

THE
HALYARD

SMALL FARE

Oyster Ponds Oysters* (GF/DF)

Half Dozen 23

Shucker's Dozen 43

Classic Shrimp Cocktail (GF/DF) 30

Colossal Shrimp

House Made Cocktail Sauce

Grilled Octopus (GF/DF) 23

Sweet Potato Purée, Orange, Watercress, Chili Crisp

Short Rib Arancini 23

Truffle & Chive Risotto, Red Wine Braised Short Rib

Truffle Aioli

Marinated Olives & Almonds (GF/DF/VEGAN) 15

Citrus Marinated Olives, House Made Pickles

Spiced Marcona Almonds

Ira's Biodynamic Mixed Green(GF) 16

Roasted Squash, Feta, Pickled Onions, Beets

Toasted Pecan Golden Balsamic Vinaigrette

Lobster Roll 43

Lemon Tarragon Aioli, Toasted Brioche Bun

French Fries

8 oz. Halyard Burger* 29

Fontina, Caramelized Onions, Gem Lettuce

Applewood Smoked Bacon, French Fries

*Before placing your order, please inform your server if a person in your party has a food allergy

*Consuming raw or undercooked meat, fish, shellfish, or raw eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

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PIANO BAR CLASSICS

Hemingway Daquiri 16

El Dorado 3 year Rum, Luxardo Maraschino, Rhubarb Amaro
Lime, Grapefruit

Keep Your Gin Up 17

Plymouth Gin, Dolin Blanc Dry Vermouth
Champagne Vinegar, Peychaud's Orange Bitters

Gentleman's Agreement 17

Remy Martin VSOP, Sazerac Rye, Falernum, Cardamaro
Szechuan Bitters

Oaxaca Nights 17

Fidencio Mezcal, Ancho Chili Liqueur, Antica Sweet Vermouth,
Aperol Chocolate Bitters, Peychaud's Bitters, Guajillo Chili Chocolate

CELLAR SELECTION

Angel's Envy 18

Blanton's 20

Bookers 2021-04 Batch 22

Bowman's Brothers Port Cask Finish 20

E.H. Taylor Small Batch 18

George T. Stag 20

Hakushu 12 year 30

Michter's 10 year 40

Michter's Sour Mash 16

Old Charter French Oak 24

Thomas Moore Chardonnay Finish 24

Weller Full Proof 28

Weller Special Reserve 22