

Rowdy Hall

10 Main St Ste B 11937-2786 · +16313248555 · Updated: Jan 14, 2026

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BOARDS 12

Tomme de Savoie Cheese	\$9.50
Grafton Cheddar	\$9.00
Petite Basque Cheese	\$7.50
Duck Liver Pâté	\$11.00
Smoked Pork Rillette	\$14.00
Smoked Salmon Pâté	\$16.00
Rosette de Lyon Dry Sausage	\$10.00
Chorizo Rioja	\$8.00
17-Month Serrano Ham	\$9.50
Toasted Baguette	\$6.00
French Cornichons	\$4.00
Marinated Olives	\$6.00

APPETIZERS 9

French Onion Soup	\$18.00
rich veal broth, sweet onions, Gruyere cheese, toasted baguette	
Roquefort-Walnut Salad	\$19.00
Boston lettuce, endive, Roquefort, toasted walnuts, sherry walnut vinaigrette	
Little Gem Lettuces	\$18.00
pumpkin seeds, Champagne vinaigrette	
Moroccan Cauliflower	\$21.00
pearl couscous, apricots, almonds, lemon paprika dressing	
Escargot	\$19.00
toasted baguette	
Steamed Artichoke	\$19.00
lemon aioli	

Giant Bavarian Pretzel	\$11.00
house-made beer mustard	
Rowdy Buffalo Wings	\$17.00
blue cheese dressing	
Grilled Andouille Sausage	\$19.00
Dijon mustard, cornichons, toasted baguette	

BURGERS 3

Rowdy Burger*	\$20.50
Certified Black Angus, all natural	
Turkey Burger	\$20.00
Veggie Burger	\$19.50

ENTRÉES 9

Croques Monsieur	AVAILABLE OPTIONS
smoked ham, Gruyere cheese, country sourdough, baby green salad	\$24.00
	Make It a Madame:
	\$3.00
Sabich	\$22.00
What The Falafel pita stuffed with eggplant, hummus, hard-cooked egg, tahini, cabbage, cucumber, tomato, Moroccan carrots	
Moules Frites	\$29.00
Prince Edward Island mussels steamed in white wine, shallots, garlic, cream, hand-cut french fries	
Fish & Chips	\$30.00
cod fillet in Guinness Stout batter, house-made tartar sauce, hand-cut french fries	
Seared Salmon	\$32.00
charred peppers, eggplant & tomato jam, baby watercress	
Roasted Cod Fish	\$34.00
brandade, beurre blanc, wilted greens	
Pan Roasted All Natural Chicken	\$29.00
tri-colored fingerling potato salad, bacon lardons, pan jus	
Duck & Smoked Pork Cassoulet	\$35.00
white beans, Halsey Farm apples	
Cider Brined Berkshire Pork Chop	\$36.00
red cabbage, mustard sauce	

STEAK FRITES 2

Prime NY Strip Steak **\$42.00**

Skirt Steak **\$38.00**

RAW BAR 3

Oysters* (6) **\$21.00**

mignonette + cocktail sauce

Littleneck Clams* (6) **\$16.00**

cocktail sauce

Jumbo Shrimp Cocktail (4) **\$16.00**

cocktail sauce

SIDES 6

Blistered Shishito Peppers **\$11.00**

lemon aioli, sea salt

Mac & Cheese **\$13.00**

smoked bacon lardons, toasted bread crumbs

Hand-Cut French Fries

AVAILABLE OPTIONS

\$7.00

Add Gravy: \$1.50

Brussels Sprouts **\$9.00**

Moroccan Carrots **\$10.00**

Sautéed Spinach **\$7.00**

DAILY SPECIALS 5

Sunday - Prime Rib

mashed potatoes, au jus (first 6 orders get the bone!)

Monday - Ed's Meatloaf **\$25.00**

mashed potatoes, gravy, baby carrots, green beans

Tuesday - Butternut Squash Lasagna **\$26.00**

creamed spinach, sundried tomato vinaigrette, crispy leeks

Wednesday - Seafood Stew **\$39.00**

shrimp, clams, mussels, cod, lobster-tomato-fennel broth

Thursday - Fried Chicken **\$28.00**

sweet potato fries, hot honey

DRAUGHTS 6

Rowdy Tap

The Rowdy Tap features seasonal beers that we feel are both of interest & delicious. This dynamic handle showcases limited & artisanal craft brewers from all over the U.S.A

Lager, Brooklyn Amber, Brooklyn, NY 5% \$8.50

Flavors of toffee and toast unite with dry-hopped aromas of flowers and pine in this year-round amber from our neighbors to the west

Bavarian Pilsner, Radeberger, Radeberg, Germany 4.8% \$8.00

A full-bodied, complex taste with a little more hops than most Pilsners gives a distinctive, memorable flavor

American IPA, Sand City Brewing Co. 'Universal Language', Northport, NY, 7% \$10.00

This hazy India Pale Ale has been dry-hopped with Citra, Amarillo, and Columbus hops

Double IPA, Springs Brewery 'Electric Eel', Springs, NY, 8% \$10.00

English pale malt touched by silky oats, hopped aggressively with Citra and Amarillo pumped up by Azacca Lupulin dust

Irish Stout, Guinness, Dublin, Ireland 4.2% \$8.50

A rich, brown, classic stout, creamy head, and dry roasted character

BUBBLES 4

Prosecco, Bisson, 'Glera' Vino Frizzante Trevigiana IGT 2022

AVAILABLE OPTIONS

Half Glass (3oz): \$6.00

Glass (6oz): \$12.00

Bottle (25.4oz): \$43.00

Petillant Naturel, Channing Daughters Winery, 'Bianco' Long Island 2021

AVAILABLE OPTIONS

Half Glass (3oz): \$9.00

Glass (6oz): \$18.00

Bottle (25.4oz): \$65.00

Sparkling Rosé, Mirabelle by Schramsberg, North Coast Brut Rosé NV

AVAILABLE OPTIONS

Half Glass (3oz): \$10.00

Glass (6oz): \$20.00

Bottle (25.4oz): \$72.00

Champagne, Jean-Yves P  rard, 'Extravagance' Brut NV

AVAILABLE OPTIONS

Half Glass (3oz): \$11.00

Glass (6oz): \$22.00

Bottle (25.4oz): \$80.00

WHITE 5

Verdicchio, Stefano Zoli Verdicchio di Metalica, Marche 2022

AVAILABLE OPTIONS

Half Glass (3oz): \$8.00

Glass (6oz): \$17.00

Bottle (25.4oz): \$61.00

Melon de Bourgogne, Licence IV, Val de Loire [Muscadet] 2022

AVAILABLE OPTIONS

Half Glass (3oz): \$7.00

Glass (6oz): \$14.00

Bottle (1l): \$50.00

Sauvignon Blanc, Te Mata Estate, Hawke's Bay 2022

AVAILABLE OPTIONS

Half Glass (3oz): \$8.00

Glass (6oz): \$16.00

Bottle (25.4oz): \$58.00

Gruner Veltliner, Weingut Zahel, Vienna 2022

AVAILABLE OPTIONS

Half Glass (3oz): \$7.00

Glass (6oz): \$15.00

Bottle (25.4oz): \$54.00

Chardonnay, Vasse Felix, 'Filius' Margaret River 2021

AVAILABLE OPTIONS

Half Glass (3oz): \$8.00

Glass (6oz): \$16.00

Bottle (25.4oz): \$58.00

ROSÉ ⁵

Rosato di Syrah, Channing Daughters Winery, 'Mudd West Vineyard' North Fork of Long Island 2022

AVAILABLE OPTIONS

Half Glass (3oz):
\$6.00

Glass (6oz): \$13.00

Bottle (25.4oz):
\$47.00

Grenache / Cinsault, Château L'Escarelle, 'Le Pacha' Coteau de Varois Provence 2022

AVAILABLE OPTIONS

Half Glass (3oz):
\$7.00

Glass (6oz): \$14.00

Bottle (25.4oz):
\$50.00

Carignano / Alicante Nero, Ampelaia, 'Rosato di Ampelaia' Toscana 2022

AVAILABLE OPTIONS

Half Glass (3oz):
\$7.00

Glass (6oz): \$14.00

Bottle (25.4oz):
\$50.00

Mourvèdre, Domaine la Bastide Blanche, Bandol 2021

AVAILABLE OPTIONS

Half Glass (3oz):
\$7.00

Glass (6oz): \$15.00

Bottle (25.4oz):
\$54.00

Zweigelt Blend, Jutta Ambrositsch, 'Rakete' Roter Gemischter Satz 2022

AVAILABLE OPTIONS

Half Glass (3oz):

\$9.00

Glass (6oz): \$18.00

Bottle (25.4oz):

\$65.00

RED 5

Pinot Noir, Routestock, Sonoma Coast 2022

AVAILABLE OPTIONS

Half Glass (3oz): \$8.00

Glass (6oz): \$17.00

Bottle (25.4oz): \$61.00

Sangiovese, Villa Venti, 'Rubicone' Emilia-Romagna 2020

AVAILABLE OPTIONS

Half Glass (3oz): \$7.00

Glass (6oz): \$14.00

Bottle (25.4oz): \$50.00

Garnatxa / Cab Sauv, La Conreria d'Scala dei, 'Black Slate Escaladei' Priorat 2019

AVAILABLE OPTIONS

Half Glass (3oz): \$7.00

Glass (6oz): \$15.00

Bottle (25.4oz): \$54.00

Zinfandel, Skinner Vineyards, El Dorado County 2020

AVAILABLE OPTIONS

Half Glass (3oz): \$9.00

Glass (6oz): \$18.00

Bottle (25.4oz): \$65.00

Cabernet Sauvignon, Odfjell, 'Orzada' Valle del Maipo 2019

AVAILABLE OPTIONS

Half Glass (3oz): \$8.00

Glass (6oz): \$16.00

Bottle (25.4oz): \$58.00

APPLE CIDER 3

Ireland, Magners Original Clonmel, County Tipperary | On Tap | 4.5%

\$8.00

Spain, Maeloc Dry Galicia | 4.5%

\$6.00

USA, Aaron Burr Cidery Wild-Foraged 'Mamakating Hollow', Sullivan County, NY | 7.5%

\$42.00

HALL'S HIGHBALLS 4

Ranch Water

\$15.00

El Tesoro Blanco, Topo Chico Mineral Water, lime ice. Known outside the Lone Star state as the West Texas Treat, this "skinny" is attributed to Austin restaurant owner Kevin Williamson ca. 1998

Root of All Evil

\$15.00

St. George Absinthe Verte, Abita Louisiana Root Beer, star anise. A Cali distillery's weekly poker party fashioned these unlikely yet rocking bedfellows: St. George Spirits, Alameda, California ca. 2007

Salty Dog

\$15.00

Sagaponack Potato Vodka, fresh grapefruit juice, 1/2 Tajin salt rim Take a Craddock, add a Shaddock, et voila! The modern Greyhound leaves the station: Savoy Hotel, London ca. 1930

Cuba Libre

\$15.00

Diplomatico Planas Aged Blanco Rum, MX Coca-Cola, lime ice From "Free Cuba", the slogan of the Cuban independence movement. Popularity surged when bottled Coca-Cola was first imported to the island from the USA. Spanish-American War. Havana ca. 1900

PRE-PRO 5

Martinez

\$18.00

Barr Hill 'Tom Cat' Old Tom Gin, Luxardo Maraschino Liqueur, Tximista Vermut Rojo del País Basc, Bitter Truth Grapefruit Bitters. Who knew this sleek and mellow cousin of the OG Martini came first? O.H. Byron "The Modern Bartender" New York City ca. 1884

Manhattan

\$18.00

Widow Jane American Oak Rye, Carpano Antica Sweet Vermouth, Angostura Bitters. "...invented by a man named Black who kept a place 10 doors below Houston Street on Broadway in the [18]60's." as told by Willam F. Mulhall, Hoffman House, New York City ca. 1880

Last Word

\$18.00

Suntory Roku Japanese Gin, Green Chartreuse, Luxardo Maraschino, fresh lime. Listed at 2x the price of the Detroit Athletic Club's Manhattan, this equal parts glory has inspired countless riffs. Frank Fogery, Detroit, ca. 1916

Bella's Big Easy

\$18.00

Gilles Brisson Cognac V.S.O.P., Sazerac Rye, St. George Absinthe Verte, rich demerara, fennel pollen, Peychaud Bitters. The Sazerac story goes that in 1838, Creole apothecary Antoine Peychaud invented the drink after hours in an egg cup. Leon Lamothe added the absinthe: New Orleans, ca. 1873

Negroni

\$18.00

W.M. Cadenhead's Old Raj Gin, Carpano Antica Vermouth, Campari Milano Aperitivo. There's no documented historical account, but fervent cocktailians say that an Americano upleveled by gin launched ten thousand equal-parts ships... Count Camillo Negroni: Caffè Casoni, Firenze ca. 1919

ROWDY RUMBLE FLIGHTS 2

Choose 3 Draughts

\$11.00

5oz tastes from our dynamic draught lineup

Choose 3 Pours

\$22.00

3oz tastes from our somm's selections

DESSERTS 5

Profiteroles

\$12.00

choux pastry, banana ice cream, sweet and salty peanuts, warm caramel

Warm Milk Pail Apple Strudel

\$11.00

flaky filo, Milk Pail apples, pecans, rum raisin sauce, whipped cream

Chocolate Mousse

\$11.00

bittersweet chocolate mousse, whipped cream, shaved chocolate, cocoa nib meringues

Bread Pudding

\$12.00

Maker's Mark butter glaze, pecans, raisins

OG Chocolate Fudge Cake

\$14.00

four layers of chocolate cake, rich chocolate fudge, chocolate crumbles

FROZEN ¹

Scoop

AVAILABLE OPTIONS

vanilla, chocolate, specialty flavor ice cream & seasonal sorbet

One Scoop: \$4.00

Two Scoops: \$8.00