



RAW BAR

OYSTERS 1/2 DOZEN	\$18
mignonette / horseradish / oyster crackers	
SHRIMP COCKTAIL	\$12
traditional	
LOBSTER COCKTAIL	\$22
truffled meyer lemon aioli / tomato confit	



EST.
1978

TO BEGIN & SHARE

SMOKED EGGPLANT HUMMUS	\$8	MEATBALLS	\$9
grilled pita / olive tapenade / marinated feta		San Marzano sauce / pecorino / grilled bread	
CHIPOTLE HONEY WINGS	\$10	MANHATTAN CLAM CHOWDER	\$7
smoked onion ranch / pickles			
POINT JUDITH CALAMARI	\$10	SPICY GREEN SALAD	\$11
spicy house marinara / remoulade		dates / smoked almonds / blue cheese	



ENTREES

HOUSE AGED 25 DAY NY STRIP	\$30		
kale and sweet potato gratin / au poivre			
RACK OF LAMB	\$28	LANCASTER CHICKEN	\$22
black garlic / lentils / roasted cauliflower / olive escabeche		mushroom 'dirty' rice / cippolini onion / herb jus	
DAYBOAT SCALLOPS	\$25	SMOKED PORK TENDERLOIN	\$24
cider sprouts / lardon / grits		smashed fingerlings / braised cabbage / cider jus	
FRESHWATER TROUT	\$25	SHRIMP & LOBSTER LINGUINI	\$22
pan roasted trout / chard & lima bean fume / meuniere sauce		chorizo / lobster cream / English peas / manchego tuile	
VEGETABLE RISOTTO	\$20		
zucchini / truffle / roasted peppers / parmesan			



FEATURED DRINKS

CITY OF INDEPENDENCE	\$10
rye / cynar / house grenadine / angostura / sparkling wine	
HEAD HOUSE MANHATTAN	\$10
rye / bourbon / antica formula / angostur	
RUBY ROSE	\$10
gin / lillet rose / ginger / lemon / sugar / sparkling rose cava	

SPARKLING WINES

COMTE DE BUQUES	\$8/\$35
CASTELLROIG ROSE CAVA	\$10/40
GRUET BLANC DE NOIR	\$11/42
R. DUMONT ET FILS ROSE CHAMPAGNE	\$60

DESSERTS

WARM CHOCOLATE CHIP COOKIE	\$7
walnuts / vanilla ice cream / chocolate sauce	
BOURBON CHEESECAKE	\$8
pecan pie filling / maple pecans dulce de leche ice cream	
LEMON MOUSSE	\$7
dried cherries / meringue / coconut sherbet	
CARAMEL APPLE COBBLER	\$7
brown butter biscuit / rum raisin ice cream	



The consumption of raw or uncooked foods may increase your risk of food borne illness, especially if you have certain medical conditions



COCKTAILS

HEAD HOUSE MANHATTAN

Split base Rye/Bourbon
sweet vermouth / angostura

\$10

OUR NEW YORK SOUR

rye / lemon / lime / orange bitters
port reduction

\$10

THE MOTHER-IN-LAW COCKTAIL

Bottled in Bond Bourbon / orange curacao
maraschino / angostura bitter's / Peychaud's bitters

\$10

JOHNNY APPLESEED

apple brandy / sloe gin / house grenadine / lemon

\$9

AUTUMN SWEATER

rye / rum / apple butter / benedictine / lemon

\$9

SANGRE DE BRUJA

mezcal / cassis / pomegranate
lime / spiced syrup

\$9

RUBY ROSE

gin / lillet rose / ginger / lemon / sugar
sparkling rose cava

\$10

MR. FELIX

apple brandy / yellow chartreuse
byrrh quinna / orange bitters

\$10

LARGE FORMAT

PEACH / MANGO WHITE SANGRIA

\$7.5 / \$28

CLASSIC RED SANGRIA

\$7.5 / \$28

Apple Brandy and Spiced sugar

WINE

WHITE

HOUSE (Rotating)

BELLA VITA Pinot Grigio, Veneto, IT, 2013

\$7 GLASS

JOVLY Chenin Blanc, Vouvray, FR, 2012

\$7 / \$30

LOS NAVALES Verdejo, Rueda, ES, 2013

\$10 / \$40

CAMP Chardonnay, Sonoma, CA, 2013

\$9 / \$36

SPECIAL SELECTION

PAUL HOBBS Cross Barn, Chardonnay, 2013

10\$ / \$40

\$58

RED

HOUSE (Rotating)

CLOUDBREAK Pinot Noir, Central Coast, CA, 2013

\$7 GLASS

FUSO Barbera, Piedmonte, IT, 2012

\$9 / \$36

VINA ILLUSION Tempranillo, Rioja, ES, 2011

\$9 / \$36

FOLK MACHINE Grenache Blend, CA, 2013

\$11 / \$42

\$11 / \$42

SPECIAL SELECTION

SCARPA Nebbiolo D Alba, Piedmonte, IT, 2008

\$75

HOBO Zinfandel, Dry Creek Valley, CA, 2012

\$60

BEER

(Our draft list rotates frequently and seasonally. We specialize in local craft beer. Please check the cards on the table or ask your server / bartender for suggestions)

CRAFT

ALLAGASH WHITE

\$7

TROEGS DREAMWEAVER WHEAT

\$6

LAGUNITAS IPA

\$6

OSCAR BLUES DALES PALE ALE IPA (12 oz. can)

\$6

EVIL TWIN FALCO IPA

\$6

SLYFOX 360 IPA (16 Oz. can)

\$6

SAISON DUPONT

\$8

STILLWATER STATESIDE SAISON

\$7

DOGFISHEAD INDIAN BROWN ALE

\$6

OLD FORGE FALLEN DOWN BROWN ALE (16 oz. can)

\$6

MISSION BREWING SHIPWRECK DIPA

\$6

ARCADIA IMPERIAL STOUT

\$8

CIDER

COMMONWEALTH GREGARIOUS GINGER CIDER

\$5.5

STRONGBOW, GOLDEN CIDER (16 oz. can)

\$7.5

WYDER'S RASPBERRY CIDER

\$6

CLASSICS

BUDWEISER

\$4

CORONA

\$5

COORS LITE

\$4

MILLER LITE

\$4

STELLA ARTOIS

\$5.5

YUENGLING LAGER

\$4

WHISKEY

IRISH

BUSHMILL'S

\$8.5

CONNEMARA

\$12.5

JAMESON

\$8.5

RED BREAST

\$16

POWERS

\$8.5

TULLAMORE DEW

\$8

BLENDED

FAMOUS GROUSE

\$8

CHIVAS REGAL

\$10

DEWAR'S

\$10.5

JOHNNY WALKER BLACK

\$10

BOURBON

1792

\$10

ANGEL'S ENVY

\$12

BOOKER'S

\$11

FOUR ROSES SINGLE BARREL

\$11

JEFFERSON'S

\$10

KNOB CREEK

\$9.5

MAKER'S MARK

\$9

PURE KENTUCKY

\$12

WILD TURKEY KENTUCKY

\$12

SPIRIT SINGLE BARREL

\$10

BASIL HAYDEN'S

\$10

FOUR ROSES STRAIGHT

\$8.5

MAKER'S 46

\$10

BLANTON'S SINGLE BARREL

\$13

NOAH'S MILL

\$12

ROWAN'S CREEK

\$11

BASIL HAYDEN'S

\$11

EAGLE RARE

\$10

RYE

BULLEIT RYE

\$8.5

TEMPLETON RYE

\$10

DAD'S HAT RYE

\$11

KNOB CREEK RYE

\$12

WILLET FAMILY RESERVE 2 YR

\$12

WILLET FAMILY RESERVE 6 YR

\$14

R1

\$12

RITTENHOUSE RYE

\$10

SINGLE MALT

DALMORE 12 YR

\$12

DALWHINNIE 15 YR

\$13

GLENLIVET 12 YR

\$11

MACALLAN 12 YR

\$12

LAPHROAIG 10 YR

\$14

LAGAVULLIN 16 YR

\$15

OBAN 14 YR

\$16

NON ALCOHOLIC

HOUSE MADE BLOOD ORANGE SODA

\$3

HANK'S SODAS

\$3

JAMAICAN GINGER BEER

\$3

(Root Beer, Black Cherry, Cream Soda)