

CHARCUTERIE

All meats are served with dijon mustard, cornichons, pickled beets & olives

housemade charcuterie mp
ask server for current selection

sweet coppa 5
dry cured pork shoulder, tender with a delicate flavor

rosette de lyon 5
from NYC's Salumeria Biellese, a delicately flavored Lyonnaise dry sausage, cured with red wine, cloves, nutmeg, ginger & garlic

CHEESE

all cheese served with sliced baguette, fruit & are paired with seasonal accoutrements

old chatham camembert 5
pasteurized soft sheep/ cow' milk cheese from Hudson Valley, NY. creamy & soft-ripened from the milk of East Friesian sheep combined with hormone-free cow's milk. smooth & buttery with the texture of a triple-crème

serpa 5
raw sheep's milk - aged six months semi firm, from Alenteja, Portugal made with cardoon thistle. sweet & herbaceous

colston bassett stilton 5
pasteurized cow's milk - semi firm, from the smallest & most traditional dairy farm producing stilton in England, this cheese is moist, fruity & complex

leonora 5
pasteurized goat cheese from a small farmstead producer in Spain. soft creamy outer ring with a drier, cakey center. bright grass & lemon flavors

super aged gouda 5
hard, raw cow's milk from Winchester County, Ca. made using traditional Dutch methods this cheese is aged over one year & has a taste of nutty, caramel flavors with a super sharp finish

COMBO PLATE 16

your selection of any four items from both the cheese & charcuterie menus

A LA CARTE

fresh veggies 6
mixed greens 4
fries 3.5
fingerling potatoes 5
truffled mac & cheese 8

SWEET EATS

pot de crème 4
rich creamy custard topped with whipped cream & smoked sea salt (ask server for current selection)

shortcake 5
house baked shortcake served warm topped with fresh fruit & whipped cream (ask server for current selection)

pie of the day 6
(ask server for current selection)

SMALL EATS

add grilled chicken for 4 - add steak for 7 - add shrimp for 6

soup of the day mp
ask server for current selections

scallops 16
2 sea scallops pan seared & served with spicy vegetable capellini in a ginger vermouth broth

grilled shrimp & roasted pear salad 12.5
mixed greens with roasted pears tossed in orange vinaigrette, topped with grilled shrimp & a poached egg

caesar salad 6.5
crisp romaine lettuce with shaved asiago & focaccia croutons, tossed in caesar dressing

mediterranean chopped salad 9
a mix of romaine & arugula with roasted red peppers, artichokes, kalamata olives, hard boiled eggs & feta cheese in a creamy lemon dressing

lamb lollichops 14
1/4 rack of New Zealand lamb chops grilled & drizzled with a mint chimichurri sauce

cucumber sandwiches 7
sliced english cucumbers with a garlic dill aioli, served on classic white bread

flatbread pizza 10
duck confit, arugula & goat cheese, drizzled with hoisin sauce on homemade pizza crust

mussels 13
Prince Edward Island mussels steamed in Yards Thomas Jefferson Tavern Ale with chorizo, shallots, jalapeños, cilantro & garlic

buffalo shrimp 11
1 lb panko crusted shrimp lightly fried & tossed in homemade buffalo sauce, served with blue cheese & celery

short rib sliders 9
braised beef shortribs topped with a horseradish cream served on mini brioche buns

wings 12
10 jumbo wings tossed in a soy-ginger chili glaze topped with scallions

vegetable napoleon 8
pan seared mushroom polenta cake topped with grilled eggplant, roasted tomatoes, fresh mozzarella & mixed greens

veggie pizza 8
grilled zucchini, red onions, red peppers, jack cheese & a cilantro pesto on homemade pizza crust

pierogies 10
4 homemade pierogies stuffed with potato, basil & roasted garlic sautéed in a cherry tomato confit, topped with ricotta salata

SANDWICHES

all sandwiches are served with fresh, shoestring cut Idaho fries add any of our cheese or applewood smoked bacon for 1.5

ham & brie 10
ham & brie topped with fig jam & arugula, grilled on a baguette

b.e.l.t. 10
applewood smoked bacon, lettuce, tomato & fried egg, served on sourdough with an herb mayo

reuben 10
thinly sliced corned beef topped with local sauerkraut, swiss cheese & beer infused thousand island grilled on marble rye

traditional burger 10
1/2 pound of grilled sirloin topped with lettuce & tomato, served on a brioche bun

steak sandwich 12
thinly sliced NY strip cooked to order, topped with garlic & chive aioli, plum tomatoes, arugula & pickled onions, served on toasted onion ciabatta

pounded chicken sandwich 10
curry marinated, grilled, pounded chicken breast with sautéed spinach & plum tomatoes topped with goat cheese & served on a sesame semolina roll

BIG EATS

fish & chips 16
beer battered fresh cod, served with fries & a malt vinegar tartar sauce

steak frites 24
10 oz NY Strip cooked to order, topped with a jalapeño butter, served with fries & fresh veggies

whole fish of the day mp
ask your server for today's selection, served with fresh veggies

peach BBQ roasted chicken 16
brick roasted, bone in 1/2 chicken smothered in homemade peach bbq sauce, served with roasted fingerling potatoes, fresh vegetables & topped with half a grilled peach

vegetarian shepherd's pie 12
roasted lentils, tomatoes, carrots, peas, corn & mushrooms topped with mashed potatoes then baked, served with mixed greens

executive chef: Jessica O'Donnell
sous chef: Jared Morin