

VILLAIN

DRINK, DINE & MUSIC

& SAINT

{ DRAFT BEER }

• ANTIGOON DOUBLE BLONDE, 6.8% Strong Blonde Ale, Belgium	\$12
• BAVIK, 5.2% Pilsner, Belgium	\$10
• TROUBADOR MAGMA, 9% Belgian Triple IPA, Belgium	\$15
• GULDEN DRAAK, 10.5% Belgian Strong Dark Ale, Belgium	\$15
• ST. FEUILLIEN SAISON, 6.5% Saison, Belgium	\$15
• DOGFISH HEAD NAMASTE, 4.8% Wheat Ale, Delaware	\$12
• TRIPEL KARMELIET, 8.5% Tripel, Belgium	\$15
• FLYING DOG RAGING BITCH, 8.3% Belgian-Style IPA, Maryland	\$12
• STELLA ARTOIS, 5% Belgian Pale Lager, Belgium	\$8
• STONE ARROGANT BASTARD, 7.2% American Strong Ale, California	\$10
• GLASSTOWN 609, 6.9% IPA, New Jersey	\$8
• COORS LIGHT, 4.2% Light Lager, Colorado	\$6
• BLUE MOON, 5.4% Belgian White, Colorado	\$6
• PETRUS AGED RED, 8.5% Belgian Fruit Ale, Belgium	\$14
• GOOSE ISLAND MATILDA, 7% Belgian-Style Strong Pale Ale, Chicago	\$8
• TROUBADOR OBSCURA, 8.2% Belgian Stout, Belgium	\$15
• BOCKOR CUVÉE DES JACOBINS, 5.5% Flanders Red Ale, Belgium	\$14
• ORIGINAL SIN CIDER, 6% American Cider, New York	\$7
• RIVER HORSE SPECIAL ALE, 4.5% Amber Ale, New Jersey	\$8
• CAPE MAY HONEY PORTER, 5.5% American Porter, New Jersey	\$7
• ALLAGASH WHITE, 5.2%, Belgian Witbier Style, Maine	\$10
• YARDS BRAWLER, 4.2%, English Mild Ale Style, Pennsylvania	\$10
• CAPE MAY DEVIL'S REACH, 8.6% Belgian-Style Strong Golden Ale, New Jersey	\$8
• BROTHERTON JERSEY DEVIL DOUBLE IPA, 8.2% Imperial IPA, New Jersey	\$8
• ROBINSONS IRON MAIDEN TROOPER ALE, 4.7% English Style Bitter, England	\$15

{ BOTTLED BEER }

\$6 BUD	\$7 YUENGLING
\$6 BUD LIGHT	\$8 FAT TIRE AMBER
\$7 HEINEKEN	\$8 BROOKLYN LAGER
\$7 HEINEKEN LIGHT	\$10 PACIFICO
\$10 WEINSTEPHANER	\$8 BLUE MOON
\$10 KONA LONGBOARD	\$7 PILSNER URQUELL
\$6 O'DOULS NA	\$8 YARDS BRAWLER
\$8 STELLA ARTOIS	\$14 CHIMAY BLUE
\$6 COORS LIGHT	\$25 CHIMAY WHITE
\$6 MILLER LITE	\$8 GLUTINY PALE ALE
\$8 CORONA	
\$10 CRISLEFT HAND MILK STOUT	\$10
\$8 PIN ROSE CIDER	\$8
\$8 OMMEGANG 3 PHILOSOPHERS	\$15
\$6 DUVEL TRIPLE HOP IPA	\$15
\$6 REKORDERLING PEAR CIDRE	\$7
\$14 GOLDEN ROAD MANGO CRAFT	\$8
\$8 EVIL GENIUS #ADULTING	\$8
\$8 EVIL GENIUS STACYS MOM	\$8
\$15 REVOLUTION ANTI HERO	\$7
\$14 TROEGGS TROEGENATOR	\$8
\$7 LEFT HAND MILK STOUT	\$10
\$8 ALLAGASH BLACK BELGIAN STYLE STOUT	\$14
\$7 LAGUNITAS LITTLE SUMPIN SUMPIN WHEAT PA	\$10
\$10 LAGUNITAS SUCKS AMERICAN DOUBLE IPA	\$10
\$10 DOGFISH 60 MINUTE	\$8
\$10 HOUBLON CHOUFFE	\$12
\$8 SAM ADAMS NUT BROWN ALE	\$10

{ BY THE GLASS }

SPARKLING

CAPOSALDO PROSECCO BRUT, Veneto, Italy \$10

WHITE WINE

STELLINA DI NOTTE PINOT GRIGIO, Veneto, Italy \$10

MATUA, Marlborough, New Zealand \$10

SOFIA RIESLING, Monterey \$14

J.LOHR RIVERSTONE CHARDONNAY, Monterey \$10

FRANCIS COPPOLA, DIRECTOR'S CUT

CHARDONNAY, Russian River \$16

RED WINE

KENWOOD SIX RIDGES, Alexander Valley \$18

TERRAZAS MALBEC, Mendoza, Argentina \$10

BENZIGER, MERLOT, Sonoma \$14

JOEL GOTT PINOT NOIR, California \$14

BV, MERLOT, Napa Valley \$14

{ COCKTAILS }

VILLAIN'S MOJITO \$12

Cruzan Rum, Lime Juice, Simple Syrup

SAINTS MARTINI \$12

Tanqueray 10, Splash of Simple Syrup, Muddled Cucumber

GINGER \$12

Crown Royal, Ginger Beer, Lime Juice

ROCK AROUND THE CLOCK \$12

Michter's Toasted Barrel Bourbon, Bitters, Orange Peel

SYMPATHY FOR THE DEVIL \$12

Michter's Small Batch American Whiskey US#1, Triple Sec, Maraschino Liqueur, Lemon Juice, Orange Bitter

LOW RIDER \$12

Jose Cuervo, Lime Juice, Ginger Beer

SOUTHERN RAIL \$12

Absolut Citron, Lemonade, Iced Tea

{ BY THE BOTTLE }

SPARKLING

POEMA CAVA BRUT, Spain \$30

DOMAINE CHANDON ROSÉ, Napa \$30

VEUVE CLICQUOT YELLOW LABEL BRUT, France \$115

WHITE WINE

FERRARI CARANO FUME BLANC, Sonoma \$35

CLOUDY BAY SAUVIGNON BLANC, Marlborough, New Zealand \$75

ROUND POND ESTATE, SAUVIGNON BLANC, Rutherford, Napa \$60

THE HESS COLLECTION CHARDONNAY, Napa Valley \$40

SILVERADO CHARDONNAY, Carneros \$85

SONOMA CUTRER, CHARDONNAY, Sonoma Coast \$60

BERINGER CHARONNAY, PRIVATE RESERVE, Napa Valley \$95

JOSEPH PHELPS "FREESTONE" CHARDONNAY, Sonoma Coast \$90

CAKEBREAD SAUVIGNON BLANC, Napa \$75

RED WINE

CHALK HILL, Sonoma Coast \$45

RODNEY STRONG PINOT NOIR, Russian River \$55

ETUDE PINOT NOIR, Carneros \$95

FLOWERS PINOT NOIR, Sonoma Coast \$75

PROVENANCE MERLOT, Rutherford, Napa \$60

STAG'S LEAP WINERY PETITE SIRAH, Napa Valley \$85

FRANCIS COPPOLA DIAMOND COLLECTION CLARET (CABERNET BLEND), California \$35

BENZIGER FAMILY CABERNET SAUVIGNON, Sonoma \$50

KENWOOD CABERNET SAUVIGNON, SIX RIDGES, Alexander Valley \$50

ROUND POND CABERNET SAUVIGNON, KITH & KIN, Napa Valley \$65

CAKEBREAD CABERNET SAUVIGNON, Napa \$180

CIGAR ZINFANDEL, OLD VINES, California \$40

ALTA VISTA PREMIUM MALBEC, Mendoza, Argentina \$48

VILLAIN

DRINK, DINE & MUSIC

& SAINT

{ RAW BAR }

Prepared Horseradish, Smokey "Taqueria" Salsa, Fresh Lemon & Saltines

EAST & WEST COAST OYSTERS on the HALF SHELL

½ dozen
\$18

dozen
\$32

BRIGANTINE CLAMS on the HALF SHELL

½ dozen
\$8

dozen
\$14

{ APPETIZERS & SMALL PLATES }

VILLAIN HOUSE SALAD

*Little Gem & Arugula Lettuces,
Jersey Long Hot "Pepperoncini,"
Sharp Provolone, Baguette Croutons,
Creamy Sherry Dressing*

\$9

GRILLED OYSTERS on the HALF SHELL

Smoked Bacon, Old Bay BBQ Butter, White Onion

\$15

GARLIC & CHEDDAR BISCUITS

Chili Honey, Maple Butter

\$8

BOARDWALK CAESAR

*Hearts of Romaine & Kale, Garlic Grits Croutons,
Pecorino, Soft Boiled Egg, Caesar Dressing*

\$11

ROOT VEGETABLE BISQUE

*Toasted Pumpkin Seeds, Pecorino Romano,
Hazelnut Gremolata*

\$10

GRUYERE FONDUE with FRENCH ONION FLAVORS

*Madeira Stewed Onions,
Smoked Bacon, Thyme, Sea Salt, Toast*

\$11

ROASTED BABY BEET SALAD

*Sheep's Milk Feta, Orange Segments,
Beet Top Pesto, Almond Granola,
Balsamic & Port Wine Vinaigrette*

\$13

CRISPY FRIED BRUSSELS SPROUTS

*Shaved Asian Pear, Goat Cheese, Crushed Peanuts,
Spicy Fish Sauce Caramel*

\$12

KFC - KOREAN FRIED CHICKEN WINGS

*Twice Fried, Sesame Seeds,
Miso/Mustard Honey Glaze*

\$12

{ WOOD FIRED PIZZAS }

WILD MUSHROOM

*Kennet Square Mushrooms, Sheep's Milk Feta
Tomato Fondue, Basil*

\$15

CHARCUTERIE

*Capicola Ham, Chorizo, Local Fresh Mozzarella
Romesco Sauce, Crushed Pepper, Pecorino*

\$15

BRUSSELS SPROUTS & POTATO

Garlic Crust, Kielbasa, Runny Yolk, Gruyere

\$14

{ MUSSELS & FRITES }

Served with Aioli Trio:

Malt Vinegar-Harissa-Crab Shack Mustard

CLASSIC WHITE WINE

Roasted Garlic, Parsley, Cream, Lemon

\$21

SPICY THAI GREEN CURRY

Eggplant, Cilantro, Basil, Crushed Peanuts

\$23

FRA DIAVOLO

*Spicy, Brandy Flamed, Foraged Mushrooms,
Espelette Pepper, San Marzano Butter, Olive Oil*

\$23

MEDITERRANEAN

*Merguez Sausage, Goat Cheese,
Harissa Aioli, Smokey Tomato Broth*

\$23

{ ENTREÉS }

THE CHEF BURGER

*Wagyu Beef, Smoked Mozzarella,
BBQ Tomato Jam, "Adult" Arugula,
Griddled Squishy Bun, Fries*

\$21

PAN ROASTED

"CHICKEN & DUMPLINGS"

*Herbed Cheddar Dumplings,
Bacon Braised Cabbage,
Caramelized Pearl Onions, Lemon Chicken Jus*

\$23

PAN ROASTED BARNEGAT SCALLOPS

*Roasted Cauliflower, Cauliflower Puree,
Crisp Kale, Garlicky Ritz Cracker Crumbs,
Lemon Brown Butter*

\$32

SHRIMP & GRITS

*Wild Gulf Shrimp, Capicola, Broccoli, Garlic,
Gruyere & Lemon Stone Ground Grits*

\$24

LOBSTER ROLL

*Maine Lobster, Duke's Mayo, Dill, Lemon,
Griddled Brioche Bun, Fries*

\$28

ATLANTIC SALMON SCHNITZEL

*Pommes Fourchette, Sunny Side Farm Egg
Charred Lemon, Fresh Dill, Mustard Cream*

\$25

GRILLED HANGAR STEAK

*Creekstone Farms, Grilled Little Gem Lettuce,
Pecorino, Foraged Mushrooms,
Smoked Garlic Aioli*

\$32