

# ALCHEMY

## DINNER

SUNDAY-THURSDAY: 5:00-10:00,  
FRIDAY & SATURDAY: 5:00-10:30

## APPETIZERS

**BUTTERNUT SQUASH SOUP 8/10**  
*PUMPKIN SEEDS, SOUR CREAM*

**HOUSE MADE GUACAMOLE AND CHIPS<sup>V GF</sup> 13**

**PEI MUSSELS WITH GARLIC TOAST 16**  
*WHITE WINE, COCONUT CHILI OR TOMATO BROTH*

**CRISPY ARTICHOKE<sup>GF</sup> 12**  
*LEMON GARLIC AIOLI*

**BUFFALO WINGS<sup>GF</sup> 14**  
*CELERY AND BLUE CHEESE DIP*

**FRIED CALAMARI 14**  
*CHIPOTLE MAYO OR POMODORO SAUCE*

**HERBED CAESAR SALAD<sup>GF</sup> 15**  
*PARSLEY, PARMESAN, CROUTONS*

**CRISPY ARTICHOKE SALAD<sup>GF</sup> 16**  
*BABY ARUGULA, WHITE BEANS, PARMESAN*

**WARM MUSHROOM SALAD<sup>GF</sup> 15**  
*CREMINI, OYSTER, SHIITAKI MUSHROOMS, ARUGULA, APPLE, PARMESAN*

ADD GRILLED CHICKEN 6 ADD GRILLED SHRIMP 8

## SIDES

**SHELLS & CHEESE 11**  
*PEAS, BACON, BREAD CRUMBS*

**ROASTED BRUSSELS SPROUTS<sup>GF</sup> 9**

**SAUTÉED GARLIC SPINACH<sup>GF</sup> 9**

**SAUTÉED SPICY KALE<sup>GF</sup> 9**

**ORGANIC GREEN SALAD<sup>V GF</sup> 8**

**MASHED POTATOES<sup>GF</sup> 8**

**FRENCH FRIES<sup>GF</sup> 8**

*GARLIC & HERB +1 TRUFFLE PARMESAN +2  
GARLIC OR CHIPOTLE AIOLI +1*

## KIDS MENU 12

**GRILLED CHEESE AND FRIES**

**MINI BURGER AND FRIES**

**GRILLED CHICKEN & CHEESE SANDWICH AND FRIES**

**PASTA SHELLS WITH BUTTER**

**CHICKEN TENDERS**

V = VEGAN; GF = GLUTEN FREE (FRIED ITEMS ARE FRIED IN SAME FRYER AS NON GLUTEN FREE ITEMS)

20% GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## MAINS

**RAVIOLI WITH SPINACH AND RICOTTA 22**  
*BROWNED WITH GARLIC, ARUGULA, PARMESAN, PINE NUTS*

**RIGATONI WITH SAUSAGE 23**  
*SPICY TOMATO CREAM SAUCE*

**ALCHEMY SHELLS & CHEESE 20**  
*PEAS, BACON, BREAD CRUMBS*

GLUTEN FREE PASTA AVAILABLE UPON REQUEST +2

**SHEPHERD'S PIE<sup>GF</sup> 23**  
*GROUND BEEF AND LAMB, MASHED POTATOES, ONION, CARROTS, PEAS, PARMESAN*

**PAN ROASTED CHICKEN<sup>GF</sup> 25**  
*MASHED POTATOES, BRUSSELS SPROUTS, PEPPERCORN GRAVY*

**PAN SEARED COD<sup>GF</sup> 26**  
*COCONUT CURRY, GRILLED ZUCCHINI, BLACK RICE*

**PAN SEARED SALMON<sup>GF</sup> 26**  
*LEMON DILL BUTTER, MASHED POTATOES, SPINACH*

**GRASS FED HANGER STEAK<sup>GF</sup> 32**  
*HERBED BUTTER, MASHED POTATOES, SAUTÉED KALE*

**FRIED CHICKEN SANDWICH 18**  
*COLE SLAW, PICKLES, CHIPOTLE MAYO, FRIES AND SALAD*

**GRILLED CHICKEN SANDWICH 18**  
*BACON, ARUGULA, PICKLED ONION, GARLIC MAYO, FRIES AND SALAD*

**GRASS FED BURGER 19**

**TURKEY BURGER 18**

**HOUSE MADE VEGGIE BURGER<sup>V</sup> 18**

ALL BURGERS SERVED ON BRIOCHE BUN (VEGAN, GLUTEN FREE BUN +2),  
WITH LETTUCE, TOMATO, FRIES & SALAD  
ADD CHEDDAR, SWISS, HAVARTI, BLUE, GOAT 2  
BACON 3, AVOCADO 3, GARLIC OR CHIPOTLE AIOLI 1

## DESSERTS 12

**STICKY STOUT PUDDING**  
*TOFFEE SAUCE AND CANDIED HAZELNUTS*

**FLOURLESS CHOCOLATE CAKE<sup>GF</sup>**  
**APPLE CRISP**

**SCOOP OF GELATO<sup>GF</sup> 3**  
*VANILLA OR DARK CHOCOLATE FROM IL LABORATORIO DEL GELATO*

A PROCESSING FEE OF 3.5% WILL APPLY TO CREDIT CARD PAYMENTS

PLEASE VISIT OUR SISTER RESTAURANTS,  
HAMILTON'S AND HILLTOP TAVERN, BOTH IN  
WINDSOR TERRACE.

# ALCHEMY

## BRUNCH/LUNCH

MONDAY-FRIDAY 12:00-5:00, SATURDAY-SUNDAY 10:30-5:00

### BRUNCH

FRIED BANGERS WITH MAPLE SYRUP 8

EGG & CHEESE SANDWICH ON ENGLISH MUFFIN 7

BACON, HAM 3 EXTRA EGG 2

TOAD IN A HOLE 13

FRIED EGG IN RUSTIC SOURDOUGH, TOMATO DILL CREAM SAUCE

SWISS BREAKFAST<sup>GF</sup> WITH SALAD 16

SMOKED SALMON, POTATO ROSTI, OVER EASY EGG, SOUR CREAM, CAPERS, RED ONION

SWEET STOUT PANCAKES WITH FRESH FRUIT 16

BRIOCHE FRENCH TOAST WITH FRESH FRUIT 16

TWO EGGS ANY STYLE<sup>GF</sup> WITH TOAST, FRIES AND SALAD 14

TOFU SCRAMBLE<sup>V</sup>/OMELET<sup>GF</sup> 16

WITH TWO FILLINGS, TOAST, FRIES AND SALAD

EXTRA FILLINGS: SPINACH, MUSHROOMS, ONIONS, PEPPERS, TOMATO 1.00

CHEESE 2 SAUSAGE, BACON, HAM 3

HUEVOS RANCHEROS<sup>GF</sup> 17

BLACK BEANS, TOMATO SAUCE, CHEDDAR, SOUR CREAM, GUACAMOLE

ADD CHORIZO 3

CHORIZO EGGS<sup>GF</sup> 19

SUNNY SIDE UP EGGS, JALAPENO GRITS, CHORIZO, SALAD

EGGS BENEDICT WITH FRIES AND SALAD 17

EGGS FLORENTINE WITH FRIES AND SALAD 17

EGGS NORWEGIAN WITH FRIES AND SALAD 19

CORNED BEEF HASH & EGGS<sup>GF</sup> 22

HOLLANDAISE AND SALAD

PLEASE VISIT OUR SISTER RESTAURANTS,  
HAMILTON'S AND HILLTOP TAVERN, BOTH IN  
WINDSOR TERRACE.

### LUNCH

BUTTERNUT SQUASH SOUP 7.50/9.50

PUMPKIN SEEDS, SOUR CREAM

BUFFALO WINGS<sup>GF</sup> 14

CELERY AND BLUE CHEESE DIP

CRISPY ARTICHOKE<sup>GF</sup> 12

LEMON GARLIC AIOLI

HERBED CAESAR SALAD<sup>GF</sup> 15

PARSLEY, PARMESAN, CROUTONS

CRISPY ARTICHOKE SALAD<sup>GF</sup> 16

BABY ARUGULA, WHITE BEANS, PARMESAN

WARM MUSHROOM SALAD<sup>GF</sup> 15

CREMINI, OYSTER, SHIITAKI MUSHROOMS, ARUGULA, APPLE, PARMESAN

ADD CHICKEN 6 ADD SHRIMP 8

ALCHEMY SHELLS & CHEESE 19

PEAS, BACON, BREAD CRUMBS

RIGATONI WITH SAUSAGE 23

SPICY TOMATO CREAM SAUCE

GLUTEN FREE PASTA AVAILABLE 2

HANGER STEAK & EGGS<sup>GF</sup> WITH FRIES AND SALAD 32

BLT GARLIC MAYO, FRIES AND SALAD 17

GRILLED CHICKEN SANDWICH 18

BACON, ARUGULA, PICKLED ONION, GARLIC MAYO, FRIES AND SALAD

FRIED CHICKEN SANDWICH WEEKDAYS ONLY 18

COLE SLAW, PICKLES, CHIPOTLE MAYO, FRIES AND SALAD

GRASS FED BURGER 19

TURKEY BURGER 18

HOUSE MADE VEGGIE BURGER<sup>V</sup> 18

ALL BURGERS SERVED ON BRIOCHE BUN (VEGAN, GLUTEN FREE BUN +2),  
WITH LETTUCE, TOMATO, FRIES & SALAD  
ADD CHEDDAR, SWISS, HAVARTI, BLUE, GOAT 2  
BACON 3, AVOCADO 3, GARLIC OR CHIPOTLE AIOLI 1

### SIDES

BACON OR SAUSAGE<sup>GF</sup> 5

FRUIT PLATE<sup>V GF</sup> 8

JALAPEÑO GRITS<sup>GF</sup> 7

ORGANIC GREEN SALAD<sup>V GF</sup> 8

SAUTÉED GARLIC SPINACH<sup>GF</sup> 8

FRENCH FRIES<sup>GF</sup> 8

GARLIC & HERB +1

TRUFFLE PARMESAN +2

GARLIC OR CHIPOTLE AIOLI +1

SHELLS & CHEESE 11

PEAS, BACON, BREAD CRUMBS

POTATO ROSTI<sup>GF</sup> 4

TOAST 2

SOURDOUGH, SEVEN GRAIN, ENGLISH MUFFIN

### KIDS MENU 12

GRILLED CHEESE AND FRIES

MINI BURGER AND FRIES

GRILLED CHICKEN & CHEESE SANDWICH AND FRIES

PASTA SHELLS WITH BUTTER

PANCAKE WITH FRUIT

CHICKEN TENDERS WEEKDAYS ONLY

### DESSERTS 12

STICKY STOUT PUDDING

TOFFEE SAUCE AND CANDIED HAZELNUTS

FLOURLESS CHOCOLATE CAKE<sup>GF</sup>

APPLE CRISP

SCOOP OF GELATO<sup>GF</sup> 3

VANILLA OR DARK CHOCOLATE FROM IL LABORATORIO DEL GELATO

A PROCESSING FEE OF 3.5% WILL APPLY TO CREDIT CARD PAYMENTS

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## DINNER SPECIALS

**FISH TACOS \$7/1 OR \$19/3**  
SALMON & COD, PICO DE GALLO, GUACAMOLE, CHIPOTLE MAYO

## WEEKLY SPECIAIS

### MUSSELS MONDAY

OUR AMAZING MUSSELS WITH FRIES OR SALAD AND A GLASS OF WINE \$24

### BURGER & BEER

WEEKDAYS 11:30-3

GET ANY HALF PINT OF BEER FOR \$3 WHEN YOU ORDER ANY FULL SIZE BURGER

# ALCHEMY

## COCKTAILS – 14

### BROOKLYN

RITTENHOUSE RYE, SWEET VERMOUTH, MARASCHINO LIQUEUR

### DARK & STORMY

GOSLING'S BLACK SEAL, FRESH GINGER, HONEY, LIME, SODA

### SMOKEY PALOMA

ILEGAL MEZCAL (SMOKED TEQUILA), APEROL, GRAPEFRUIT, LIME, SALT RIM

### THE FALLEN ANGEL

ANGEL'S ENVY BOURBON, CHAMBORD, PINEAPPLE, LEMON

### GIN SMITH

GIN, PEAR PURÉE, HONEY, ROSEMARY, SODA

### EMILY ROSE

HENDRICK'S GIN, LILLET WHITE, LEMON, HONEY

### FRENCH MARTINI

VODKA, CHAMBORD, PINEAPPLE

### EL DIABLO

JALAPENO INFUSED CIMARRON BLANCO, CRÈME DE CASSIS, LIME, GINGER ALE

### TEATINI

VODKA, EARL GREY TEA, SAINTE GERMAINE

### CLAMBERSKULL

WILD TURKEY 101, FRESH GINGER JUICE, HONEY, O.J.

### HOT CIDER

GOSLING'S BLACK SEAL, SPICED APPLE CIDER

### GROG

SHIPWRECKED SPICED RUM, LEMON, HONEY

### HOT TODDY

BOURBON, HONEY, LEMON, CLOVE, CINNAMON, HOT WATER

### MULLED WINE

## MOCKTAILS – 8

### VIRGIN HOT CIDER

### LIGHT & BREEZY

FRESH GINGER, HONEY, LIME, SODA

### VIRGIN PASSIONFRUIT MOJITO

### RUBY FIZZ

GRAPEFRUIT, POMEGRANATE, LEMON, SIMPLE, SODA

## BEVERAGES

### JUICES 3.50/5

ORANGE, GRAPEFRUIT, PINEAPPLE, CRANBERRY, APPLE

### SODAS 3/4

COKE, SPRITE, DIET COKE, GINGER ALE

SARATOGA SPARKLING 12oz 5.00

AQUA PANNA 500ML 4.50 1L 6.00

### HARNEY & SONS TEA 4

ENGLISH BREAKFAST, EARL GREY, CHAMOMILE, MINT, GREEN

BROOKLYN ROASTING COFFEE 4

ICED COFFEE/TEA 4

ESPRESSO / AMERICANO 3

CAPPUCINO/LATTE 5

HOT CHOCOLATE 5.00

## LOCAL DRAFTS

### BLUE POINT TOASTED LAGER 7

AMBER, LIGHTLY SPICY HOPS, RICH TOASTED MALTS. NY. 5.5%

### TORCH AND CROWN APRÉS WINTER ALE 8

NY. AMBER, MALTY, ORANGE, TOFFEE, SUBTLE WINTER SPICES. 6.8% ABV

### HUDSON NORTH CIDER 8

NY. CRISP, FULL BODIED, CLASSIC. 5% ABV

### GREENPORT HARBOR OTHER SIDE IPA 9

NY. FLORAL, ORANGE, GRAPEFRUIT WITH GOOD MALT BACKBONE. 7.5% ABV

### THREES SOUND OF EXCLAMATION 10OZ 10

NY. BARLEYWINE, VANILLA, BOURBON, DRIED FRUITS. 11% ABV

### ROCKAWAY BLACK GOLD IRISH STOUT 8

CHOCOLATE AND COFFEE NOTES, TOUCH OF CARAMEL. NY. 5.6%

### VICTORY PRIMA PILS 8

PA. CRISP, TANGY CITRUS, FLORAL HOPS. 5.3% ABV

### OMMEGANG WITTE 8

BELGIAN WHITE. BANANA, CITRUS, CORIANDER. NY. 6.9%

## BOTTLES & CANS

### PABST BLUE RIBBON 5

### PBR AND A SHOT OF OLD GRAND-DAD 9

### PRESIDENTE 7

### BUD LIGHT 6

### FOUNDERS ALL DAY IPA 7

### HITACHINO WHITE 12

### DELERIUM TREMENS 11

### CHIMAY RED BELGIAN TRAPPIST ALE 13

### ATHLETIC GOLDEN ALE NONALCOHOLIC 8

### STELLA ARTOIS 0.0 NONALCOHOLIC 7

## RED WINE

CABERNET SAUVIGNON SANTA JULIA, MENDOZA, ARGENTINA, 2022 11/39

MALBEC ORGANIC GRAPES BOUSQUET, MENDOZA, ARGENTINA, 2021 11/39

SANGIOVESE CARPINETO, DOGAJOLO, SUPER TUSCAN, ITALY, 2020 12/42

PINOT NOIR ANGELS INK, MONTEREY, CA, 2021 13/45

## WHITE WINE

PINOT GRIGIO CADONINI, DELLE VENEZIE, ITALY, 2022 11/39

GRUNER VELTLINER ORGANIC STADT KREMS, AUSTRIA, 2021 12/42

SAUVIGNON BLANC/SÉMILLON LE 5 DES VIGNOBLES GREFFIER. 2022 13/45

## SPARKLING AND ROSÉ

ROSÉ GRENACHA, BODEGAS BORSAO, SPAIN, 2022 11/39

CAVA POEMA EXTRA DRY, METODO TRADITIONAL, PENEDÈS, SPAIN 11/39

PROSECCO ROSÉ (SPARKLING) LAMBERTI, VINO SPUMANTE 13/45

A PROCESSING FEE OF 3.5% WILL APPLY TO CREDIT CARD PAYMENTS

# HAPPY HOUR

**\$2 OFF ALL DRINKS**  
MONDAY-THURSDAY 3:00-6:00 PM  
AFTER KITCHEN CLOSSES EVERY NIGHT

## SNACKS

MONDAY-THURSDAY 3:00-6:00 PM

**PEI MUSSELS WITH GARLIC TOAST 10**  
*WHITE WINE, COCONUT CHILI OR TOMATO BROTH*

**CRISPY ARTICHOKE 9**  
*LEMON GARLIC AIOLI*

**FRIED CALAMARI 10**  
*CHIPOTLE MAYO OR POMODORO SAUCE*

**MINI BURGER 10**  
*LETTUCE, TOMATO, ON ENGLISH MUFFIN*  
*CHEDDAR, SWISS, HAVARTI, BLUE, GOAT 1.50*  
*BACON 2.00, AVOCADO 2.50, GLUTEN FREE BUN 1.00*

**ORGANIC GREEN SALAD 6**

**FRENCH FRIES 6**  
*GARLIC & HERB +1 TRUFFLE PARMESAN +2*  
*GARLIC OR CHIPOTLE AIOLI +1*

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