

Starters

French Onion Soup **10**

Mushroom Soup **10**

Local Littleneck Clams Oreganata

(8) Littlenecks with Oreganata stuffing & served over garlic lemon sauce 15

Bacon Wrapped Scallops

4 Scallops served over remoulade sauce 20

Baked Stuffed Shrimp

(4) Shrimp stuffed with crab meat topped with light Franchese sauce 21

Bavarian Pretzel v

Large, twisted pretzel with salt; served with house cheese sauce and mustard 14

Entrees

Crabcakes

(2) Homemade crabcakes, remoulade sauce, potato dauphine, green beans 41

Rigatoni with Filet Mignon Tips

Rigatoni pasta, 6oz. Filet Mignon Tips, tossed in a demi-glace and shallot cream sauce 34

Certified Angus Beef NY Strip

12oz strip, baked potato, compound butter, broccolini. 59

Boneless Beef Short Rib gf

Slow braised with wine and spices, natural gravy, mashed potatoes, roasted butternut squash 42

Artisan's Craft Beer on Draught

Winter Ale 6.0% ABV \$8 Pint

Artisan's Blonde 4.8% ABV \$8 Pint

Artisans IPA 5.8% ABV \$8 Pint

Hoppy Pilsner 5.2% ABV \$8 Pint

Wine Specials

Angels Ink Pinot Noir - Rich, round and supple bursting with juicy crushed berries wrapped in warm vanilla spice **\$25**

Sartori Di Verona Pinot Grigio - crisp acidity, and notes of honeysuckle, pear, and green apple. A light-bodied wine, perfect as a refreshing aperitif **\$25**

Ferrari - Carano Siena -I Comprised of select lots of Sangiovese, Malbec, Petite Sirah and Cabernet Sauvignon. The vibrant wine boasts notes of blackberries, raspberry jam, cola, cinnamon and spice. Sweet oak notes and hints of butterscotch from barrel aging add layers of complexity **\$10 glass /\$30**

Sartori Di Verona Amarone - Deep red color, spicy and intense bouquet, full and persistent flavor **\$50**