,
mustard sauce, chesapeake mousse 16

STRIPED BASS "FISH AND CHIP" BITES | lemon marmalade,
cucumber tartar sauce 12

LOBSTER MACARONI AND CHEESE 14

[SNACKS]

OLIVES | string cheese, marinated vegetables, za'atar flatbread, olive dip 12

CRISP CHEESE RISOTTO | truffle and soy sabayon 12

STEAK TARTARE | filet mignon, garlic toast and beef butter 16

R2L SNACKBURGER PLATE | 10 add bacon and cheese +2

GRILLED TRUFFLE FLATBREAD | arugula, parmesan 14

GRILLED TUNA FLATBREAD | spicy wasabi, melon, cilantro 14

RABBIT TACQUITOS | homemade tortilla, aged cheddar, jalapeno mousse 12

SURF AND TURF COCKTAIL FRANKS | homemade lobster and beef franks 12

[SOUP + SALAD]

ONION SOUP | gruyere, crouton 8

CHILLED WHITE ASPARAGUS GAZPACHO | chanterelles, almonds,
summer vegetables 8

ROMAINE | caesar mousse, croutons 6

GARDEN | sherry leek vinaigrette 6

BEET | goat cheese, truffle vinaigrette 10

ASPARAGUS | hearts of palm, arugula, white asparagus aioli 8



[MAINS : R2L SIGNATURES]

WILD STRIPED BASS

chanterelles, hazelnuts, corn, summer truffle 34

SALMON

summer bean salad, pumpernickel, whole grain vinaigrette 22

BEEF SHORT RIB

fava beans, baby leek, pancetta dressing 28

LOBSTER

lobster milanese, artichokes, tomatoes, veal tortellini, basil jus 38

VEAL

veal tenderloin, brisket, meatloaf, sweetbread gravy 26

CHICKEN

yellow oyster mushrooms, peas, chicken dumplings 26

PASTA PRIMAVERA

ricotta-stuffed pasta, spring vegetables, garlic and parsley sauce 20
add shrimp +12

SUMMER PICNIC PORK

smoked loin, braised belly, roasted potatoes, heirlooms, broccoli raabe 32

[MAINS : PREPARED SIMPLY]

with garlic and parsley vinaigrette and your choice of side

8 OZ. BEEF FILET MIGNON 38

SAUTÉED CRAB CAKES

traditional seasonings, mustard sauce, chesapeake mousse 26

GRILLED SALMON 20

14 OZ. DRY-AGED NEW YORK STRIP STEAK 48

RIBEYE DUO

roasted center cut of ribeye and confit of cap 34

WILD STRIPED BASS 28

SMOKED PORK LOIN 28

ROASTED HALF CHICKEN (ON THE BONE) 26

1½ POUND LOBSTER (OUT OF THE SHELL), BUTTER-POACHED 36

[SIDES]

FRIES 5 **FAVAS + PEAS** 8 **SAUTÉED BROCCOLI** 5

SHIITAKE MUSHROOM FRIES 8

BAKED POTATOES 6 **STUFFED POTATO SKINS** 6

MACARONI AND CHEESE 6 **CIPPOLINI RINGS & JALAPENO** 5

ROASTED ASPARAGUS + MUSHROOMS, ASPARAGUS AIOLI 8