

SMALL PLATES

TOMATO AND BASIL BRUSCHETTA
WITH PECORINO ROMANO
\$4

CERIGNOLA OLIVES MARINATED
WITH FINES HERBS, ORANGE
AND PICKLED ONIONS
\$5

ARANCINI
IN TOMATO COULIS WITH
FONTINA AND BASIL
\$6

FRIED CHICKPEAS WITH
HUMMUS, ROASTED PEPPERS,
TAPENADE AND GRILLED PITA
\$6

HOUSEMADE SARATOGA CHIPS
WITH BLUE CHEESE AND
TRUFFLE HONEY
\$5

WARM BREADED GOAT CHEESE
IN HONEY-BELL PEPPER
COMPOTE WITH TAPENADE
\$7

ONION AND BACON TART WITH
CRÈME FRAICHE, GRUYERE
AND CUMIN
\$7

GOAT CHEESE IN PISTACHIO
WITH ORANGE AND
CARDAMOM HONEY
\$6

WARM SMOKED TROUT
WITH BEETS, CRÈME FRAÎCHE
AND HORSERADISH
\$9

MARGHERITA FLATBREAD WITH
FRESH MOZZARELLA, TOMATO
AND BASIL
\$7

SWEET GRASS DAIRY
CHEESE PLATE WITH
BALSAMIC WALNUTS
\$8

FIELD GREENS IN
PORT-TRUFFLE VINAIGRETTE
WITH HAZELNUT AND APPLE
\$7

LARGE PLATES

CRAB, SPINACH AND
ARTICHOKE DIP WITH GRILLED
PITA AND CARROT CRUDITÉ
\$13

SEARED SCALLOPS WITH
MELTED LEEKS, GINGER AND
BLOOD ORANGE REDUCTION
\$15

LOBSTER CROQUE MONSIEUR
WITH POTATO CROQUETTES
AND SAFFRON AIOLI
\$16

PORTABELLO MUSHROOM
RAVIOLIES IN BÉCHAMEL
SAUCE WITH PEAS
\$11

FRIED CALAMARI WITH
VIETNAMESE DIPPING SAUCE
AND HOT PEPPERS
\$11

GARGANELL PASTA WITH WILD
MUSHROOMS, THYME, CREAM
AND PARMEGGIANO
\$11

WHITE CORN NACHOS WITH
WHITE BEANS, MONTEREY JACK,
SALSA AND SOUR CREAM
\$12

GRILLED CHICKEN
QUESADILLAS WITH CHEDDAR,
SALSA AND SOUR CREAM
\$10

LUMP CRAB ENCHILADAS WITH
SALSA VERDE, MONTEREY JACK
AND SOUR CREAM
\$18

PUB FARE

GARDEN SALAD WITH RED WINE
VINAIGRETTE, ORANGE AND
DRIED CRANBERRIES
\$6

FRENCH ONION SOUP
WITH
GRUYÈRE CHEESE
\$7

ROMAINE LETTUCE WITH
CAESAR DRESSING AND
PARMEGGIANO
\$6

GRILLED CHICKEN SANDWICH
WITH FRESH MOZZARELLA,
PESTO, TOMATO AND FRIES
\$14

SHEPHERD'S PIE WITH
MUSHROOMS, PEAS AND
CARROTS
\$16

FISH AND CHIPS
WITH COLESLAW, TARTAR SAUCE
AND MALT VINEGAR
\$16

PHILADELPHIA CHEESESTEAK
WITH FRIED ONIONS
AND FRIES
\$13

CLUB SANDWICH WITH TURKEY,
BACON, LETTUCE, TOMATO AND
SARATOGA CHIPS
\$13

REUBEN ON RYE WITH GRUYERE,
1,000 ISLAND, SAUERKRAUT
AND FRIES
\$12

HALF POUND BLACK ANGUS
BURGER WITH AMERICAN
CHEESE AND FRIES
\$11

GRILLED 10 OZ. NEW YORK
STRIP STEAK WITH CAESAR
SALAD AND FRIES
\$22

CRAB CAKE SANDWICH
WITH FRIES, COLESLAW AND
TARTAR SAUCE
\$16

CONSUMING RAW OR UNCOOKED MEAT,
POULTRY OR SEAFOOD MAY INCREASE
RISK OF FOOD BOURNE ILLNESS.