

VILLAIN
DRINK, DINE & MUSIC
& SAINT

\$7
EACH

7x7x7
HAPPY HOUR

{ WELL SHOTS }

ABSOLUT, SEAGRAMS EXTRA DRY GIN, JOSE CUERVO, CRUZAN RUM,
SEAGRAMS 7 WHISKEY, CANADIAN CLUB or BUSHMILLS IRISH WHISKEY

{ DRAFT BEER }

BAVIK 5.2% Pilsner, Belgium

DOGFISH 60 MINUTE 6.0% American IPA, Delaware

RIVERHORSE SPECIAL ALE 4.5% Amber Ale, New Jersey

YARD'S BRAWLER 4.2% English Mild Ale Style, Pennsylvania

BROTHERTON JERSEY DEVIL DOUBLE IPA 8.2% Imperial IPA, New Jersey

CAPE MAY HONEY PORTER 5.5% American Porter, New Jersey

STELLA ARTOIS 5% Belgian Pale Lager, Belgium

{ BOTTLE BEER }

LAGUNITAS SUCKS AMERICAN DOUBLE IPA

KONA LONGBOARD

WEINSTEPHANER

ALLAGASH BLACK BELGIAN STYLE STOUT

REVOLUTION ANTI HERO

EVIL GENIUS STACYS MOM

TROEGGS TROEGENATOR

{ WINE BY THE GLASS }

STELLINA DI NOTTE PINOT GRIGIO, Veneto, Italy

J.LOHR RIVERSTONE CHARDONNAY, Monterey

TERRAZAS MALBEC, Mendoza, Argentina

FRANCIS COPPOLA DIAMOND COLLECTION CLARET (CABERNET BLEND),
California



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{ COCKTAILS }

VILLAIN'S MOJITO

*Cruzan Rum, Lime Juice, Mint,
Simple Syrup*

LOW RIDER

Jose Cuervo, Lime Juice, Ginger Beer

DAZED AND CONFUSED

*Jim Beam, Lemon Juice, Simple Syrup,
Malbec*

SAINTS ON THE ROCKS

*Seagram's Gin, Muddled Cucumber,
Splash of Simple Syrup*

WELCOME TO THE JUNGLE

*Bacardi, Blue Curacao, Midori,
Pineapple Juice*

SOUTHERN RAIL

Absolut Citron, Lemonade, Iced Tea

HIGHWAY TO HELL

*Dewar's Scotch, Mint, Lemon Juice,
Simple Syrup, Sparkling Water*

{ BITES }

COOPER SHARP CHEESE HUSHPUPPIES

Harissa Aioli

HALF POT WHITE WINE MUSSELS

Garlic, Lemon, Parsley, Butter

OVEN ROASTED GARLIC & OLIVE OIL FLATBREAD

Chilled Sheep's Milk Feta, Romesco Sauce, Torn Basil, Sea Salt

GRILLED OYSTERS on the HALF

Smoked Bacon, BBQ Butter, Sweet Onion

TWICE FRIED EGGPLANT

Miso Mustard Honey Glaze, Sesame Seeds, Cilantro

WARM CREAM CHEESE from the WOOD BURNING OVEN

Creole Mustard, Pineapple Pepper Jelly, Crisp Toast for Slathering



VILLAIN

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{ 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 }

ROASTED BEET SALAD

*Orange Segments, Candied Walnuts,
Goat Cheese, Vin Cotto, Olive Oil*

\$14

BOARDWALK CAESAR

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

\$11

CHARRED LITTLE GEM "HOUSE" SALAD

*Avocado, Sheep's Milk Feta, Shaved Radish,
Roasted Jalapeño Lime Green Goddess*

\$12

MADE-TO-ORDER CLAM CHOWDER

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

\$12

GRILLED OYSTERS on the HALF SHELL

*Smoked Bacon, Old Bay BBQ Butter,
White Onion*

\$15

CRISPY FRIED BRUSSELS SPROUTS

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

\$12

IBERICO BLACK PIG CHORIZO from SPAIN

*Cooper Sharp Cheese Fritters,
Pickled Okra, Mustard Aioli,
Bottle of our Smokey Hot Sauce*

\$15

GARLIC & CHEDDAR BISCUITS

Chili Honey, Maple Butter

\$8

KFC - KOREAN FRIED CHICKEN WINGS

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

\$12

WARM CREAM CHEESE

*from the WOOD BURNING OVEN
Creole Mustard, Pineapple Pepper Jelly,
Celery Hearts, Salt & Vinegar Pork Rinds,
Crisp Toast*

\$11

{ 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, Gruyere, Lemon Zest

\$19

{ MUSSELS & FRITES }

Served with Aioli Trio

CLASSIC WHITE WINE

Roasted Garlic, Parsley, Cream, Lemon

\$21

WILD MUSHROOM & SMOKED BACON

Melted Gruyere, Truffle Oil, Fresh Herbs

\$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

SHRIMP & GRITS

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

\$24

PAN ROASTED BARNEGAT SCALLOPS

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

\$32

PAN ROASTED

"CHICKEN & DUMPLINGS"

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

\$23

MOLÉ BARBEQUE GLAZED PORK RIBS

*Cabbage & Cucumber Salad, Puffed Rice,
Fried Garlic, Crema*

\$27

GRILLED HANGAR STEAK

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

\$32

MEDITERRANEAN SHELLFISH STEW

*Smokey Linguica, Pearl Cous Cous, Fennel,
Garlic Aioli, Bouillabaisse Broth*

\$28

VILLAIN

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{ 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. FEULLIEN SAISON, 6.5% Saison, Belgium	\$15
CARLSBERG, 5%, European Pale Ale, Denmark	\$8
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
GUINNESS, 4.2%, Dry Stout, Ireland	\$8
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
SHIP BOTTOM BACONATOR, 9.4%, American Stout, Beach Heaven, New Jersey	\$10
DOGFISH HEAD 60MIN, 6.0%, American IPA, Delaware	\$9
SHIP BOTTOM MEXICAN STOUT, 9.0%, American Imperial, New Jersey	\$12
SHIP BOTTOM THE SHACK, 7.0%, American IPA, New Jersey	\$8

{ BOTTLED BEER }

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

{ WINE }

	GLS.	BTL.
SPARKLING		
CAPOSALDO PROSECCO BRUT, Veneto, Italy	\$10	
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		
STELLINA DI NOTTE PINOT GRIGIO, Veneto, Italy	\$10	
MATUA, Marlborough, New Zealand	\$10	
SOFIA RIESLING, Monterey	\$14	
CONUNDRUM WHITE, California	\$16	\$65
CAKEBREAD SAUVIGNON BLANC, Napa	\$17	\$75
J.LOHR RIVERSTONE CHARDONNAY, Monterey	\$10	
FRANCIS COPPOLA, DIRECTOR'S CUT CHARDONNAY, Russian River	\$16	
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
RED		
JOEL GOTT PINOT NOIR, California	\$14	
STAG'S LEAP WINERY PETITE SIRAH, Napa Valley	\$20	\$85
SHATTER GRENACHE, 2016 Maury, France	\$19	\$76
FRANCIS COPPOLA DIAMOND COLLECTION CLARET (CABERNET BLEND), California	\$12	\$35
BV, MERLOT, Napa Valley	\$14	
FRANCIS COPPOLA BLUE LABEL MERLOT, California	\$12	
BENZIGER FAMILY CABERNET SAUVIGNON, Sonoma	\$15	\$50
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
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

{ COCKTAILS }

VILLAIN'S MOJITO	\$12
Cruzan Rum, Lime Juice, Simple Syrup	
SIN CITY	\$15
Glenlivet 12, Sweet Vermouth, Angostura Bitters, Maraschino Cherry	
SAINTS MARTINI	\$12
Tanqueray, Splash of Simple Syrup, Muddled Cucumber	
WINTER LAND	\$12
Cointreau, Prosecco, Cherry Juice	
ROCK AROUND THE CLOCK	\$12
Jim Beam, Bitters, Orange Peel	
SYMPATHY FOR THE DEVIL	\$12
Bushmill Irish Whiskey, Sprite, Blue Curacao	
LOW RIDER	\$12
Jose Cuervo, Lime Juice, Ginger Beer	
HONEY I'M HOME	\$12
Jack Daniel Honey, Lemonade, Iced Tea	