

VILLAIN

DRINK, DINE & MUSIC

& SAINT

Dinner Menu

{ 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

MADE-TO-ORDER CLAM CHOWDER

*Local Clams, Pancetta, Root Vegetables
Garlic & Dill "Ranch" Soup Crackers*

\$12

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,
Truffle 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

BLUE CRAB & BROCCOLI

Garlic Crust, Farm Egg, Gruyere, Lemon Zest

\$19

{ MUSSELS & FRITES }

Served with Aioli Trio

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, 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

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	
\$8 CRISPIN ROSE CIDER	\$8
\$15 OMMEGANG 3 PHILOSOPHERS	\$15
\$15 DUVEL TRIPLE HOP IPA	\$15
\$8 REKORDERLING PEAR CIDRE	\$7
\$15 GOLDEN ROAD MANGO CRAFT	\$8
\$14 EVIL GENIUS #ADULTING	\$8
\$7 EVIL GENIUS STACYS MOM	\$8
\$8 REVOLUTION ANTI HERO	\$7
\$7 TROEGGS TROEGENATOR	\$8
\$10 LEFT HAND MILK STOUT	\$10
\$10 ALLAGASH BLACK BELGIAN STYLE STOUT	\$14
\$8 LAGUNITAS LITTLE SUMPIN SUMPIN WHEAT PA	\$10
\$8 LAGUNITAS SUCKS AMERICAN DOUBLE IPA	\$10
\$15 DOGFISH 60 MINUTE	\$8
	\$12 HOUBLON CHOUFFE
	\$10 SAM ADAMS NUT BROWN ALE

{ 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
CAKEBREAD, SAUVIGNON BLANC, Napa	\$17
FRANCIS COPPOLA, DIRECTOR'S CUT CHARDONNAY, Russian River	\$16

RED WINE

KENWOOD SIX RIDGES, Alexander Valley	\$18
ALTA VISTA PREMIUM MALBEC, Mendoza, Argentina	\$12
STAG'S LEAP PETITE SYRAH, Napa Valley	\$20
BENZIGER, MERLOT, Sonoma	\$14
JOEL GOTT PINOT NOIR, California	\$14
BV, MERLOT, Napa Valley	\$14

{ COCKTAILS }

VILLAIN'S MOJITO Cruzan Rum, Lime Juice, Simple Syrup	\$12
SAINTS MARTINI Tanqueray 10, Splash of Simple Syrup, Muddled Cucumber	\$12
POINSETTIA Cointreau, Prosecco, Cranberry Juice	\$12
ROCK AROUND THE CLOCK Jim Beam, Bitters, Orange Peel	\$12
SYMPATHY FOR THE DEVIL Michter's Small Batch American Whiskey US#1, Triple Sec, Maraschino Liqueur, Lemon Juice, Orange Bitter	\$12
LOW RIDER Jose Cuervo, Lime Juice, Ginger Beer	\$12
HONEY I'M HOME Jack Daniel Honey, Lemonade, Iced Tea	\$12

{ BY THE BOTTLE }

SPARKLING

POEMA CAVA BRUT, Spain	\$30
DOMAINE CHANDON ROSÉ, Napa	\$30
VEUVE CLICQUOT YELLOW LABEL BRUT, France	375 ml \$65
VEUVE CLICQUOT YELLOW LABEL BRUT, France	750 ml \$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