



## Smalls

### Deviled Eggs (GF) 7

6 egg halves with creamy filling, topped with bacon

### Buffalo Cauliflower (V) 11

house blu dip

### Butternut Burrata 12

creamy burrata ball, butternut squash, local tomatoes, balsamic, pesto, basil, crostini

### Mussels in Wine Broth 16

fresh mussels, wine, butter, garlic

### Gypsy Chips 7

with scallions and blu cheese 9

with pulled pork and cheese sauce 11

### BBQ Shrimp & Pork Belly Skewers 18

pineapple, bbq

### Gypsy Wings 17

house hot or ginger-honey

### Mediterranean Plate (V) 13

weekly hummus, cucumbers, kalamata olives, tomatoes, carrots, peppers, warm pita

## Soups & Salads

### Johnnie's French Onion Soup 8

### Shrimp Bisque 8

### Beet and Spinach Salad (GF) 13

oranges, candied bacon, goat cheese, balsamic

### Caesar 12

romaine, house croutons, shaved parm

### Protein Bowl (Vegan) 14

seasonal grain, sweet potatoes, edamame, lemon thyme tofu, kale, fat-free raspberry vinaigrette dressing

### House Greens (Vegan) 10

tomato, pickled onions, cucumber

### Ahi Tuna Niçoise Salad 17

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

add chicken 7      add shrimp 8

add bacon 7      add tofu 7

add ahi tuna 9      add scallops 9

## Sides

shoestring fries 7

gypsy chips 7

gypsy spuds 7

veggie du jour 6

## Sammiches

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

### House Burger 16

(choose from angus beef, turkey, or beyond burger +2)  
lettuce, tomato, pickled onions, cheddar

### Gypsy Lamb Burger 17

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

### The Hot Mess 19

burger, pulled pork, fried egg, cheese sauce

### Fried Chicken 'n Pickles 14

brioche bun, spicy mayo, slaw

### Pulled Pork Sammie 17

crispy onions, slaw

### Shrimp Tacos 17

soft flour tortillas, pico di gallo, slaw, cojita cheese

### Eggplant and Portobello Sammich (Vegan) 15

vegan mayo, arugula, tomato, roasted red peppers, on house zaatar

## Flatbreads

Chicken, Bacon, Mozzarella, Ranch, Green Onions 17

Spinach & Artichoke, Goat & Parm Spread 16

Margherita – Tomatoes, Fresh Mozz, Marinara, Basil 16

## Mains

### Short Ribs 28

red wine braised short ribs, gypsy spuds, green beans

### Wild Mushroom Risotto w/Portobello (GF) 25

homemade creamy risotto, wild mushrooms, parm

### Gypsy's Crab Cakes 33

topped with spinach and seared scallop, shoestring fries, home-made tartar

### Double Bone, Center Cut Pork Chop 28

gypsy spuds, brussels sprouts

### Cajun Chicken & Shrimp Pasta 28

shrimp, chicken, cajun seasoning, red & green peppers, fettuccine

### Chimichurri Flank Steak 30

wild mushroom and sauteed onions, gypsy spuds

### 20 oz Bone-In Ribeye 40

roasted potatoes, brussels sprouts

# Specialty Craft Cocktails

## Wild Tango 12

boardroom vodka, aperol, orgeat, wild orange, lemon

## Spice Up Your Life 12

hornitos black label, chile, pineapple, lime

## Mom Mom's Garden 11

boardroom gin, watermelon, lime, simple

## Orange You Glad 12

boardroom vodka, aperol, blood orange, lemon

## Beans & Bourbon 12

boardroom bourbon, vanilla bean, orange bitters

## Draft Beer

Allagash White 5.2%  
Breckenridge Peanut Butter Porter 5.9%  
Coors Light 4.2%  
Devils Backbone Vienna Lager 5.2%  
Downeast Strawberry Cider 5.1%  
Evil Genius #Adulting Guava IPA 6.8%  
Guinness 4.2%  
Harp 5%  
Kona Big Wave Golden Ale 4.4%  
Leinenkugel Summer Shandy 4.2%  
Levante Cloudy & Cumbersome NE IPA 5.9%  
Like Minds Mindful IPA 6.7%

New Belgium Summer Bliss 5.5%  
Round Guy Brew. Tangerine Liquid Swords DIPA 9.8%  
Sam Adams, Boston Lager 5%  
Sam Adams, Seasonal 5.3%  
Stella Artois 5.2%  
Troegs Sunshine Pilsner 4.5%  
Workhorse West Coast IPA 7.0%  
Yards Philthy Unfiltered Hazy IPA 6.5%  
Yards Jefferson Ale 8.0%  
Yuengling Lager 4.5%  
2SP Baby Bob Stout 6%

## Bottle Beer

Blue Moon 5.4%  
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%  
High Noon 4.5%  
(Black Cherry, Lime, Mango, Grapefruit, Pineapple, Watermelon)

Miller Lite 4.2%  
Michelob Ultra 4.2%  
Modelo Especial 4.4%  
PBR (16 oz) 4.8%  
Sea Isle Spiked Iced Black Tea 6%  
Sea Isle Spiked Iced Peach Tea 6%  
Smithwick's Red Ale 4.5%  
Truly Lemonade Seltzers 5%  
Twisted Tea 5%  
Yuengling Lager 4.5%  
Heineken 00 Alcohol Free

## Wine on Tap

### White

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

### Red

Cabernet Sauvignon, Raywood Winery, CA 10  
Pinot Noir, Camelot Vineyards, Sonoma, CA 10  
Sangria, Pinnacle Ridge, PA 10  
Merlot, Camelot Vineyards, Sonoma, CA 10

## Wine by Glass/Bottle

### White

Riesling, Prost, Germany 11/45  
Chardonnay, Lulumi, France 11/45  
Sauvignon Blanc, Arona, New Zealand 11/45  
Rose, Oak Grove, CA 10/42

### Red

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

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