

# Dinner Menu

## Shareable Starters

### **Spicy Meatballs**

6 spicy beef meatballs served with housemade tomato sauce. 14

### **Feta & Spicy Olives**

Spicy Greek Olives paired with The World's Best Feta and served with warm pita bread 13

### **Turkey Meatballs**

House made meatballs, tomato sauce, ricotta, Parmigiano 14

### **Horiatiki Salad v**

Jersey beefsteak tomatoes, red onion, cucumbers, Long Hot Peppers, Oregano, salt & pepper extra virgin olive oil with TWB Greek Feta 16

## Shareable Starters

### **Bavarian Pretzel v**

Giant Bavarian soft salted pretzel, cheese sauce, mustard 13

### **Tender Tips au Poivre**

Filet mignon tips, shallots, brandy, demi-glace, cream, black pepper; puff pastry shell 20

### **Burrata with Jersey Tomatoes v**

Extra virgin olive oil, aged balsamico basil, grilled bread 18

## Entrees

### **Nova Scotia Day Boat Halibut**

Oven roasted and butter crumbed filet, paprika couscous, roasted heirloom carrots, lemon sauce 39.

### **Mafaldine with Ricotta**

Ruffled fettuccine tossed with fresh ricotta, grana padano, red pepper seed, black pepper, lemon zest & juice and sweet peas 25

### **Meatballs, Escarole, and White Beans**

(2) House made meatballs of beef, pork and veal dressed with tomato sauce and parmigiano served over sauteed escarole, white beans and garlic; potato croquette 27

### **Grilled Pork Chop *gf***

16oz bone in chop, compound butter sauce, roasted vegetables, mashed potato 37

## Oktoberfest 2023!

### **German Style Ravioli with Chicken and Butternut Squash**

*Maultaschen mit Huhn und Butternut-Kürbis*

House made stuffed dumplings with poached and pulled chicken, roasted butternut squash, mire poix, chicken demi-glace 25

### **Oktoberfest Wurst Platter**

*Oktoberfest Wurstplatte*

Locally made Brat, Weiss and Bauernwurst, sweet & sour cabbage, spaetzle, house mustard 24

### **Schweinebraten with Barley and Napa Cabbage**

*Schweinebraten mit Gerste und Kohl*

Slow cooked pork shoulder, tender barley, Napa cabbage, walnuts, German mustard vinaigrette, radishes 24

## House Brewed Craft Beer on Draught

### **Amber You Are the Apple of My Pie**

5.2% ABV 16oz draft 8.

Brewed with wheat and pilsner malts and lemon drop hops. Conditioned with fresh lime juice.

### **Raspberry Wheat**

5% ABV 16oz draft 8

A delicious full amber brewed with Biscuit malt, Brumalt & fall spices. Notes of cinnamon, allspice & ginger gives this ale distinctive flavor & crispness. Lastly, fresh cider is added in late fermentation.

### **House Lager**

4.5% ABV 16oz draft 7

Clean crisp and low in alcohol. Light in color with a breadly malt backbone, balanced by light hop bitterness.

### **Dark Lager**

5.2% ABV 16oz draft 8

Dark brown, bread crust malty sweet, low bitterness.

## Wine Specials

### **Rocca delle Macie**

#### **Chianti Classico Riserva Di Fizzano**

100% Sangiovese

2015 Tuscany, IT 15 glass/ 49bottle

#### **Vanderpump Rose**

2020 Cote de Provence

7 glass/25 bottle

### **It's Always Cider Season! Gluten Free 🍷**

#### **Graft Farm Flor** 12oz can 8

6.9% ABV Newburgh, NY 0 grams sugar

#### **Shacksbury Classic Dry** 12oz can 8

5.5% Vergennes, VT 0 grams sugar

#### **Wolffer No. 139 Red** 12oz bottle 10

6.9% ABV Sagaponack, NY

#### **Etienne Dupont Cidre Bouche Brut** 12.7oz btl 15

5.5% ABV Normandy, France 0 grams sugar

***Paying with credit card a 2.89% credit card processing fee will be added to your check.***