

# 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 }

### ROASTED BEET SALAD

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

\$14

### BOARDWALK CAESAR

*Hearts of Romaine & Baby 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,  
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

### GRILLED PERUVIAN STYLE

### CHICKEN THIGHS

*All-Natural Bird with Garlic, Cumin, Mustard & Lime,  
Smoked Bacon Cilantro Rice, Crispy Yucca,  
Avocado Salsa Verde*

\$22

### GRILLED HANGAR STEAK

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

\$32