

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

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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

GRILLED OYSTERS on the HALF SHELL

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

\$15

GARLIC & CHEDDAR BISCUITS

Chili Honey, Maple Butter

\$8

CRISPY FRIED BRUSSELS SPROUTS

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

\$12

MADE-TO-ORDER CLAM CHOWDER

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

\$12

WARM CREAM CHEESE

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

\$11

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, 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*

\$19

SHRIMP & GRITS

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

\$24

MOLÉ BARBEQUE GLAZED PORK RIBS

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

\$27

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

GRILLED HANGAR STEAK

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

\$32