



VILLAIN & SAINT

DRINK, DINE & MUSIC

APPETIZERS & SMALL PLATES

- VILLAIN CHOP HOUSE SALAD | \$16**
Chopped Lettuce, English Cucumber, Tomato, Heirloom Carrot, Shaved Radish, Chickpeas, Frizzled Onions, Herb Vinaigrette
Add Chicken | \$4
- BOARDWALK CAESAR | \$14**
Hearts of Romaine, Herb Croutons, Pecorino, Caesar Dressing
Add Chicken | \$4
- SHORT RIB FRENCH ONION SOUP | \$18**
Slow Braised Short Ribs, Caramelized Onions, Gruyère, Cheddar & Provolone Cheeses
- CRISPY FRIED BRUSSELS SPROUTS | \$12**
Shaved Asian Pear, Goat Cheese, Crushed Peanuts, Spicy Fish Sauce
- BEEF SUKIYAKI | \$15**
Seared Flank Steak, Sweet Soy Reduction, Served on Sizzling Cast Iron Pan over Rosemary Scented Charcoal
- FISH TACOS | \$18**
Plantain Crusted Mahi Mahi, Red Cabbage Slaw, Chipotle Aioli, Pico de Gallo

-  **MAD MUTZ MOZZARELLA STICKS (5) | \$15**
as on ABC's SHARK TANK
THE HOTTIE
Sharp Cheddar Mozzarella, Spicy Cracker Crumb Crust, Ranch Aioli
- KFC - KOREAN FRIED CHICKEN WINGS (5) | \$15**
Twice Fried, Choice of:
Traditional Buffalo | Bleu Cheese
Miso/Mustard Honey | Sesame Seeds
Sriracha Agave | Cilantro, Lime
- BUFFALO CAULIFLOWER | \$13**
Tempura Battered, Buffalo Sauce, Roasted Garlic Aioli, Bleu Cheese
- SIMPLE SLIDERS (2) | \$14**
Brioche Bun, Special Sauce
- FRIED CALAMARI | \$14**
Cherry Peppers, Parsley, Lemon Aioli
- GARLIC & CHEDDAR BISCUITS (3) | \$12**
Chili Honey, Maple Butter



BURGERS & SANDWICHES

- CRAB CAKE SANDWICH | \$26**
Jumbo Lump Crab, Harissa Aioli, Lettuce, Fries

- THE STEAK SANDWICH**
Sliced Flank Steak, Garlic Bread, Provolone, Grilled Red Onion, Arugula, Balsamic, Roasted Garlic Aioli, Au Jus, Fries
\$28

- CLASSIC BURGER | \$24**
V&S Custom Burger Blend, American Cheese, Lettuce, Tomato, Onion, Fries

SIDES

- JERSEY STREET CORN | \$10 GS**
Parmesan, Feta, Lime, Garlic Aioli, Cilantro, Paprika
- MAC & CHEESE | \$12**
Creamy Cooper Sharp, Parmesan Crunch
- GRILLED ASPARAGUS | \$12**
Olive Oil, Lemon
- SALT & PEPPER FRIES | \$10**

ENTREES

- MISO GLAZED SALMON | \$30**
Grilled Asparagus
- GRILLED CHICKEN PAILLARD | \$28**
Pounded & Marinated Chicken Breast, Arugula, Oven Roasted Tomatoes, Shaved Pecorino, Roasted Garlic Aioli, Fries
- BBQ BABY BACK RIBS | \$32**
Half Rack, Jersey Street Corn, Garlic & Cheddar Biscuit
- 12 OZ. NY STRIP STEAK | \$42 GS**
Chimichurri, Grilled Asparagus
- TWIN JUMBO LUMP CRAB CAKES | \$46**
Warm Tartar Sauce, Grilled Asparagus
- SURF & TURF | \$62**
12 oz. NY Strip, Chimichurri, Jumbo Lump Crab Cake, Warm Tartar Sauce, Grilled Asparagus

 Items Noted with this Icon are Gluten Sensitive

COCKTAILS

 CHOCOLATE CHERRY MARTINI | \$15
48 Blocks Vodka, 1883 Maison Cherry Syrup, 48 Blocks Chocolate Martini, Cherry

SPICY SAUVY B | \$13
Esk Valley Sauvignon Blanc, Frozen Jalapeño Rounds

FORBIDDEN APPLE PIE | \$14
Rattlesnake Rosie's Apple Pie Whiskey, Bailey's, Dark Creme de Cacao, Half & Half

LEMON DROP MARTINI | \$16
New Amsterdam Lemon Vodka, Cointreau, Lemon, Sugar Rim

VILLAIN'S MOJITO | \$14
Bacardi, Lime Juice, Simple Syrup, Mint, Sparkling Water

PROSECCO STRAWBERRY MARTINI | \$15
Prosecco Brut, Strawberry Puree, Simple Syrup, Cranberry Juice

SAINTS MARTINI | \$14
Tanqueray, Splash Of Simple Syrup, Muddled Cucumber

MANGO JALAPEÑO MARGARITA | \$15
Patron Silver, Mango Puree, Lime Juice, Chile Tajin, Chamoy, Jalapeño Half

HELL OR HIGH WATER | \$15
Jim Beam Bourbon,, Sweet Vermouth, Triple Sec, Simple Syrup, Orange Bitters, Muddled Orange, Cherry

SYMPATHY FOR THE DEVIL | \$14
Horse Soldier Bourbon, Triple Sec, Simple Syrup, Lemon Juice, Orange Bitter

STAIRWAY TO HEAVEN | \$15
Jameson Whiskey, Malibu Rum, Peach Schnapps, Pineapple Juice, Sprite

BOTTLES & CANS

BEER

BUD | \$8
BUD LIGHT | \$8
COORS LIGHT | \$8
CORONA | \$9
EVIL GENIUS STACYS MOM | \$9
EVIL GENIUS #ADULTING | \$9
HEINEKEN | \$9
HEINEKEN LIGHT | \$9
KELCE BROTHERS GARAGE BEER LIGHT | \$7
KONA LONGBOARD | \$10
MICHELOB ULTRA | \$8
MODELO ESPECIAL \$9
O'DOULS NA | \$6
PABST BLUE RIBBON | \$8
REKORDERLING PEAR CIDRE | \$9
STELLA ARTOIS | \$9
HEINEKEN 0.0 | \$9

SELTZER & CANNED COCKTAILS

HIGH NOON TROPICAL FLAVORS
12 oz. | \$10
24 oz. | \$18
SURFSIDE ICED TEA | \$10
SUN CRUISER | \$10
Assorted Flavors
WHITE CLAW | \$10

DRAFT BEER

ANGRY ORCHARD CRISP APPLE, 5.0% Hard Cider, New York | \$8
BLUE MOON, 5.4% Belgian White, Colorado | \$9
CAPE MAY IPA, 6.3%, American IPA, Cape May, New Jersey | \$10
CARLSBERG, 4.8%, European Pale Lager, Denmark | \$9
COORS LIGHT, 4.2% Light Lager, Colorado | \$8
DOGFISH HEAD 60 MIN IPA, 6.0%, East Coast IPA, Delaware | \$10
DOGFISH HEAD GRATEFUL DEAD JUICY PALE ALE, | \$10
5.3%, Delaware
GUINNESS, 4.2%, Dry Stout, Ireland | \$9
LEINENKUGEL SUMMER SHANDY, | \$10
4.2%, Fruit and Field Weiss, Wisconsin
MILLER LITE, 4.2% Light Lager, Wisconsin | \$8
MANGO CART, 4% Wheat Ale, Real Mango California | \$9
NEW BELGIUM VODOO RANGER JUICY HAZE, | \$10
7.5% New England IPA, Colorado
PERONI, 4.7%, International Lager, Italy | \$9
SAM ADAMS AMERICAN LIGHT LAGER, | \$9
4.2%, Light Lager, Massachusetts
SAM ADAMS BOSTON LAGER, 5%, Massachusetts | \$8
SAM ADAMS SUMMER ALE, | \$10
5.3%, Citrus Wheat Ale, Massachusetts

 SEEDS OF THE OCEAN, 5.4% Pale Lager | \$8
SIERRA NEVADA SUMMERFEST, 5% Pilsner, California | \$9
SIERRA NEVADA HAZY LITTLE THING, 6.7% IPA, California | \$9
SPELLBOUND CHERRY BELGIAN TRIPEL, | \$9
8.5% Belgian Tripel, New Jersey
SPELLBOUND PORTER AGED PALO SANTO ON WOOD, | \$9
6.9%, American Porter, Mount Holly, New Jersey

WINE

SPARKLING

Prosecco Brut, GAMBINO, Veneto, Italy	\$10 gls	\$40 btl
Moscato D'asti, VIETTI, Piedmont, Italy 2020	\$12 gls	\$48 btl
Rosé Brut, DOMAINE CHANDON, Napa, Nv	187 ml	\$15 btl
Brut, VEUVE CLICQUOT "YELLOW LABEL", France, NV	375 ml	\$90 btl

WHITE

White Zinfandel, BERINGER, California	\$10 gls	\$35 btl
Pinot Grigio, SANTA MARGHERITA, Italy	375 ml	\$33 btl
Pinot Grigio, BARONE FINI, Italy	\$12 gls	\$40 btl
Sauvignon Blanc, JUSTIN, California	\$10 gls	\$35 btl
Rosé, BIELER PERE ET FILS, Provence, France	\$12 gls	\$48 btl
Chardonnay, SONOMA-CUTRER, Sonoma Coast	\$15 gls	\$60 btl

RED

Cabernet Sauvignon, STONE CELLARS, California	\$10 gls	\$40 btl
Cabernet Sauvignon, ROBERT HALL, California	\$12 gls	\$45 btl
Pinot Noir, JOEL GOTT, California	\$14 gls	\$54 btl
Merlot, BENZIGER, Sonoma	\$14 gls	\$54 btl