

In The Hands

Served with Fries / Truffle Fries +3 Duck Fat Fries +5 / Smashers+5 / Mixed Greens +3 Caesar +3 / Veggies +2 *Gluten/Dairy Free Bun +2

J.LAW BURGER 20

2 (4oz) smash burgers, american cheese, L,T,O, j.law sauce

'MERICA BURGER 21

2 (4oz) smash burgers, bacon, smoked cheddar,,L,T,O, black pepper aioli

THE HONEY DRIPPER 19

fried buttermilk chicken thigh, lettuce, house pickles, ranch, hot honey

SHRIMP TACOS GF 21

blackened grilled shrimp, cabbage, mango salsa, lime crema, corn tortilla

EGGPLANT SANDWICH 20

crispy eggplant cutlet, buratta, arugula, marinated peppers & onions, balsamic, wedge, mixed greens

FRENCH DIP 21

house smoked brisket, provolone caramelized onions, arugula horseradish aioli, crispy shallots, wedge

SALMON BLTA 20

grilled salmon, bacon, lettuce, tomato, avocado, caper aioli, sourdough

PHILLY SPECIAL 21

shaved ribeye, sauteed onions & peppers, tillamook whiz, wedge, fries

THE PICNIC 17

(2) all beef hotdogs, chili, onions, mustard, brioche, fries

For the Table

PRETZEL 12

warm w/ IPA cheese

WINGS 17

buffalo, thai sesame garlic, maple bourbon bacon (Dry Rub)

J LAW NACHOS 18

slow simmered chili, queso, monterey jack, pico de gallo, lime crema, pickled jalapenos, corn tortillas

JUMBO CRAB CAKE 19

maryland crab, mango chutney, creole remoulade

BURATTA GF 17

local buratta, vine ripe tomatoes, roasted tomatoes, pesto whipped ricotta, aged balsamic, olive oil, warm crusty bread

BUFFALO POTATO SMASHERS 15

crispy smashed fingerlings, buffalo sauce, crumbled bleu, crispy shallots, herbs, house ranch

BANG BANG SHRIMP 18

quinoa crusted, firecracker sauce, sweet soy, sesame seeds

DUCK FAT FRIES GF SM 9/ LRG 14

hand-cut idaho potatoes, sea salt, herbs, maple mustard aioli

CHICKEN & LEMONGRASS DUMPLINGS 14

chili oil crisp, black vinegar, green onions, sesame seeds

Greens

Protein: Chicken +6/ Salmon +11/ Steak +11/ Shrimp + 8

BUFFALO CHICKEN 21

grilled or fried chicken tossed in buffalo sauce, romaine, tomatoes, shallots, cucumbers, shredded cheddar, croutons, house bleu cheese dressing

BEETS AROUND THE BUSH 15

little leaf lettuce, roasted beets, fried goat cheese, dried blueberries, toasted pumpkin seeds, raspberry vinaigrette

CITRUS SALAD GF 15

oranges, grapefruit, shaved fennel, baby arugula, dried cranberries, feta cheese, toasted pistachios, shallots, maple mustard vinaigrette

J. LAW CAESAR 14

chopped romaine, shaved parm, pretzel croutons

Artisan Pizza

12 inch pie GF Crust available +2

CACIO E PEPE (WHITE PIE) 20

parmesan reggiano, mozzarella, cracked black pepper, roasted garlic oil

PEPPERONI & HOT HONEY (WHITE PIE) 21

pepperoni, whipped ricotta, mozzarella, roasted garlic oil, hot honey

CHICKEN SCARPARIELLO (WHITE PIE) 24

crispy chicken, sweet sausage, cherry peppers, mozzarella, lemon sauce

GARDEN PARTY (WHITE PIE) 21

zucchini, squash, eggplant, red onion, herbed cheese, mozzarella

POPEYE (WHITE PIE) 20

spinach, mushrooms, mozzarella, ricotta, roasted garlic oil

BUFFALO CHICKEN (WHITE PIE) 22

crispy chicken, buffalo sauce, crumbled bleu, mozzarella, celery, carrots

TOMATO PIE 18

parmesan reggiano, garlic oil, red sauce

HOT SOPPRESSATA PIE 21

hot soppressata, banana peppers, red onion, mozzarella, calabrian chili oil, red sauce

STATEN ISLAND 20

meatballs, ricotta, mozzarella red onion, cherry peppers, red sauce

BUTCHERS PIE 23

bacon, sausage, meatballs, pepperoni, mozzarella, red sauce

MARGHERITA 18

fresh mozzarella, parmesan, basil, red sauce

EGGPLANT & RICOTTA 20

breaded eggplant, whipped ricotta cheese, mozzarella, basil, red sauce

Add a Dipping Sauce: \$3
Pepperoni Ranch / Chimichurri Aioli

Hot Honey

Mains/ Bowls

STEAK FRITES GF 32

Seared Skirt Steak, crispy fingerlings, arugula salad, chimmichurri

SALMON GF 29

pan seared, white wine, lemon, capers, roasted tomatoes, spinach, jasmine rice

FRIED CHICKEN DINNER 24

2 buttermilk thighs, crispy cajun fingerlings, corn muffin, house pickles, hot honey, ranch

CREAMY POLENTA RATATOUILLE 24

roasted eggplant, zucchini, squash, tomatoes, spinach, chili flakes buttery herbed breadcrumbs add chicken +6 shrimp +8

PENNE A LA VODKA 22

marinara, vodka, hint of cream add chicken + 6 shrimp +7

CHICKEN MILANESE 26

buratta, baby arugula, tomatoes, shallots, aged balsamic

CARNE ASADA RICE BOWL GF 26

grilled skirt steak, black beans, avocado, pico, cabbage, pickled red onions, salsa roja, lime crema, rice

PULLED MUSHROOM BOWL GF VG 26

pulled shiitake mushrooms, avocado, carrots, red cabbage, pickled red onions, sweet tamari, cilantro, sesame seeds

BLACKENED SHRIMP ELOTE BOWL GF 26

blackened shrimp, elote style corn, avocado, cilantro, cotija cheese, lime crema, rice, pickled red onions & jalapeños

20% gratuity will be added to parties of 8 or more

Gluten Free Menu Available

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

J. Law Cocktails

IT'S GETTIN' HOT IN HERE!! 🍹 15
jalapeno infused blanco tequila, triple sec, lime, cilantro, tajin

PINK MATTER 🍹 14
blanco tequila, amaretto, maraschino cherry, lemon

I'VE BEEN DRINKIN' 🍹 14
cucumber vodka, watermelon juice, lime

GIRL WITH THE DRAGON TATTOO 🍹 14
vodka, dragonfruit, coconut, lemon

ADULT SWIM 🍷 13
blackberry, lavender, lemon, topped with prosecco

BLACK CHERRY MOJITO 🍹 13
white rum, black cherry, mint

STAYCATION 🍹 14
rum, hibiscus, lime

COOL AS A CUCUMBER 14
gin, basil, cucumber, lemon, lime, club soda

THE NEGRONI 🍹 14
london dry gin, campari, sweet vermouth, orange

VANILLA BIRCH OLD FASHIONED 🍹 15
vanilla bourbon, wild moon birch liqueur, orange, cherry

BLUEBERRY HILL 14
bourbon, blueberry, lemon, mint, prosecco

SANGRIA 🍷 13

Wine

CASA CORTELLI 10
Prosecco

I HEART 35
Prosecco
Italy

ALVERDI 10
Pinot Grigio
Italy

KRIS 11/34
Pinot Grigio
Italy

SANTA MARGHERITA 47
Pinot Grigio
Italy

PROTOCOLO 9/33
Rose
Spain

HOOK OR CROOK 10/36
Chardonnay
California

SEA SUN 11/41
Chardonnay
California

LA PLAYA 10
Sauvignon Blanc
France

CROSSINGS 11/36
Sauvignon Blanc
New Zealand

BONANZA BY CAYMUS 14/48
Cabernet
California

HOOK OR CROOK 10/36
Cabernet
California

CLINE 12/45
Pinot Noir
Sonoma

CABRINI 10/36
Malbec
Argentina

SUMMER WATER 12/37
Rose
California

Espresso Martini's

CLASSIC ESPRESSO 🍹 14
vanilla vodka, house brewed espresso, coffee liqueur, irish cream

VANILLA ICE ICE BABY 🍹 14
Litchfield Vanilla Bourbon, house brewed espresso, coffee liqueur, irish cream, mini donut

SMOOTH OPERATOR 🍹 14
vanilla vodka, house brewed espresso, pistachio coffee liqueur, irish cream, pistachio foam

POUR SOME SUGAR ON ME 🍹 14
caramel vodka, house brewed espresso coffee, coffee liqueur, Irish cream, sea salt

RASPBERRY BERET 🍹 14
raspberry vodka, house brewed espresso, creme de caca, irish cream

Weekly Specials

TUESDAY:
1/2 PRICE BOTTLES
OF WINE

WEDNESDAY:
ROSE' ALL DAY- \$5
LOBSTER ROLL
SPECIAL

HAPPY HOUR
TUESDAY- FRIDAY
3PM-5:30PM
\$12 PIZZAS
\$8 SELECT APPS
\$10 J.LAW CRAFT
COCKTAILS
\$5 SELECT WINES
\$5 SELECT DRAFTS

THURSDAY:
\$10 ESPRESSO
MARTINI NIGHT
6PM- 8PM

WEEKEND BRUNCH:
SATURDAY & SUNDAY

Spiritless Cocktails / Wine

MOCK MULE 7
lavender, ginger beer, lime

BLACKBERRY FIZZ 🍷 7
blackberry, lavender,
lemon ,bubbles

PROSECCO (N/A) 🍷 10

GEISEN ROSE' 🍷 10

APEROL SPRITZ (NA) 🍷 11