



STARTER

NEW ENGLAND CLAM CHOWDER
HOUSE SMOKED BACON
10

BEEF CHILI
RED BEANS ° VERMONT CHEDDAR ° JALAPEÑO CORNBREAD
12

MAC & CHEESE
HOUSE MADE BACON LARDON ° TRUFFLE OIL
12

MUSHROOM RISOTTO FRITTERS
PARMESAN ° GARLIC AIOLI
10

MARINATED OLIVES & CAPER BERRIES
CITRUS ° FENNEL
8

HUMMUS
PESTO ° OVEN DRIED CHERRY TOMATO ° BREAD CHIPS
10

CHEESE & CHARCUTERIE PLATE
HOUSE JAM ° FRUIT & NUT BREAD
2 GUESTS 18 / 4 GUESTS 26

LIGHTER OPTIONS

LEMON HERB GRILLED SHRIMP
FORBIDDEN RICE ° ROASTED ROOT VEGETABLES
16

CRANBERRY BEANS & MUSHROOM BROTH
MUSHROOMS ° CELERY ROOT ° TOFU ° SCALLION
12

STEAMED SALMON
BLACK LENTILS ° BRAISED LEEKS ° TOMATO GINGER BROTH
16

SALADS

CAESAR SALAD

SPANISH WHITE ANCHOVY ° CROUTONS ° PARMESAN

12

ADD JUMBO SHRIMP OR FREE RANGE CHICKEN

8

BABY GREENS SALAD

SHAVED ROOT VEGETABLES ° CROUTON ° ROASTED ONION VINAIGRETTE

10

BEEF SALAD & ASGAARD FARM GOAT CHEESE

PETTIT LETTUCES ° BACON & HAZELNUT VINAIGRETTE

12

ENTRÉE

HOUSE MADE ROASTED TURKEY SANDWICH

SMOKED BACON ° RED PEPPER AIOLI ° AGED BALSAMIC ° TOMATO ° SEASONED CHIPS

14

“BLT”

HOUSE SMOKED BACON ° BEEF STEAK TOMATO ° BIBB LETTUCE

ROASTED GARLIC AIOLI ° SEASONED CHIPS

12

GRILLED CHEESE & CREAMY TOMATO SOUP

TOMATO JAM ° PROSCIUTTO HAM ° AGED CHEDDAR

14

CHICKEN POT PIE

ROASTED ROOT VEGETABLES ° PUFF PASTRY ° SAGE VELOUTÉ

16

KILCOYNE FARMS BURGER

PEPPER JACK CHEESE ° HOUSE SMOKED BACON ° SEASONED FRIES

16

PULLED PORK SANDWICH

PINEAPPLE BBQ SAUCE ° FENNEL AND APPLE COLESLAW ° SEASONED FRIES

16

FISH & CHIPS

BEER BATTERED ° TARTAR SAUCE ° LEMON

16

GRILLED 10 OZ SKIRT STEAK

TRUFFLE BUTTER ° OVEN ROASTED TOMATO ° SEASONED FRIES

24

*IF YOU HAVE SPECIFIC DIETARY NEEDS, ALLERGIES OR SENSITIVITIES
PLEASE LET US KNOW AND OUR CHEFS WILL BE HAPPY TO ACCOMMODATE YOU.*