

## Cheese & Charcuterie

selection of 3 – 12.50 additional selections – 3.75

**Goredawnzola** Green Mountain Blue Cheese Co., Vermont

**Camembert** Chatham Sheep Herding Co., New York

**Humboldt Fog Goat** Cypress Grove, California

**Landaff** Erb Family Farm, New Hampshire

**Les Frères** Crave Brothers, Wisconsin

**Lamb Prosciutto** dry aged lamb

**Wild Boar Cacciatorino** red wine dried sausage

**Broadbent Country Ham** aged dried cured ham

**Petite Jesu** coarse rustic salami

**Chorizo** spiced smoked dried sausage

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## Starters

**Crispy Free Range Chicken Livers** romanesco sauce, salad of frisée, egg, radish, applewood smoked bacon 10.00

**Braised Pork Belly** oatmeal stout braising jus, red cabbage, 12.50

**Maine Lobster Bisque** fresh lobster meat, sherry 14.00

**Seared Local Sea Scallops** chanterelle mushrooms, braising greens, potato rosti 14.00

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## Salads

**Baby Arugula** fresh pear, crumbled blue cheese, toasted walnuts, red wine vinaigrette 10.00

**Market Greens** grilled red onion, roasted tomato, cucumber, shaved haruki turnip, black pepper vinaigrette, grilled bread 9.75

**Roasted Beets & Aged Goat Cheese** red wine vinaigrette, micro greens 10.00

**Kentucky Country Ham & Crispy Poached Organic Egg** shaved Roth Kase Gran Queso (WI), seasonal greens, haricots verts, dijon vinaigrette 12.50

add to any salad shrimp 5.25 chicken 4.25 grilled skirt steak 9.50

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## Small Plates

**Brussels Sprouts** yellow onion, applewood smoked bacon 6.75

**Macaroni & Cheese** creamy parmesan, gruyère, cheddar 6.75

**Beer Battered Onion Rings** beer battered sweet red onion, chipotle aioli 6.00

**Sautéed Oyster Mushrooms** garlic, shallot, fresh herbs, grilled bread 6.50

**Seasoned Bistro Fries** paprika, garlic, cayenne pepper, chipotle aioli 6.00

**Roasted Beets** local organic beets, garlic, herbs, olive oil 6.50

**Braised Seasonal Greens** white wine, garlic, shallot, olive oil 6.50

**Roasted Root Vegetables** garlic, rosemary & olive oil 6.50

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## Pasta

**Spinach Pasta & Pork Sausage Ragout** spinach noodles, pork sausage tomato ragout, Salvatore ricotta 18.00

**North Hendren Blue Cheese & Roasted Beet Ravioli** braised winter greens, sage white wine reduction, toasted pinenuts, beet jus 16.50

**Fresh Made Fettuccine, Chorizo & Shellfish Beurre** shrimp, scallop mussels, Roth Kase Gran Queso 19.50

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## Entrées

**Ten 18 Sirloin Burger or Turkey Burger** sesame bun, lettuce, tomato, onion 12.00

choice of cheese: blue, swiss, cheddar, dill havarti, goat 2.00 side salad 2.50

additional toppings: sautéed mushrooms 1.50 sautéed onions 1.50 applewood bacon 2.00 french fries 3.50 fried egg \$2.00

**Prince Edward Island Mussels** white wine, garlic, shallot, herbs 14.50/18.50

add french fries 3.50

**Roasted Free Range Chicken Breast** roasted pepper oil, peperonata, sautéed spinach, mascarpone polenta 18.50

**Olive Oil Poached New England Cod** olive tapenade, braised fennel, roasted fingerling potatoes, spinach 19.50

**Crispy Skin Local Striped Bass** white wine beurre, mushrooms braised greens, butternut squash ravioli 24.00

**Grilled Skirt Steak** certified angus, antibiotic & hormone free

shallot confit, red wine jus, oyster mushroom, fingerling potato hash 26.00

## Bottled Beer

FULL SAIL, Session Lager, OR, 5.1% 5.50  
LAGUNITAS, Pilsner, CA, 6.2% 6.50  
ROGUE DEAD GUY, Mai-bock Ale, OR, 6.5% 7.50  
STONE, IPA, Sandiego, CA, 6.9% 6.00  
OMMEGANG HENNEPIN, Farmhouse Ale, NY, 7.5% 8.00  
ST BERNARDUS PRIOR 8, Double Ale, Belgium, 8.0% 10.00  
TRIPLE KARMELIET, Blonde Triple Ale, Belgium, 8.0% 12.00  
TROEGS, "Troegenator", Doublebock, PA, 8.2% 7.50  
DELIRIUM TREMENS, Pale Ale, Belgium, 9.0% 13.25  
OLD RASPUTIN, Imperial Stout, CA, 9.0% 7.00

## Draft Beer

BELFAST BAY, McGovern's Oatmeal Stout, ME, 5.1% 7.00  
HARPOON, Winter Warmer, Windsor, VT, 5.9% 6.00  
NARRAGANSET, Lager, RI, 5.0% 5.50

## Root Beer

SPRECHER ROOT BEER, Glendale, WI 5.00

## Hard Cider

CRISPIN, Hard Cider, Minneapolis, MN, 5.0% 6.50

## Seasonal Brew

Smutty Nose, Pumpkin Ale, Portsmouth, NH 5.6% 6.50

## Dry Sherry

LUSTAU Dry Olorosso, 20 yr VOS, Jerez, Spain 18.00

LUSTAU Manzanilla, Sanlucar, Jerez, Spain 9.00

## Sparkling Wine

GRAHAM BECK BRUT, South Africa NV 11.00/44.00  
DELAMOTTE BRUT BLANCS de BLANCS, Champagne, France 1999 145.00  
SCHRAMSBERG BRUT BLANC de BLANCS, California 2005 75.00

## White Wine

Arneis, CERETTO, "Blange", Lange, Italy 2009 48.00  
Chardonnay, BERNARD DEFAIX, Petit Chablis, Burgundy, France 2010 12.50 / 48.00  
Chardonnay, DOMAINE LEFLAIVE, Macon Verze, Burgundy, France 2008 85.00  
Chardonnay, EXPRESSION, Sonoma Coast, California 2008 14.00 / 54.00  
Chenin Blanc, DOMAINE DE LA TAILLE AUX LOUPS, Montlouis-Sur-Loire, France 2009 52.00  
Cortese, ARALDICA, Gavi, Piedmont, Italy 2009 32.00  
Gruener Veltliner, HOPLER, Oesterreich, Austria 2010 11.00 / 40.00  
Pinot Blanc, ZIND HUMBRECHT, Alsace, France 2008 48.00  
Riesling, SELBACH, Mosel, Germany 2010 9.50/ 36.00  
Riesling, HERMANN WEIMER, "Dry" Finger Lakes, New York 2008 54.00  
Sauvignon Blanc, BUITENVERWACHTING, South Africa, 2010 8.50 / 34.00  
Sauvignon Blanc, JEAN-PAUL PICARD, Sancerre, France 2010 58.00  
Grenache Blanc/Viognier/Roussanne, DAUVERNE RANVIER, Cotes du Rhone, France 2009 10.00 / 38.00  
Viura-Malvasia Blend, VIVANCO, Rioja, Spain, 2010 32.00

## Red Wine

Barbera d'Asti, DAMILANO, Piedmont, Italy 2009 38.00  
Cabernet Franc, DOMAINE GUION, Bourgueil, Loire Valley, France 2009 42.00  
Cabernet Franc Blend, TENUTA DI BISERNO, "Ill Pino", Tuscany, Italy 2005 110.00  
Cabernet Sauvignon, TRIG POINT, Alexander Valley, California 2009 14.00 / 54.00  
Cabernet Sauvignon Blend, FRANK PHELAN, St. Estèphe, Bordeaux, France 2000 85.00  
Cabernet Sauvignon, STAGLIN, Rutherford, Napa Valley, California 2001 250.00  
Cabernet Sauvignon, STAGLIN, Rutherford, Napa Valley, California 2002 (375ML) 140.00  
Grenache / Syrah, DOMAINE DES JOUGLA, St. Chinian, Languedoc, France 2009 12.00 / 46.00  
Grenache / Syrah / Mouvedre, GRANT BURGE, "Holy Trinity", Barossa Valley Australia 2008 75.00  
Merlot / Cabernet Sauvignon, THUNEVIN, Bordeaux 2009 11.00 / 42.00  
Malbec, YAUQUEN, Mendoza, Argentina 2009 32.00  
Pinot Noir, POPPY, Monterey, California 2009 13.50 / 52.00  
Pinot Noir, EXPRESSION 44, "Zena Crown", Eola-Amity Hills, Oregon 2007 75.00  
Pinot Noir, BERNARD MOREAU, Chassagne-Montrachet, Burgundy, France 2009 78.00  
Pinot Meunier, WILLAKENZIE, Willamette Valley 2007 68.00  
Sangiovese, BASTIONI, Chianti Classico, Tuscany, Italy, 2008 38.00  
Sangiovese, SILVERADO, "Soda Creek Vineyard", Napa Valley, California 2006 58.00  
Syrah, DOMAINE BAHOURAT, Costieres de Nimes, France 2008 32.00  
Tempranillo, MANON, Castilla, Spain 2009 9.00 / 32.00  
Zinfandel, REDBONE, Dry Creek Valley, California 2008 10.00 / 38.00

## Rose

Cinsault Blend, TRIENNES, Var, Provence, France 2009 10.00 / 38.00

## Specialty Cocktails

JOURNALIST Beefeater gin, dry vermouth, sweet vermouth, Cointreau, fresh squeezed lime, bitters 12.50  
MAKER'S OLD FASHIONED Muddled with orange, bitters, red wine marinated cherries 10.00  
PERFECT RYE MANHATTAN, Bulleit rye, sweet vermouth, dry vermouth, bitters, marinated cherries 12.50  
TOM COLLINS Tanqueray gin, fresh lemon, club soda on ice 10.50  
SANGRIA Red or White Wine, fresh fruit juices 6.00glass / 18.00 carafe

## Winter Warmers

SPICED RUM HOT CIDER clove & cinnamon squeezed lime 9.50  
GRAND MARNIER CAFE Kahlua, Bailey's, coffee, whipped cream 10.00  
IRISH, MEXICAN or ITALIAN COFFEE whipped cream 8.50