



HAPPY HOUR MENU

Available in the Bar,
Lounge & Patio Area Only

Tuesday thru Saturday
3p - 7pm

OYSTERS

22/half dozen

42/dozen

WELLFLEET* *Cape Cod, MA*
briny, plump texture, crispy, clean finish

RAPPAHANNOCK* *Topping, VA*
buttery briny flavor, refreshing clean finish

Bijou* *New Brunswick, Canada*
clean, silky, crisp sweet finish

CHESAPEAKE BAY* *Chesapeake, MD*
mild, meaty, clean, low salt

TEDDY MAC & CHEESE 8
cheddar, parmesan, smoked gouda, herb bread crumbs

TEDDY NACHOS 10
black bean chili, beef chipotle fundido, pico de gallo, lime crema

TWO SHORT RIB SLIDERS 14
jalapeno aioli, served with french fries

CRISPY CHICKEN BITES 10
mambo sauce

TEDDY QUESADILLA 10
chicken, mozzarella, bbq aioli

CRAB & PEA SOUP 11
lemon tarragon crème fraiche

ARTICHOKE ARANCINI 9
lemon crema

BLACKENED SHRIMP TACOS 13
two tacos, pico di gallo, chipotle crema

TEDDY CHEESEBURGER* & FRIES 20

lettuce, tomato, onion, cheddar, teddy sauce
add bacon 3

CRISPY BRUSSELS SPROUTS 9
miso caramel, pickled cranberries

TEDDY CHEESE FRIES 9
cheddar, mozzarella, cheese fondue

add 3oz pulled braised short rib 3
add black bean chili 2

CHEESE & CHARCUTERIE BOARD 40

prosciutto, capicola, genoa salami, italian brie, aged cheddar, gogonzola, nuts, pickled onions, berry jam, toasted rustic bread

DRAUGHT BEER

Victory 'Prima' Pilsner 6
Downingtown, PA (5.3% ABV)

Honor Brewing 'Freedom' IPA 6
Sterling, VA (6.4% ABV)

Port City Porter 6
Alexandria, VA (7.2% ABV)

HARD SELTZER

High Noon Vodka & Grapefruit, CA 5

Truly Strawberry-Lemonade, MA 5

Due to the extraordinary increases we have experienced in labor and operating costs, a 3.5% RESTAURANT SURCHARGE will be added to all checks. We thank you for your support and understanding.

ONE CHECK PER TABLE. NO SEPARATE CHECKS. LIMIT FIVE (5) CREDIT CARDS PER TABLE.

*Consuming raw or undercooked foods (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have special dietary requirements.

A gratuity of 20% will be added to parties of FIVE or more guests

TEDDY'S 26 DAYS BARREL AGED COCKTAILS

BARREL NO. 1 - THE ROUGH RIDER 10

Del Maguey Vida Mescal, Rough Rider Bull Moose Rye, D.O.M. Benedictine, Peychaud's Bitters

BARREL NO. 2 - THE CONSERVATIONIST 10

Macchu Pisco, Lustau Sherry, Solerno Blood Orange Liqueur, Lavender Bitters

BARREL NO. 3 - THE TRUST BUSTER 10

Old Forester Signature Bourbon, Cynar, Punt e Mes, Regan's Orange Bitters

BARREL NO. 4 - THE LION 10

Clyde May's Whiskey, Laird's Apple Jack, Barrow's Intense Ginger, Apple Bitters

BARREL NO. 5 - THE TR MANHATTAN 10

Buffalo Trace Bourbon, Chartreuse Yellow, Dolin Rouge, Angostura Bitters

DRAFT COCKTAILS

LADY OUTLAW 10

Tito's Handmade Vodka, Elderflower Liqueur, Lemon Sour, Lavender Bitters

PEACEMAKER 10

Miles Gin, Blueberry-Basil Shrub, Pineapple Juice, Lime, Prosecco

HAVANA MARGARITA 11

Corazon Blanco Tequila, Rose Wine, Triple Sec, Agave Syrup, Lime

SIGNATURE COCKTAILS

SAFARI SANGRIA-GLASS 10

Vinho Verde, Orange Liqueur, Apple, Grapefruit, The Bitter Truth Creole Bitters, Sweet Lime Foam

STRAWBERRY MINT JULEP 10

Woodford Mint Infused Bourbon, Strawberry Syrup, Lime juice

THE GOVERNOR 10

Beefeater Gin, Rosemary Shrub, Dry Vermouth, Hard Cider, Apple Bitters

SHEENEY'S RICKEY 10

Green Hat Gin, Bourbon Reduction, Lime Juice, Seltzer, Sweet Lime Foam

LIQUORS

Deep Eddy Vodka	8	Old Forester 100 Bourbon	10
Miles Gin	8	Arette Blanco Tequila	8
Flor de Cana Rum	8	Rough Rider Rye Whiskey	10

WINES BY THE GLASS

SPARKLING

Prosecco D.O.C. Brut 10
Costello di Gabbiano, Veneto, Italy NV

WHITE

CHENIN BLANC 10
M.A.N. Family Wines, Stellenbosch, South Africa 2022

Riesling 10
Bex, Nahe, Germany 2021

ROSE

Rosé 9
Jean-Luc Colombo "Cape Bleue", Provence, France 2022

RED

Cote du Rhone 10
Jean-Luc Colombo 'Les Abeilles', Rhone, France 2019

Sangiovese 10
Di Majo Norante, Molise, Italy 2020