

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

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
• MILLER LITE, 4.2%, American Light Pale Lager, Wisconsin	\$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
• SHIP BOTTOM BACONATOR, 9.4%, American Stout, Beach Heaven, New Jersey	\$10
• DOGFISH HEAD 60MIN, 6.0%, American IPA, Delaware	\$9
• SHIP BOTTOM OYSTER STOUT, 8.6%, American Stout, New Jersey	\$12
• SHIP BOTTOM THE SHACK, 7.0%, American IPA, New Jersey	\$8

{ 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 CHARDONNAY, 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

{ BOTTLED BEER }

BUD	\$6	YUENGLING	\$7
BUD LIGHT	\$6	FAT TIRE AMBER	\$8
HEINEKEN	\$7	BROOKLYN LAGER	\$8
HEINEKEN LIGHT	\$7	PACIFICO	\$10
WEINSTEPHANER	\$8	BLUE MOON	\$8
KONA LONGBOARD	\$10	PILSNER URQUELL	\$7
O'DOULS NA	\$6	YARDS BRAWLER	\$8
STELLA ARTOIS	\$8	CHIMAY BLUE	\$14
COORS LIGHT	\$6	CHIMAY WHITE	\$25
MILLER LITE	\$6	GLUTINY PALE ALE	\$8
CORONA	\$8		
CRISPIN ROSE CIDER			\$8
OMMEGANG 3 PHILOSOPHERS			\$15
DUVEL TRIPLE HOP IPA			\$15
REKORDERLING PEAR CIDRE			\$7
GOLDEN ROAD MANGO CRAFT			\$8
EVIL GENIUS #ADULTING			\$8
EVIL GENIUS STACYS MOM			\$8
REVOLUTION ANTI HERO			\$7
TROEGGS TROEGENATOR			\$8
LEFT HAND MILK STOUT			\$10
ALLAGASH BLACK BELGIAN STYLE STOUT			\$9
LAGUNTAS LITTLE SUMPIN SUMPIN WHEAT PA			\$10
LAGUNTAS SUCKS AMERICAN DOUBLE IPA			\$8
HOUBLON CHOUFFE			\$12
SAM ADAMS NUT BROWN ALE			\$10

{ BY THE GLASS }

SPARKLING

CAPOSALDO PROSECCO BRUT, Veneto, Italy	\$10
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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
JOEL GOTT PINOT NOIR, California	\$14
BV, MERLOT, Napa Valley	\$14
FRANCIS COPPOLA CLARET, (CABERNET BLEND), California	\$12
FRANCIS COPPOLA BLUE LABEL MERLOT, California	\$12

{ COCKTAILS }

• VILLAIN'S MOJITO	\$12
• Cruzan Rum, Lime Juice, Simple Syrup	
• SAINTS MARTINI	\$12
• Tanqueray, Splash of Simple Syrup, Muddled Cucumber	
• WINTER LAND	\$12
• Cointreau, Prosecco, Cranberry & Cherry Juices	
• ROCK AROUND THE CLOCK	\$12
• Jim Beam, Bitters, Orange Peel	
• SYMPATHY FOR THE DEVIL	\$12
• Bushmill Irish Whiskey, Amaretto, Ginger Ale, Splash of OJ	
• LOW RIDER	\$12
• Jose Cuervo, Lime Juice, Ginger Beer	
• HONEY I'M HOME	\$12
• Jack Daniel Honey, Lemonade, Iced Tea	