

Cheese & Charcuterie

selection of 3 – 12.50 additional selections – 3.75

Black River Blue North Hendren cheese cooperative

Camembert Chatham Sheep Herding Co., New York

Humboldt Fog Goat Cypress Grove, California

Marieke Aged Gouda Penterman, Wisconsin

Les Freres Crave Brothers, Wisconsin

Smoked Hudson Valley Duck Breast

Wild Boar Cacciatorino red wine dried sausage

Broadbent Country Ham aged dried cured ham

Petite Jesu coarse rustic salami

Chorizo spiced smoked dried sausage

Starters & Salads

Lobster Bisque fresh lobster meat, sherry 13.50

Crispy Free Range Chicken Livers romanesco sauce, salad of frisée, egg, radish, applewood smoked bacon 11.00

Baby Arugula blue cheese, red wine poached pear, toasted pistachios, red wine vinaigrette 10.50

Market Greens grape tomatoes, French radish, cucumber, fresh herbs, dijon vinaigrette 9.50

Roasted Beets aged goat cheese, red wine vinaigrette, micro greens 11.00

Country Ham & Crispy Poached Organic Egg shaved aged gouda, seasonal greens, haricots verts, dijon vinaigrette 11.50

add to any salad shrimp 4.50 chicken 3.00 grilled flat iron steak 7.50

Sandwiches & Burgers

Salmon Burger remoulade, onion confit, lettuce & tomato 12.50

Grilled Pesto Chicken roasted peppers, goat cheese, onion confit, market greens, ciabatta 10.00

Pressed Cuban slow roasted pork, Virginia ham, dijon roasted garlic aioli, pickles, gruyere 10.00

Ten 18 Sirloin Burger or Turkey Burger brioche bun, lettuce, tomato, onion 10.50

choice of cheese: blue, swiss, cheddar, dill havarti, goat 2.00

additional toppings: sautéed mushrooms 1.50 sautéed onions 1.50 applewood bacon 2.00

add french fries 2.50 add side salad 2.50

Entrées

Spinach Pasta & Pork Sausage Ragout spinach noodles, pork sausage tomato ragout, ricotta 15.00/19.50

Olive Oil Poached New England Cod olive tapenade, braised fennel and yellow onion, roasted fingerling potatoes, spinach 20.00

Prince Edward Island Mussels white wine, garlic, shallot, herbs 15.00/19.50

add french fries 2.50

Steak Frites bourbon glazed flat iron steak, french fries 22.50

Sides 5.00 each

brussels sprouts with onion and bacon

macaroni & cheese

beer battered onion rings with chipotle aioli

sautéed oyster mushrooms with garlic & shallot

seasoned bistro fries

roasted beets

sautéed baby spinach

grilled asparagus & slow roasted shallots