



## Smalls

### Deviled Eggs (GF) 8

6 egg halves with creamy filling, topped with bacon

### Buffalo Cauliflower (V) 11

house blu dip

### Burrata 12

creamy burrata ball, tomatoes and heirloom tomatoes, balsamic, pesto, basil, crostini

### Little Necks in Wine Broth 16

fresh clams, wine, butter, garlic

### Gypsy Chips 7

with scallions and blu cheese 9

with bacon and cheese sauce 11

### Smoky Grilled Shrimp with Andouille 18

cilantro lime crema

### 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

### 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 steak 8    add ahi tuna 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, bacon, fried egg, cheese sauce

### Fried Chicken 'n Pickles 14

brioche bun, spicy mayo, slaw

### Chicken Salad Croissant 16

homemade chicken salad, lettuce, tomato

### Shrimp Tacos 17

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

### Eggplant and Portobello Sammich (Vegan) 15

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

## Flatbreads

### Fig, Prosciutto, Goat Cheese, Arugula 18

### Italian Sausage, Marinara, Cheese Curds, Peppers & Onions 17

### Grilled Veggie Pesto 16

## Mains

### Ribs & Chicken 30

½ rack of baby back ribs, bbq chicken, baked beans

### Chicken Marsala 26

pan seared chicken breasts, creamy marsala wine sauce over noodles

### Gypsy's Crab Cakes 33

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

### Double Bone, Center Cut Pork Chop 28

spuds, brussels sprouts

### Shrimp Scampi 25

jumbo shrimp, garlic, wine, spaghetti

### Top Sirloin Steak 28

8 oz prime cut, seasonal veggie, spuds

### 20 oz Bone-In Ribeye 46

roasted potatoes, brussels sprouts

# Specialty Craft Cocktails

## Fields of Lavender 12

boardroom gin, elderflower, lemon, lavender,  
prosecco

## Call me Old Fashioned 12

boardroom bourbon, brown sugar, bitters

## Gypsy Sangria 11

boardroom rum, lemon, simple, sauvignon blanc

## Butler Ave Sour 12

boardroom vodka, elderflower, lemon, blackberry

## A Bloody Paloma 11

hornitos tequila, blood orange, grapefruit

## Berry GingeY 11

boardroom vodka, lime, simple, strawberry, ginger  
beer

## Draft Beer

Allagash White 5.2%  
Breckenridge Peanut Butter Porter 5.9%  
Conshohocken Blood Money IPA 6.7%  
Coors Light 4.2%  
Devils Backbone Vienna Lager 5.2%  
Dogfish Head SeaQuench Ale 4.9%  
Downeast Strawberry Cider 5.1%  
Evil Genius #Adulting Guava IPA 6.8%  
Guinness 4.2%  
Harp 5%  
Kona Big Wave Golden Ale 4.4%  
Levante Cloudy & Cumbersome NE IPA 5.9%

Like Minds Mindful IPA 6.7%  
Liquid Hero Irregardless IPA 6.5%  
Round Guy Brew. Tangerine Liquid Swords DIPA 9.8%  
Sam Adams, Boston Lager 5%  
Sam Adams, Cold Snap 5.3%  
Sierra Nevada Hazy Little Thing IPA 6.7%  
Stella Artois 5.2%  
Troegs Sunshine Pilsner 4.5%  
Yards Philthy Unfiltered Hazy IPA 6.5%  
Yards Jefferson Ale 8.0%  
Yuengling Lager 4.5%  
2SP Up & Out 6%

## Bottle Beer

Anchor Steam Porter 5.6%  
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)

Like Minds Mindful IPA 6.7%  
Miller Lite 4.2%  
Michelob Ultra 4.2%  
Modelo Especial 4.4%  
PBR (16 oz) 4.8%  
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, Lulum, 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.