

Dinner Menu

Shareable Starters

Turkey Meatballs

House made meatballs, tomato sauce, ricotta, Parmigiano 14

Bavarian Pretzel v

Giant Bavarian soft salted pretzel, cheese sauce, mustard 13

Shrimp Cocktail

Poached shrimp dressed in house remoulade sauce 19

Eggplant Rollatini v

(2) Rollatini with fresh ricotta, tomato sauce and fresh mozzarella, with pesto 14

Crispy Honeynut Squash with Rainbow Tomato Ragu v

Honeynut squash fried golden and topped with a rainbow cherry tomato-basil ragu; extra virgin olive oil 15

Shareable Starters

Burrata with Roasted Red Peppers v

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

Black Mission Fig & Crispy Prosciutto Flatbread

Fresh figs, gruyere, bleu cheese, balsamic cream 16

Feta & Spicy Olives v

Spicy Greek olives paired with The World's Best Greek Feta and served with warm pita bread 15.

Tender Tips Au Poivre

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

Entrees

Nova Scotia Day Boat Halibut

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

Grilled Pork Chop gf

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

Shrimp and Gemili

Gemili pasta, shrimp, grape tomatoes, spinach, garlic, cream, Grana Padano 29

Eggplant Rollatini Entree

(3) rollatini with fresh ricotta, tomato sauce and fresh mozzarella, pesto served over spaghetti 26

Chicken Scarpariello gf

Frenched chicken breast, hot Italian sausage, parmigiano polenta, broccoli rabe, pepper sauce 29

Grass Fed Black Angus Strip Steak

14oz grass fed strip, garlic mashed potatoes, compound butter, chef's vegetable. 69

No Antibiotics, No Steroids, No Hormones EVER

House Brewed Craft Beer on Draught

Samuel Adams Octoberfest

5.3% ABV 12oz Bottle 4

Dark Lager

5.2% ABV 16oz draft 8

Artisans Amber Ale 5.5% ABV 16oz draft 8

This Ale celebrates cold weather with rich toasted caramel malt tones and hearty body to keep you warm.

Original Lager 4.5 ABV 16oz draft 8

Pale color, light to medium body hop aroma, balanced bitterness.

Artisans IPA 6.2%ABV draft 8.

Wine Specials

Montes Alpha Cabernet

Rapel Valley, Chile 12 glass/ 39 bottle

Fetzer Sauv Blanc

2020 Chile
4 glass/15 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.