DECLARATION

LATE NIGHT MENU

Monday - Thursday **10p - 11p**

Friday & Saturday **11pm - 1am**

Sunday **9p-10p**

LATE NIGHT FAVORITES

Kale Salad pears, dried cranberries, pumpkin seeds, cider vinaigrette, parmesan **6**

Balsamic Roasted Chicken Wings blue cheese mousse, rosemary, orange **8**

THIRTEEN COLONY PIES ~ 17.76 EACH

DE Thomas McKean ricotta, parmesan, fresh mozzarella, sausage, idiazabal cheese, brussels sprouts

PA Benjamin Franklin rosemary pears, big boy farm goat cheese, wilted escarole, red wine gastrique

NJ Francis Hopkinson salami, tomato, mozzarella, chilli oil, honey

GA Lyman Hall sweet shaved vidalia onions, black peppers, pecorino, oregano

CT Roger Sherman meatball, housemade ricotta, san marzano tomatoes, roasted peppers

MA John Adams clam, red & white, garlic, chilli flakes, olive oil, parmesan

MD Samuel Chase butternut squash, sage ricotta, mozzarella, roasted garlic, truffle honey

SC Thomas Heyward sweet potato, blue cheese, basil, sweet onions, figs

NH Matthew Thornton mushroom, kale pesto, mozzarella, olive oil, parmesan

VA Thomas Jefferson smithfield ham, arugula, lemon, olive oil, oven roasted tomatoes, fresh mozzarella

NY Lewis Morris potato, caper creme fraiche, arugula, lemon, cured salmon

NC Joseph Hewes braised pork, dijon, smoked mozzarella, apples, north carolina bbq gastrique

RI William Ellery salted cod, potato, parsely, garlic

DECLARE YOUR OWN

BROOKLYN STYLE - fresh mozzarella, grated imporated parmesan, fresh basil, san marzano tomatoes, extra virgin olive oil **14.50/17.50**

MARGHERITA STYLE - fresh garlic, crushed tomatoes, basil, extra virgin olive oil **11/14**

3.00 each meat topping, 2.00 each vegetable topping

Sausage	**Meatball**	**Kale**	**Pepperoni**	**Roasted Red Peppers**
Olives	**Garlic**	**Arugula**	**Mushroom**	**Ricotta Cheese**
Sweet Onions	**Smithfield Ham**	**Goat Cheese**	**Brussels Sprouts**	

DECLARATION

HAPPY HOUR

Monday - Sunday
4p - 7p

Salted Cod Fritters honey aioli, lemon	**6**
Kale Salad pears, dried cranberries, pumpkin seeds, cider vinaigrette, parmesan	**6**
Balsamic Roasted Chicken Wings pickled celery, caramelized onions	**8**
Virginia Clams white wine, garlic, lemon, olive oil	**8**
Oven Roasted Figs sweet potato mascarpone, red wine balsamic gastrique	**7**
Fried Mozzarella butternut squash, sage, truffle honey	**6**
Short Rib Meatball beef, veal, reggiano, housemade ricotta, sweet pepper crouton telefono	**11**
Gnocchi Mac & Cheese smoked gouda, fall squash, parmesan	**8**
Brixx Oven Roasted Apples maple goat cheese	**7**
Brussels Sprouts cranberry, pine nuts, sherry cinnamon vinaigrette	**8**
Beets whipped ribiolona, orange, olive oil	**7**
Escarole & Caesar Salad torn croutons, grana padana, caesar dressing, parsley	**7**
Chopped Salad pecorino cheese, soppressatta, tomato, chiffornade greens, olives, lemon oregano dressing	**8**

DRINKS

Craft Cocktails	**8**
House Brand Cocktails	**6**
Select House Brand Wines	**7**
Select Beers	**5**