



234 REHOBOTH AVENUE | 302-278-7677
GRehoboth.com

Beginnings

NAAN & FRUIT CHUTNEY

olive oil & cardamom brushed naan,
winter fruit chutney 10

OXTAILS

fresh jerk spiced & slow roasted oxtails,
green papaya salad 15

PIKILIA

baba ganouj, hummus, tzatzaki sauce,
oven roasted spiced olives, spicy feta
spread, oven roasted lavash
3/17 5/20

BATTERED SHRIMP

lightly battered & spiced shrimp, house
made mayo, tandoori spice, roasted
garlic 9

POTTED RABBIT

similar to a mousse or pate, crusty
baguette & pickled vegetables 15

PUB MUSSELS

local bacon, dry irish cider, shallot, garlic,
fresh thyme, butter, blue bay mussels
15

OYSTER AND ONION SOUP

slow roasted tri-color onions, fresh
oysters, bruleed aged cheddar 7

CHEFS DAILY SOUP CREATION *

Small Plates

PUMPKIN & ASIAN PEAR SALAD

spiced pumpkin, baby kale, asian pear,
farro, pumpkin seed vinaigrette, lime,
pumpkin seeds 15

HOUSE SALAD

boston bibb lettuce, winter stone fruit,
lemon thyme vinaigrette 12

CAESAR SALAD

romaine lettuce, kale, croutons, house
made caesar dressing, pecorino romano
cheese 10

INDO-FRENCH CASSOULET

white beans, bacon, ham, rabbit, tomato,
Indian spices, lavoush 15

CRAB CAKES

galette de crabe-no bread crumbs,
jumbo lump crab, watercress honeycrisp
apple salad, roasted garlic aioli, french
mustard cabbage slaw 17

BONE MARROW

oven roasted "split bone" marrow, salsa
verde, local baguette 15

CAVATELLI

ricotta cavatelli, local made turkey
sausage, kale, white bean, asiago, chives
14

FILET TRIO

local filet mignon, pesto-cream,
carmalized shallots, masala sauce,
lavash, kabocha squash apple puree,
marinated green papaya 25

Large Plates

DUO OF PORK

plum-hoisin lacquered bone-in pork belly, slow roasted spiced pork cheeks, pan roasted root
vegetables, poached kumquats & grapefruit segments 27

ROASTED CHICKEN

brined & seasoned skin-on chicken breast & wing lemon herb marinated, fava beans, english
peas, herbed butter 27

DRY AGED PORTERHOUSE

dry aged bone-in 14oz porterhouse, herb marinated, sauce au poivron vert, lancashire hotpot
39

BRAISED SHORT RIBS

slow braised short ribs, house made tagliatelle, mushrooms, garlic cream 28

DUCK

pan roasted duck breast, cherry pomegranate reduction, roasted sweet potato puree, pan
roasted local carrots 28

VEGAN PASTA

butternut squash "noodles", pumpkin seed pesto, pan roasted plantains, romanesco, roasted
grapes 18

PROSCIUTTO WRAPPED MONKFISH

coconut lime buerre blanc, pan seared brussels & local carrots 24

SALMON

pan seared salmon, seasonal risotto 26

DAY BOAT SCALLOPS

pan roasted scallops, kobocho squash honeycrisp apple puree, romanesco, radish, micro
greens, pomegranate buerre blanc 26

GNOCCHI DUO

chef made russet potato goat cheese & sweet potato gnocchi, pumpkin seed pesto cream,
asiago cheese 17
add grilled chicken 24

CHICKEN TIKKA MASALA

chicken breast marinated in yogurt & spices, spiced tomato ginger sauce, olive oil and herb
brushed naan 24

G BURGER

local beef, imported english cheddar, caramelized shallots, house sauce, truffle asiago fries 15

Additions

GRAINY MUSTARD MASH

french style grainy mustard, russet potatoes, butter, 7

PAN ROASTED VEGETABLES

beets, turnips, carrots, parsnips, pumpkin, celery root 7

LOCAL CARROTS

local tri-colored carrots, butter, olive oil, salt & pepper 6

PAN ROASTED BRUSSELS SPROUTS

butter, salt & pepper 7

HOUSE FRIES

asiago, parsley, truffle essence 6

SEASONAL RISOTTO *

20% gratuity may be included for parties of 8 or more.

\$5 charge for split plates.

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness.

* Please ask your server for pricing information on daily creations.



RED

A TO Z PINOT NOIR 14/45

VELVET DEVIL MERLOT 9/32

NOBLE CABERNET 9/32

SMITH & HOOK CABERNET 14/46

HULLABALOO RED ZINFADEL
10/36

CATENA VISTA FLORES MALBEC
11/37

WHITE

DEMARTINO SAUVIGNON BLANC
10/36

PONGA SAUVIGNON BLANC 8/32

CAPE MENTELLE SAUVIGNO
BLANC SEMILLION 10/34

CLOUDY BAY SAUVIGNON BLANC
16/48

KRIS PINOT GRIGIO 11/37

MER SOLEIL CHARDONNAY
11/37

TERRAZAS CHARDONNAY 14/45

MER SOLEIL UNOAKED
CHARDONNAY 11/37

NEWTON CHADONNAY 16/48

CONUNDRUM WHITE BLEND
11/37

SMOKE TREE ROSE 15/48

BUBBLY

CHANDON BRUT 9

CHANDON ROSE 9

VUEVE CLICQUOT 35/75

HAND CRAFTED COCKTAILS

HOT LIPS

rocktown basil vodka, guava puree, lemon 10

G MULE

rocktown vodka, lime, goslings ginger beer 10

SHOW ME LOVE

titos vodka, passion fruit puree, lime 10

SOUTH PHILLY DIRTY

federal hill distillery stateside vodka, pepperchini 11

WISE & FASHIONABLE

bonded bourbon, sugar, angostura bitters 10

BARREL AGED MANHATTAN

bulliet bourbon, bulliet rye, angostura bitters 12

MIXED EMOTIONS

patron silver tequila, grand marnier, grapefruit, agave 12

INDECENT EXPOSURE

don julio silver tequila, mezcal, mint, jalapeno, pineapple 12

G SPOT

hendrick's gin, st. germaine, cucumber, pomegrante, lemon, tonic 14

BOTTLED BEER

COORS LIGHT 4

MILLER LITE 4

AMSTEL LIGHT 5

DOS EQUIS 6

HEINEKEN 6

BLUE MOON 6

TECATE 6

NEW CASTLE BROWN ALE 6

YUENGLING 5

DOGFISH 60 MINUTE IPA 7

DOGFISH SEAQUENCH 7

DOGFISH NAMASTE 7

DOGFISH PUMPKIN ALE 7