

# DISH + DRINKS

## DINNER

### SOUP, SALAD, STARTER

<b>SOUP</b> butternut squash, roasted pumpkin seeds, pumpkin seed oil	<b>\$10</b>
<b>CAESAR SALAD</b> romaine hearts, croutons, parmesan, white anchovies, Caesar dressing	<b>\$8</b>
<b>FRISÉE SALAD</b> poached eggs, applewood bacon, mushrooms, mustard vinaigrette	<b>\$10</b>
<b>MESCLUN SALAD</b> cherry tomatoes, roasted butternut squash, cranberries, candied walnuts, goat cheese, balsamic vinaigrette	<b>\$9</b>
<b>CALAMARI</b> crispy fried with marinara sauce	<b>\$10</b>
<b>CRAB CAKE</b> lump crab cakes with mixed greens and tartar sauce	<b>\$14</b>
<b>FRIED GREEN TOMATOES</b> bacon, crème fresh, arugula	<b>\$10</b>
<b>MAC &amp; CHEESE</b> shell pasta baked with parmesan and yellow cheddar cheeses and sprinkled with or without bacon	<b>\$10</b>
<b>MUSSELS</b> shallots, white wine, tomatoes, garlic	<b>\$13</b>
<b>SPRING ROLLS</b> duck confit, sweet chili sauce, mesclun	<b>\$12</b>
<b>TARTARE</b> ahi tuna, avocado, mesclun, potato chips, salmon roe	<b>\$14</b>
<b>WINGS</b> jumbo wings, deep fried and coated in buffalo sauce and served with ranch dressing	<b>\$10</b>

### CHEESE BOARDS

<b>FALL BOARD</b> Soft, mild and creamy German cheese, cave aged blue cheese and a soft camembert style Amish cheese, accompanied by toasted raisin & walnut baguettes, handcrafted apple butter, grapes and lightly sprinkled with honey roasted walnuts Pair with <b>Poire Authentique</b> (French Pear Cider)	<b>\$14</b> <b>\$10/\$40</b>
<b>TRADITIONAL BOARD</b> provolone, cheddar, and blue cheese accompanied with grapes and lightly sprinkled with honey roasted walnuts	<b>\$14</b>

### ENTRÉES

<b>AHI TUNA</b> sesame crusted with jasmine rice, baby bok choy, cherry tomatoes, and a black olive herb vinaigrette	<b>\$26</b>
<b>CRAB CAKES</b> capers, yellow corn, roasted peppers, bok choy, onions, lemon beurre blanc	<b>\$28</b>
<b>GRILLED PORK CHOP</b> roasted potato, broccolini, tomato basil balsamic vinaigrette	<b>\$25</b>
<b>GRILLED SALMON</b> beluga lentils, applewood bacon, with a beurre rouge sauce	<b>\$25</b>
<b>GRILLED VEGETABLE PLATTER</b> sautéed spinach topped roasted potato, zucchinis, carrots and yellow squash	<b>\$18</b>
<b>MAINE DIVER SCALLOPS</b> pan seared, mushroom risotto, sautéed spinach, truffle oil, port wine sauce	<b>\$33</b>
<b>NEW ZEALAND LAMB CHOPS</b> sweet potato puree, arugula, and mint demi-glaze	<b>\$32</b>

<b>ROASTED CHICKEN</b> mashed potatoes, haricot verts and julienne carrots, with a mushroom marsala wine sauce	<b>\$22</b>
---	-------------

<b>PASTA</b> hand crafted fettucine with tomatoes, garlic, basil, white wine and parmesan cheese	<b>\$16</b>
- with chicken	<b>\$20</b>
- with sausage	<b>\$22</b>
- with shrimp	<b>\$26</b>

<b>STEAK AND FRITES</b> grilled 10 oz flat iron steak, frites, arugula salad, béarnaise	<b>\$27</b>
--	-------------

<b>STEAMED MAINE MUSSELS &amp; FRITES</b> shallots, tomatoes, garlic, white wine, garlic frites	<b>\$18</b>
--	-------------

<b>T-BONE STEAK</b> 12 oz steak with roasted potato, broccolini, and a blue cheese and herb compound butter	<b>\$34</b>
--	-------------

<b>VEGETABLE RISOTTO</b> seasonal vegetables, truffle oil	<b>\$20</b>
--	-------------

### DESSERTS

<b>BROWNIE SUNDAE</b> warm brownie chunks with your choice of ice cream	<b>\$8</b>
<b>CHOCOLATE SOUFFLÉ</b> vanilla ice cream and chocolate sauce	<b>\$8</b>
<b>GALA APPLE BEIGNET</b> with salted caramel w/pralines & Virginia maple syrup	<b>\$8</b>
<b>PISTACHIO CRÈME BRÛLÉE</b> with powdered sugar	<b>\$8</b>
<b>POACHED PEAR</b> with vanilla ice cream	<b>\$8</b>
<b>TRIO SORBET</b> lemon, mango, and raspberry	<b>\$8</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.