

VILLAGE HALL TAVERN

APPETIZERS

BUTTERNUT SQUASH VELOUTE	\$14
<i>hazelnut oil, toasted pepitas, asiago cream, apple</i>	
PRETZEL CRUSTED LUMP CRAB CAKE	\$21
<i>frisee, radicchio, tarragon, whole grain mustard remoulade</i>	
FRIED BRUSSELS & ARUGULA SALAD	\$14
<i>honey crisp apples, roasted peanuts, warm bacon & maple vinaigrette</i>	
BURRATA	\$16
<i>roasted grapes, crunchy baguette, toasted pistachio, tarragon, poppy</i>	
COAL FIRED EAST COAST OYSTERS	\$18
<i>black garlic butter, smoked bacon crumble, chili</i>	
HAND CUT BEEF TARTARE	\$20
<i>black garlic aioli, confit mushrooms, toasted pumpernickel</i>	

RAW BAR

PLATEAU FRUITS DE MER

GRANDE
\$150

8 East Coast Oysters
8 East Coast Clams
5 Shrimp Cocktail
Whole Maine Lobster
Lump Crab Lettuce cups
Chefs Crudo Selection

PETITE
\$99

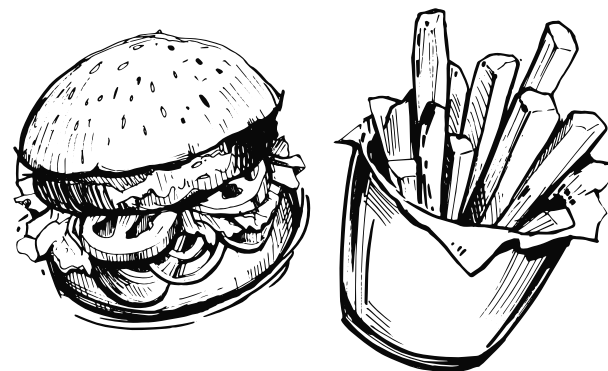
6 East Coast Oysters
6 East Coast Clams
3 Shrimp Cocktail
Lump Crab Lettuce cups
Chef's Daily Crudo

SHRIMP COCKTAIL	\$24
EAST COAST OYSTERS	½ dozen \$21 dozen \$42
EAST COAST LITTLENECK CLAMS	½ dozen \$12 dozen \$18
WHOLE CHILLED MAINE LOBSTER	MP

Executive Chef Phil Campanella, Sous Chef Steven Ferreira

ENTREES

STEAK FRITES	8oz Flat Iron \$40 14oz New York Strip \$62
<i>fries, maître d butter, bordelaise sauce</i>	
HEARTH ROASTED BUTTERNUT SQUASH	\$23
<i>mushroom farro risotto, cauliflower, pine nut gremolata, black garlic aioli</i>	
MONTAUK SEA SCALLOPS A LA PLANCHA	\$40
<i>parsnip purée, cauliflower, toasted sunflower seeds, golden raisins, hazelnuts</i>	
SPICED SEARED AHI TUNA	\$36
<i>glazed winter vegetables, tsume broth</i>	
BRICK PRESSED DUTCH COUNTRY CHICKEN BREAST	\$28
<i>yukon gold, glazed carrots, cipolini onions, hay sauce</i>	
14OZ PAN ROASTED PORK CHOP	\$42
<i>sweet & sour braised cabbage, yukon gold mashed, hard apple cider sauce</i>	
WOOD FIRED SALMON	\$33
<i>broccolini, radicchio, farro, mushroom, dijon burre blanc</i>	
BRAISED SHORT RIB PAPPARDELLE	\$38
<i>toasted horseradish breadcrumbs, short rib ragu, ricotta salata, herbed parmesan</i>	
VILLAGE HALL BURGER	\$21
<i>8 oz brisket blend burger, beer cheese, bacon, onion confit, french fries, garlic pickle</i>	



FOR THE TABLE

ARTISANAL CHEESE & CHARCUTERIE PLATE	\$26
<i>toast point, pickled veg, seasonal compote</i>	
PORTERHOUSE FOR 2	\$130
<i>36 oz., bordelaise sauce, maître d' butter</i>	
RACK NEW ZEALAND LAMB CHOPS	\$75
<i>goat cheese panisse, garbanzo beans, tomato compote</i>	

SIDES

GRILLED BROCCOLINI	\$12
<i>lemon aioli, chile brioche crumb</i>	
FRIES	\$12
<i>rosemary sea salt, roasted garlic aioli</i>	
MARBLE POTATOES	\$12
<i>asiago cream, chives</i>	
FRIED BRUSSEL SPROUTS	\$12
<i>green onion, toasted mixed nuts</i>	



The Mission of the Foundation is to support the needs and dreams of hospitality workers by offering career paths, growth opportunities, and propelling career advancement all while offering financial support.

At Landmark, we are committed to giving back to the communities in which we serve. Through our community giving program, HUG (Help Us Give), 10% of the revenue from our selected tables are contributed to this fund, which helps support community events & not-for-profit groups.

COCKTAILS

KIRSCH ROYALE	\$15
<i>kirschwasser, cassis, lemon, bubbles</i>	
THE TAVERN ROSE	\$16
<i>gin, averta, VH grenadine, lime, bitters</i>	
LOW HANGING FRUIT	\$16
<i>mezcal, apricot, strega, lime</i>	
THE ESSEX JAILBIRD	\$15
<i>blended american whiskey, spiced pear, honey, lemon, bitters</i>	
BLACKWALNUT BOULEVARDIER	\$13
<i>bourbon, campari, sweet vermouth, black walnut</i>	
VODKA ESPRESSO	\$17
<i>vodka, mr. black, cold brew concentrate</i>	

PRO - PROHIBITION

NON-ALCOHOLIC COCKTAILS

LYRE, LYRE	\$8
<i>lyre's NA gin, pineapple, ginger, lime</i>	
SOMARGARITA	\$9
<i>lyre's NA agave reserva, agave, lime</i>	
AMERICAN/A	\$7
<i>lyre's amalfi spritz, lyre's vermouth rosso, soda</i>	

DRAFT BEERS

HOFBRAU ORIGINAL	<i>Helles Lager</i>	<i>Germany</i>	5.1%	\$9
FLYING FISH HAZY BONES	<i>New England IPA</i>	<i>New Jersey, USA</i>	6.3%	\$9
BAVIK	<i>Pilsner</i>	<i>Belgium</i>	5.2%	\$9
RADEBURGER	<i>Pilsner</i>	<i>Germany</i>	4.8%	\$8
VICTORY GOLDEN MONKEY	<i>Tripel</i>	<i>Pennsylvania, USA</i>	9.5%	\$9
HACKER PSCHORR MUNCHNER DARK	<i>Munich Dunkel Weiss</i>	<i>Germany</i>	5.0%	\$9
WEIHENSTEPHAN	<i>Hefeweizen</i>	<i>Germany</i>	5.4%	\$9
BEAK & SKIFF 1911	<i>Hard Apple Cider</i>	<i>New York, USA</i>	5.5%	\$11
PAULANER	<i>Hefeweizen</i>	<i>Germany</i>	5.5%	\$9
HEINEKEN	<i>Euro Pale Lager</i>	<i>Netherlands</i>	5.0%	\$8

CANS OF BEER

ITHACA BREWING - FLOWER POWER	<i>American IPA</i>	<i>New York, USA</i>	7.2%	\$15
CRICKET HILL - BREW JITSU	<i>American IPA</i>	<i>New Jersey, USA</i>	5.6%	\$16
FLYING FISH - JERSEY JUICED	<i>New England IPA</i>	<i>New Jersey, USA</i>	8.6%	\$15
PAULANER MUNICH LAGER	<i>Lager</i>	<i>Germany</i>	4.9%	\$10
MILLER LITE	<i>American Adjunct Lager</i>	<i>Wisconsin, USA</i>	3.8%	\$8

WINES BY THE GLASS

SPARKLING

GRUNER VELTLINER	GLASS \$17	BOTTLE \$80
<i>Szigeti, Neusiedlersee, Burgenland, Austria</i>		

WHITES

RIESLING	\$10	\$45
<i>J & H Selbach, Incline Dry, Mosel, Germany, 2020</i>		
SAUVIGNON BLANC	\$12	\$55
<i>Domaine de la Campanette, Touraine, Loire, France, 2021</i>		
PINOT GRIGIO	\$12	\$48
<i>Alois Lageder, Terra Alpina, Alto Adige, Italy, 2020</i>		
GRUNER VELTLINER	\$15	\$70
<i>Weingut Bernard Ott, Am Berg, Neiderösterreich, Austria, 2021</i>		
CHARDONNAY	\$15	\$70
<i>Ettore, Mendocino, California, 2019</i>		

ROSÉ

AJ ADAM	GLASS \$12	BOTTLE \$55
<i>Mosel, Germany, 2021</i>		

REDS

PINOT NOIR	\$15	\$70
<i>Soter Vineyards, Planet Oregon, Willamette Valley, Oregon, 2020</i>		
GRIGNOLINO	\$16	\$75
<i>Braida, Limonte, Piedmonte, Italy, 2021</i>		
CABERNET FRANC	\$14	\$65
<i>Domaine des Clos Godeaux, Chinon 'les Maupas', Loire, France, 2020</i>		
SANKT LAURENT	\$13	\$60
<i>Forstreiter, Kremstal, Niederösterreich, Austria, 2018</i>		
CABERNET SAUVIGNON	\$21	\$99
<i>Ettore, Signature, Mendocino, California, 2018</i>		