



ALLEGORY

Salads & Starters

(salad protein: chicken 9, salmon 11)

DEVILED EGGS GF	9
pancetta, black pepper, pecorino romano	
BIG OL' PRETZEL	14
honey mustard & beer cheese dips	
CHIPS N' DIP GF	9
homemade chips, onion dip	
MEATBALLS	16
pork, beef, veal, basil, parmesan, pecorino romano, marinara	
CALABRIAN HOT HONEY WINGS	16
calabrian chili, honey, gorgonzola	
HOUSE SALAD GF	12
local greens, parmesan vinaigrette	
CAESAR* GFO	14
little gem, anchovy, parmigiano reggiano, bread crumbs	
CHOPPED SALAD GF/DFO	14
boston lettuce, castel franco, provolone, cucumber, chickpea, salami, herb aioli	
SPINACH SALAD GFO/DFO	14
baby spinach, ricotta salata, bread crumbs, truffle honey vinaigrette	
WHITE BEAN & ESCAROLE SOUP GFO/DF	11
basil, EVOO, grilled country bread	

Handhelds & Large Plates

GF bread available

DOUBLE PATTY SMASH BURGER	16
american cheese, lettuce, tomato, onion, kimchi aioli served with fries & a pickle (add bacon 4)	
BLACK BEAN VEGGIE BURGER	14
spicy relish, avocado served with fries & a pickle	
THE MC RUEBEN	18
house cured pastrami, sauerkraut, swiss cheese, russian dressing, rye bread served with fries & a pickle	
SMOKED PIRI-PIRI CHICKEN GF/DF	24
charred lemon, salsa verde	
STEAK FRITES GF/DF	39
grilled hangar steak, fries, horseradish aioli	
PAN SEARED FAROE ISLAND SALMON GF/DF	32
argula, cucumber, dill, sauce gribiche	
FUSILI WITH SAUSAGE & ESCAROLE	18
sweet italian sausage, escarole pesto, parmigiano reggiano	
EGGPLANT PARMIGIANA	18
fried eggplant lasagna, Caputo Brothers mozzarella, marinara, basil	
LINGUINE CACIO E PEPE	17
butter, black pepper, pecorino romano	

Sides 9

| **FRIES**
 | **HERB FRIES**
 | **SIDE SALAD**
 | **GRILLED ASPARAGUS & LEMON**

| **SMASHED POTATOES**
 rosemary, chili, pecorino
 | **BROCCOLI RABE**
 garlic, chili flake

Parties of 6 or more are subject to a 20% service charge. Please alert your server of any allergies (GF) gluten friendly, (GFO) gluten friendly options, (DF) dairy free

All foods are prepared in a common kitchen with the risk of gluten exposure, animal-derived products exposure, or dairy exposure.

***Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase the risk of foodborne illness**

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Classic Cocktails

MC OLD FASHIONED 16
bourbon, angostura bitters, orange bitters

BLUE HAWAII 15
vodka, rum, blue curaçao, pineapple, lime

PENICILLIN 16
scotch, spiced pear liqueur, ginger liqueur, lemon, honey, simple, single malt float

MORNING BLOOM 15
gin, lillet blanc, orange liqueur, simple, lemon

SMOKE + VERDE 18
mezcal, cucumber juice, lemon, agave, ancho reyes

Wine Cocktails

LA SANGRE MARGARITA 17
tequila, lime, passion fruit liqueur, simple, red wine float

NEGRONI SPAGLIATO 16
gin, red wine, strawberry puree, sweet vermouth, lemon, campari, prosecco

HUGO SPRITZ 16
vodka, elderflower, triple sec, lemon, simple, prosecco

Spirit Free

NO-JITO 12
lime, mint, soda (add fruit puree \$1)

MANGO LIMONADA FIZZ 12
mango puree, sparkling lemon

LIME FRESCA 12
lime, agave, salt (add fruit puree \$1)

Draft Beer

CARTON - THIS TOWN 9
lager 4.9%

GRIMM - WEISSE 10
hefeweizen 5.5%

HOBOKEN BREWING - CITYSIDE 9
IPA 6.2%

THREE 3'S - BACK TO REALITY 10
IPA 6%

902 BREWING - CHILLTOWN 9
pilsner 5.3%

FOAM BREWERS - DEAD FLOWERS 10
IPA 6.2%

MILLER LITE 8
pilsner 4.2%

BOLERO - JERSEY SARCASM 9
lager 4.5%

GUINNESS DRAUGHT 9
stout 4.2%

NA Beer

ATHLETIC BREWING <0.5% 8
light brew | white | golden | hazy ipa

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