

DEVLINS

lunch+dinner

NEIGHBORHOOD RESTAURANT

SMALL

*island creek oysters

DAILY SELECTION-MIGNONETTE-COCKTAIL SAUCE 2.75 EA

dates stuffed with goat cheese

PISTACHIO-POMEGRANATE-HONEY (V/GF) 8

wild mushrooms on toast

GORGONZOLA CREAM-RED WINE-HERBS (V) 10

duck liver pate on toast

FIG PRESERVE-CORNICHON-MUSTARD 10

crispy brussels sprouts

HAZELNUT-PUMPKIN GNOCCHI-BLUE CHEESE

BOURBON MAPLE SYRUP (V) 10

peel+eat shrimp with bbq spices

BUTTERY BEER SAUCE-SOURDOUGH 12

san marzano tomato bisque

FRIED LOCAL BURRATA-BASIL OIL-SOURDOUGH 8

tahini roasted acorn squash

POMEGRANATE MOLASSES -SESAME-CILANTRO

GRILLED PITA (V/GF) 7

SALAD/BOWL

*korean short rib rice bowl

KIMCHI-AVOCADO-SOFT EGG-NORI-SCALLION-GOCHUJANG 20

quinoa burrito bowl

CHICKEN-CORN-BEANS-GUACAMOLE-COTIJA CHEESE

LETTUCE-TOMATO-JALAPENO-LIME CILANTRO CREMA 18

*baby kale+brussel sprout caesar

TOASTED BUFFALO CHICKEN RAVIOLI-PARMESAN-HOUSE DRESSING 15

beet carpaccio

LOCAL BURRATA-GRANOLA-BABY SORREL-EVOO+AGED BALSAMIC (V/GF) 15

warm spaghetti squash salad

APPLE-KALE-CRANBERRY-HAZELNUT-BLUE CHEESE

NUTMEG-MAPLE CIDER DRESSING (V/GF) 14

falafel fattoush

LETTUCE-TOMATO-ONION-CUCUMBER-RADISH-POMEGRANATE

PITA-MINT-PARSLEY-SUMAC-YOGURT DRESSING (V) 16

PIZZA

add 1 for our new gf cauliflower crust

cheese pizza 12

margherita

HEIRLOOM TOMATO-FIOR DE LATTE MOZZARELLA-BASIL (V) 13

ADD CHICKEN OR PEPPERONI 2 LOBSTER 7

charcuterie

GENOA SALAMI-NDUJA-SOPPRESSATA-RED SAUCE-PEPPADEW

BASIL-MOZZARELLA-ITALIAN DRESSING 15

jorge's famous buffalo chicken

BACON-BLUE-MICRO CELERY-BLUE CHEESE DRESSING 15

vegetarian

ROASTED VEGGIES-ARTICHOKE-OLIVE

RED SAUCE-FIOR DE LATTE MOZZARELLA-BASIL (V) 14

prosciutto de parma+fig jam

GORGONZOLA-BALSAMIC CARAMELIZED ONION-BABY ARUGULA 15

SIDE

BACON FAT BRUSSELS SPROUTS 6

AVOCADO-CRISPY QUINOA-GRAPEFRUIT-CREMA 5

RICE+BEANS 4

WHIPPED POTATO 6

FRIES/TRUFFLE FRIES/SWEET TOTS 6

SIMPLE SALAD OIL+VINEGAR 6/12

MAC+CHEESE-GARLIC HERB CRUMB 7

PBR BATTER ONION RINGS-QUESO 7

protein add ons

STEAK/LOBSTER/SCALLOP+SHRIMP SKEWER 10

CHICKEN 7/FALAFEL 6

SHARE

mezze platter

FALAFEL-FETA-HUMMUS-LABNEH-MARINATED ARTICHOKE-DATES

OLIVES-STUFFED GRAPE LEAVES-POMEGRANATE-PITA 20

*duck fat tots

SMOKED DUCK SAUSAGE GRAVY-CHEDDAR-SUNNY DUCK EGG-CHIVE 12

local artisan cheese board

QUINCE-CORNICHON-GRAIN MUSTARD-LAVASH SEED CRACKERS (V) 15

wings/tenders

ASK YOUR SERVER FOR CHOICE OF SAUCES

BUTTERMILK RANCH OR BLUE CHEESE-CELERY 12/18

calamari

PEPPADEW-WATERCRESS-GARLIC AIOLI-MARINARA 13

nachos

QUESO-SALSA FRESCA-GUACAMOLE-SOUR CREAM

PINTO BEANS-PICKLED CHILES (V) 11

ADD CHICKEN/STEAK/PULLED PORK 4

BREAD+STUFF

choice of side unless stated

burgers sub grilled or fried chicken/falafel

(v) impossible burger add 1/(gf) bread add 1

reuben

CORNERED BEEF-SWISS-SAUERKRAUT-MARBLED RYE 15

fried chicken sandwich

GOCHUJANG HOT SAUCE-KIMCHI-SPICY MAYO

GUACAMOLE-AMERICAN CHEESE-HAWAIIAN BUN 15

short rib banh mi

GARLIC MAYO-PICKLED CARROT+DAIKON

MINT+CILANTRO-FRESH BAKED BAGUETTE 15

*tacos barbacoa

SMOKED RIBEYE-GUACAMOLE-QUESO COTIJA

PICKLED ONION-HABANERO SALSA-RICE+BEANS (GF) 16

*grilled scallop+shrimp tacos

CHIPOTLE GLAZE-GUACAMOLE-LIME CILANTRO SLAW-RICE+BEANS 16

*devlins burger

BLUE-BACON-GARLIC AIOLI-ONION RINGS 16

*cheeseburger

CHOOSE AMERICAN/CHEDDAR/SWISS//BLUE/PEPPERJACK 14

(ADD BACON/GUACAMOLE/EGG 1)

*burger au poivre

PEPPER CRUSTED BURGER-CHEDDAR-CARAMELIZED ONION

HORSERADISH DRESSING-BLACK PEPPER BRIOCHE 16

MAIN

*bourbon+brown sugar steak tips

GARLIC WHIPPED POTATO-BACON FAT BRUSSELS SPROUTS

CARAMELIZED ONION DEMI GLAZE 22

bison bolognese

PANCETTA-AROMATICS-CHIANTI-BASIL-PECORINO-PAPPARDELLE 20

beef+guinness pot pie

WHIPPED POTATO-BRUSSELS SPROUTS 20

fried chicken+donuts

BUTTERMILK BRINED FRIED CHICKEN-APPLE CIDER DONUTS

BOURBON MAPLE SYRUP/TABASCO 17

noodle stir fry

CHOOSE BEEF/CHICKEN/SHRIMP OR TOFU

CRISP ASIAN VEGGIES-CASHEW-SWEET SESAME+GINGER SOY 18

black truffle gnocchi mac+cheese

4 CHEESE SAUCE-GARLIC+HERB CRUMB (V) 14

ADD CHICKEN 4 / LOBSTER 10

*faroe island salmon en croute

LEMON+HERB BUTTER-GRAIN MUSTARD-PUFF PASTRY

POTATO AU GRATIN-GARLIC SAUTEED KALE 22

maine mussels+hand cut fries

NDUJA-LEEKS-DOWN EAST CIDER-CREAM

GARLIC AIOLI-SOURDOUGH 17

fish+chips

PBR BATTERED COD-FRIES-SLAW-TARTAR 19

*DENOTES ITEMS COOKED TO ORDER OR SERVED RAW / CONSUMING RAW OR UNDER COOKED ANIMAL PRODUCTS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES
BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER (S) OF ANY ALLERGIES IN YOUR PARTY

GF- GLUTEN FREE/ V-VEGETARIAN