



Smalls

Deviled Eggs (GF) 9

6 egg halves with creamy filling, topped with bacon

Buffalo Cauliflower (V) 12

house blu dip

Seasonal Burrata 13

creamy burrata cheese, arugula, butternut squash, crispy prosciutto, balsamic glaze

Buffalo Shrimp 18

jumbo shrimp, buffalo sauce, blu cheese, blu cheese crumbles

Little Neck Clams in Wine Broth 16

garlic, butter, sausage crumbles, white wine, garlic toasts

Gypsy Chips 7

with scallions and blu cheese 8
with cheese sauce, pico and cilantro 9
with buffalo chicken, ranch, scallions 10

Duck Wings (GF) 18

bourbon molasses, siracha 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

Butternut Squash Soup (V) 8

fried sage leaf

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, butternut squash, edamame, baby kale, orange rosemary tofu, fat-free raspberry vinaigrette dressing

Autumn Cobb (GF) 17

spring mix, green apple, squash, bacon, raisins, blu cheese crumbles, egg, honey-dijon dressing

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 crab cake 10

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, buffalo chicken, 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

Blackened Chicken Sammich 15

blackened chicken, cheddar, lettuce, red onion, chipotle ranch, hoagie roll

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

Buffalo Chicken 17

buffalo chicken, blu cheese crumbles, mozz, ranch, scallions

Hot Honey Pep 16

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

Roasted Cauliflower 17

cauliflower puree, roasted cauliflower, candied bacon

Mains

Short Ribs 29

red wine braised short ribs, gypsy spuds, green beans

Blackened Mahi (GF) 30

butternut squash risotto

Gypsy's Crab Cakes 34

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

Cacio e Pepe 24

creamy blackpepper sauce, fettucini, grilled andouille sausage

Sweet & Sour Chicken 23

jasmine rice, veggie blend, scallions

Steffords Meatloaf 25

beef meatloaf, cauliflower puree, crispy onions, glazed carrots, balsamic glaze

20 oz Bone-In Ribeye 43

spuds, green beans

Specialty Craft Cocktails

Bees Knees 11

boardroom gin, lemon, honey

Poco Picante 12

hornitos black barrel tequila, ancho reyes,
pineapple, lime, tajin rim

Banana Daiquiri 12

captain morgan spiced rum, banana, lime, simple

Taken For Granted 12

boardroom vodka, pomegranate, luxardo, lime,
simple

Berry Me 12

boardroom bourbon, aperol, berry simple, lemon

Wake Up Call 12

boardroom vodka, averta, 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%
Deschutes Fresh Squeezed N.A
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!