



Smalls

Deviled Eggs (GF) 9

6 egg halves with creamy filling, topped with bacon

Buffalo Cauliflower (V) 12

house blu dip

Seasonal Burrata (V) 13

creamy burrata cheese, arugula, roasted peppers, tomato confit, balsamic glaze, arugula pesto

Ahi Tuna Tartare (GF) 18

avocado, cilantro, sesame seeds, chili sauce, wasabi crackers

Little Neck Clams in Wine Broth 15

garlic, butter, white wine, garlic toasts

Gypsy Chips 7

with scallions and blu cheese 8

with cheese sauce, pico and cilantro 9

with chorizo, jalapenos and cheese sauce 10

Duck Wings (GF) 18

bourbon molasses, sriracha ranch

Gypsy Wings 18

house hot or ginger-honey

Mediterranean Plate (Vegan) 14

weekly hummus, cucumbers, falafel, tomatoes, carrots, peppers, warm pita

Soups & Salads

Johnnie's French Onion Soup 8

Tomato Bisque 8

grilled cheese croutons

Beet and Spinach Salad (GF) 14

oranges, candied bacon, goat cheese, balsamic

Caesar 13

romaine, house croutons, shaved parm

Protein Bowl (Vegan) 14

seasonal grain, sweet potatoes, edamame, baby kale, orange rosemary tofu, fat-free raspberry vinaigrette dressing

Susie's Strawberry Spinach (Vegan) 14

spinach, strawberries, red onion, toasted almonds, balsamic vinaigrette

Ahi Tuna Niçoise Salad 18

seared ahi tuna, spring mix, veggies, egg, crispy wonton noodles, soy-sesame ginger dressing

add chicken 7 add shrimp 9

add ahi tuna 9 add scallops 10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Sammiches

Served with your choice of shoestring fries, gypsy spuds, gypsy chips, slaw or salad

Burgers

- Angus Beef 18

lettuce, tomato, pickled onions, cheddar

- Gypsy Lamb Burger 18

ground lamb, tzatziki, goat cheese, pickled onions, pub grain bun

- Hot Mess 19

angus beef burger, chorizo, cheese sauce, fried egg

- Turkey Burger 18

turkey burger, spinach, feta, tzatziki, pub grain bun

- Beyond Burger (V) 20

plant-based burger, lettuce, tomato, pickled onions, cheddar

Fried Chicken 'n Pickles 16

panko chicken breast, brioche bun, spicy mayo, slaw

Chicken Salad Croissant 15

house made chicken salad, lettuce, tomato, croissant

Shrimp Tacos 17

soft flour tortillas, pico de gallo, slaw, cojita cheese, cilantro

Eggplant Sammich (Vegan) 15

dill vegan mayo, hummus, cucumber, arugula, tomato on house zaatar

Flatbreads

Chorizo Jalapeno 17

salsa fresca, mozzarella, crumbled chorizo, peppers & onions, jalapeno, spicy mayo

Hot Honey Pep 16

charred pepperoni, mozzarella & cheddar, marinara, hot-honey drizzle

Roasted Broccoli & Tomatoes (V) 16

whipped ricotta, roasted broccoli, tomato confit, garlic aioli

Mains

Short Ribs 29

red wine braised short ribs, gypsy spuds, green beans

Maple-Ginger Cedar Plank Salmon 28

sweet potatoes, green beans, peppers, onions

Gypsy's Crab Cakes 34

topped with spinach and seared scallop, house salad, home-made tartar

Tofu Stir-Fry (V) 24

marinated tofu, broccoli, orange and yellow carrots, snap peas, cranberries, over jasmine rice
add chicken \$6 or shrimp \$9

Chicken Florentine 23

spinach cream sauce over egg noodles

Beef Birria Pasta 23

rigatoni, slow-stewed beef with chilis in a tomato-based sauce

20 oz Bone-In Ribeye 43

spuds, broccoli

Specialty Craft Cocktails

Walnut & Broad 12

boardroom gin, aperol, raspberry, lemon

Florencia 12

boardroom tequila, hibiscus lavender, orange liquor, lemon

One In A Melon 11

boardroom vodka, watermelon, lemon, simple

Cool Me Down 11

boardroom rum, cucumber, lemon, prosecco

Tea Time 12

boardroom bourbon, earl grey, aromatic and plum bitters

Wake Up Call 12

boardroom vodka, averna, espresso, vanilla bean

Bottle Beer

Bud Light 4.2%
Budweiser 5%
Coors Light 4.2%
Corona 4.6%
Corona Light 4.0%
Deschutes Fresh Squeezed IPA 6.4%
Fat Heads Head Hunter IPA 7.5%
Heineken 5%
Heineken 00 Alcohol Free
Miller Lite 4.2%
Michelob Ultra 4.2%

Modelo Especial 4.4%
PBR (16 oz) 4.8%
Stateside Vodka Seltzers 4.5%
(Black Cherry, Orange, Lemon Cucumber Mint, Pineapple)
Smithwick's Red Ale 4.5%
Surfside Iced Teas 4.5%
(Half&Half, Peach)
Twisted Tea 5%
Yuengling Lager 4.5%

Wine on Tap

White

Chardonnay, Raywood Winery, CA 10
Pinot Grigio, Pio Cuvee, Italy 10
Prosecco, Freschissimo, Italy 10
Sauvignon Blanc, Raywood Winery, CA 10

Red

Cabernet Sauvignon, Raywood Winery, CA 10
Pinot Noir, Camelot Vineyards, Sonoma, CA 10
Rose, Chapel Idiart, France 10
Red Blend, Charles & Charles, WA 12

Wine by Glass/Bottle

White

Riesling, Prost, Germany 11/45
Chardonnay, The Crusher, CA 11/45
Sauvignon Blanc, Arona, New Zealand 11/45
Rose, Broadbent, Portugal 10/42

Red

Montepulciano, Valle Tritana, Italy 12/45
Pinot Noir, Unsorted, CA 12/50
Cabernet Sauvignon, Alias, CA 12/50

Ask your server for our complete wine list!