



## Smalls

### Deviled Eggs (GF) 8

6 egg halves with creamy filling, topped with bacon

### Buffalo Cauliflower (V) 12

house blu dip

### Seasonal Burrata (V) 12

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

### Ahi Tuna Tartare 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 and cheese sauce 10

### Smoky Shrimp w/ Andouille Sausage (GF) 18

bourbon glaze

### Gypsy Wings 17

house hot or ginger-honey

### Mediterranean Plate (Vegan) 13

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) 13

oranges, candied bacon, goat cheese, balsamic

### Caesar 12

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 13

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 6    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 17

lettuce, tomato, pickled onions, cheddar

#### - Gypsy Lamb Burger 17

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

#### - Hot Mess 18

angus beef burger, chorizo, cheese sauce, fried egg

#### - Turkey Burger 17

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

#### - Beyond Burger (V) 20

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

### Fried Chicken 'n Pickles 15

chicken thigh, 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 15

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

### Hot Honey Pep 14

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

### Roasted Broccoli & Tomatoes 14

whipped ricotta, roasted broccoli, tomato confit, garlic aioli

## Mains

### Short Ribs 28

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 32

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

### Tofu Stir-Fry 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

### Flor-ita 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%  
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, 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!