

Starters

Bread Service 2

French Onion Soup 10

Chicken Gnocchi Soup 10

Black Mission Figs & Crispy Prosciutto Flatbread

Fresh figs, crispy prosciutto, gruyere, bleu cheese, aged balsamico 16

Zucchini Blossoms V

(4) Fresh blossoms, stuffed with ricotta, dipped in beer batter and fried golden served over garlic spread, pecorino Romano, marinara sauce on the side. 14

Oktoberfest is Here!

Bavarian Pretzel

Giant Bavarian soft pretzel, cheese sauce, mustard 15

Bavarian Style Shrimp Cocktail

Poached shrimp dressed in house remoulade sauce, served with crackers and lemon 19

German Style Ravioli with Chicken Butternut Squash

House made stuffed dumplings, poached chicken, butternut squash, chicken demi-glace 28

Oktoberfest Wurst Platter

Locally crafted Brat, Weiss and Butterwurst, sweet and sour cabbage, spaetzle, house mustard 27

Boneless Beef Short Rib

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

Entrees

Homemade Red Pepper Fettuccine in Bread Bowl

Homemade red pepper Fettuccine in a bread bowl with sautéed spinach, alfredo sauce, topped with mozzarella and provolone cheese. 25

Lobster Roll

Chunks of sweet lobster meat chopped with celery, lettuce, tomato, chives, lemon juice, mixed with a light mayo, kettle chips, and a pickle 36

Halibut

Oven roasted, butter crumbed filet, roasted asparagus, lemon sauce, paprika couscous. 42

Artisan's Craft Beer on Draught

Americas 250 Lager 5.2% abv Draft \$8 Pint

Artisans IPA 5.8% ABV \$8 Pint

Artisans Blonde Ale 4.9 ABV \$8 Pint

25th Anniversary Summer Ale 4.9% ABV \$8 Pint

Oktoberfest 5.2%ABV \$8 Pint

Pumpkin Ale 5.8%ABV \$8 Pint

Screwdriver Juicy Orange Ale 4.9%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**