

## APPETIZERS

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### **CHEESE & CHARCUTERIE PLATE \$16**

Chef's Selection of 3 Artisanal Cheeses, House-Made Charcuterie, Pickled Vegetables

### **MUSSELS \$10**

PEI Mussels, Chili Garlic & White Wine Sauce, Grilled Baguette

### **CHICKEN WINGS \$9**

Mild, Hot, BBQ, Korean BBQ

### **FRIED CALAMARI \$8**

Cornmeal Crusted, Poblano/Tomatillo Sauce

### **SWEET POTATO FRIES \$5**

Spiced Maple Drizzle

### **SHRIMP & CHORIZO FRITTERS \$10**

Avocado Sauce

### **FLATBREAD STEAK PIZZA \$12**

Hanger Steak, Gorgonzola, Mozzarella, Roasted Red Pepper, Arugula

### **FLATBREAD VEGETABLE PIZZA \$11**

Squash, Zucchini, Red Onion, Scallion, Ricotta, Fresh Herbs, Mozzarella

### **FRENCH ONION SOUP \$7**

Provolone, Swiss, Crouton

### **SOUP OF THE DAY \$5**

Crock of today's soup served with oyster crackers

## SALADS

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### **CAESAR SALAD \$8**

Parmesan Tuile, White Anchovy

### **ROOT VEGETABLE PANZANELLA SALAD \$ 10**

Roasted Root Vegetables, Goat Cheese, Romaine, Toasted Pumpkin Seeds, Baguette Crouton, Citrus/Coriander Vinaigrette

### **GREAT ROOM SALAD \$12**

Grilled Chicken Breast, Spring Greens, Tomato, Chopped Bacon, Crumbled Bleu Cheese, Hardboiled Egg

### **ARUGULA, BABY KALE & PEAR \$9**

Poached Pear, Danish Bleu Cheese, Candied Walnuts, Port Wine Vinaigrette

### **MESCLUN SALAD \$6**

Cucumber, Grape Tomato, Shaved Red Onion, Shredded Carrot

Add to your salad: Grilled Chicken \$6 – Grilled Atlantic Salmon \$9

## SANDWICHES & BURGERS

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### **BURGER \$15**

8oz Steak Burger, Vermont Cheddar, Applewood Bacon, Potato Roll, Fries

### **FIRE ROASTED CHICKEN \$13**

Pulled Chicken, Chipotle Pepper, Roasted Corn, Cilantro, Dijon Aioli, Ciabatta Roll, Gruyere Cheese, Fries

### **PULLED PORK BANH MI \$13**

Carrot & Radish Slaw, House Pickles, Baguette Roll, Sriracha Aioli, Fries

### **VEGGIE BURGER \$13**

Guacamole, Potato Roll, Fries

### **CHICKEN QUESADILLA \$14**

Pulled Chicken, Cheddar & Queso Cotija, Flour Tortilla, Chipotle Crema

### **GRILLED EGGPLANT & ROASTED RED PEPPER SANDWICH \$11**

Spring Greens, Mozzarella, Beldi Olive Tapenade, Hummus, Focaccia Roll, Fries

### **CLUB BAGUETTE \$12**

Oven Roasted Turkey, Bacon, Lettuce, Tomato, Cranberry Mayonnaise, French Fries, Pickle

Substitute French fries with sweet potato fries or side salad for \$3

## ENTREES

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### **PAN ROASTED RAINBOW TROUT \$20**

Saffron Orzo Pilaf, Pistachio Beurre Noisette, Broccolini, Preserved Lemon

### **TRUFFLED CHICKEN & PASTA \$20**

Chicken Breast, Pancetta, Peas, Wild Mushrooms, Pappardelle, White Truffle Oil, Grana Padano Cheese, Grilled Baguette

### **MISO SALMON \$22**

Soba Noodle Stir Fry, Edamame Puree

### **NY STRIP \$28**

Certified Angus Beef, Chimichurri Compound Butter, Broccolini, Fingerling Potatoes

### **DUCK CASSOULET \$23**

Duck Leg Confit, Andouille Sausage, White Beans, Herbed Panko Breadcrumbs

### **SEAFOOD CIOPPINO \$22**

White Shrimp, Littleneck Clams, Mussels, Tomato & Fennel Broth, Fingerling Potatoes

### **CHILI/COFFEE RUBBED HANGER STEAK \$22**

Sweet Corn & Fingerling Potato Hash, Guajillo Chile Mole

### **QUINOA \$16**

Corn Salsa, Fried Chickpeas, Guacamole, Crispy Tortilla Strips, Cumin Crème Fraîche