

Smalls

Deviled Eggs (GF) 8

6 egg halves with creamy filling, topped with bacon

Buffalo Cauliflower (V) 11

house blu dip
+

Seasonal Burrata 12

creamy burrata ball, roasted peppers, tomato confit, balsamic, basil, arugula, crostini

Tuna Tartare (GF) 18

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

Drunken Clams w/ Sausage (GF) 16

white wine garlic sauce

Gypsy Chips 7

with scallions and blu cheese 9
with pulled pork and cheese sauce 11
with cheese sauce, pico and cilantro 10

Smoky Grilled Shrimp w/ Andouille Sausage (GF) 18

bourbon glaze

Gypsy Wings 17

house hot or ginger-honey

Mediterranean Plate (Vegan) 13

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

Soups & Salads

Johnnie's French Onion Soup 8

Tomato Bisque 8

grilled cheese croutons

Beet and Spinach Salad (GF) 13

oranges, candied bacon, goat cheese, balsamic

Caesar 13

romaine, house croutons, shaved parm

Protein Bowl (Vegan) 14

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

Arugula Salad (Vegan) 14

arugula, chick peas, red onions, parm crisps, sherry shallot vinaigrette

Ahi Tuna Niçoise Salad 17

seared ahi tuna, spring mix, 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



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

Hot Mess 19

burger, pulled pork, cheese sauce, fried egg

Fried Chicken 'n Pickles 15

brioche bun, spicy mayo, slaw

Blackened Chicken Sammich 16

spicy chicken breast, cheddar, lettuce, tomato, onion, chipotle ranch on a hoagie roll

Shrimp Tacos 17

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

Eggplant Sammich (Vegan) 15

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

Flatbreads

Ricotta, spinach, garlic, roasted tomatoes, grilled chicken, parm 16

Antipasto – salami, olive spread, roasted red peppers, sharp cheddar, fresh mozz, red pepper flakes, arugula, balsamic 18

Margherita – tomatoes, fresh mozz, marinara, basil (V) 16

Mains

Short Ribs 28

red wine braised short ribs, gypsy spuds, green beans

Maple Ginger Cedar-Plank Salmon 29

green beans, roasted sweet potatoes

Gypsy's Crab Cakes (GF) 33

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

Hearty Beef Stew 25

served over egg noodles, veggies

Cajun Shrimp Pasta 28

shrimp, cajun seasoning, fettuccine

Cheesy Spinach Lasagna (V) 20

add Italian sausage or meatball for 4

20 oz Bone-In Ribeye 40

roasted potatoes, brussels sprouts

Specialty Craft Cocktails

Pink Lady 12

boardroom gin, elderflower, hibiscus lavender,
lemon

Bourbon Blu 12

boardroom bourbon, blueberry, orange and
aromatic bitters

Spring Garden Spritz 12

aperol, lillet blanc, lemon, prosecco

Baby Got Basil 11

boardroom vodka, basil, lemon, foam head

Wake Up Call 12

boardroom vodka, averta, espresso, vanilla bean

Touch of Pineapple 11

habanero tequila, lime, pineapple, club soda

Draft Beer

Blue Moon 5.4%
Coors Light 4.2%
Devils Backbone Vienna Lager 5.2%
Downeast Blackberry Cider 5.1%
Evil Genius Stacy's Mom IPA 7.5%
Guinness 4.2%
Gypsy Blackberry Berliner Weisse 3.9%
Harp 5%
Kona Big Wave Golden Ale 4.4%
Lancaster Strawberry Wheat 4.7%
Levante Cloudy & Cumbersome NE IPA 5.9%
Like Minds Mindful IPA 6.7%

New Belgium Winter Ale 7.5%
Round Guy Brewery Liquid Swords DIPA 9.6%
Sam Adams, Cold Snap 5.3%
South County Astral Drift Pale Ale 5.0%
Stella Artois 5.2%
Troegs Sunshine Pilsner 4.5%
Well Crafted Mother of Perle Kolsh 4.8%
Workhorse West Coast IPA 7.0%
Yards Philthy Unfiltered Hazy IPA 6.5%
Yards Washington Porter 7%
Yuengling Lager 4.5%
Zero Gravity Conehead IPA 5.7%

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%
Founders Robust Porter 6.5%
Heineken 5%
Heineken 00 Alcohol Free
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%
Stateside Vodka Seltzers 4.5%
(Black Cherry, Orange, Lemon Cucumber Mint,
Pineapple)
Smithwick's Red Ale 4.5%
Twisted Tea 5%
Yuengling Lager 4.5%

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
Malbec, Saint Julia, Argentina 11

Wine by Glass/Bottle

White

Riesling, Prost, Germany 11/45
Chardonnay, Lulumi, France 11/45
Sauvignon Blanc, Giesen, 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

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

