

DIPS

Cucumber- Dill Yogurt (with crushed walnuts)
Eggplant & Roasted Red Pepper Dip
Hummus
Spicy Tomato & Pepper Dip
Homemade Guacamole (with tortilla)
7 each or 3 for 18

COLD PLATES

Fresh Tuna & Sesame Seed Tartar with
Seaweed & Rice Noodle Salad 14

Honey Glazed Butternut Squash Salad. With
Butter Lettuce, Pickled Onions, Roasted
Pumpkin Seeds, Goat Cheese & Balsamic 10

Grilled Calamari & Chickpea Salad w. Black
Olives, Sundried Tomato, Basil, Lemon &
Evo0 9

HOT APPETIZERS

Seared Hanger Steak, Lemon Tahini,
Pickled Red Onions 8

Garlic-Ginger Shrimp,
Cilantro-Lime Dipping Sauce 9

Mini Chicken & Vegetable Skewers
With Harissa Sauce 8

Zucchini Pancakes
With Cucumber-Dill Yogurt (contains nuts) 8

Spicy Beef Sausage Lollipops
Wrapped in Roasted Red Pepper 7

Soup of the Day 7

BRUSCHETTA

6 each or 3 for 15

Spicy Beef Sausage, Peppers & Onions
Roasted Beets, Walnuts, Oregano & Feta
Tomato, Mozzarella, Basil, Balsamic, Honey
& Extra-Virgin Olive Oil

Roasted Red Pepper, Mozzarella &
Basil Pesto

Roasted Garlic Puree, Goat Cheese &
Crushed Cashews

Tomato, Garlic, Arugula, Sundried Tomato,
Olive Oil & Shredded Parmesan Cheese

Caramelized Onion, Goat Cheese &
Melted Gruyere

wine:30

BIG PLATES

Grass-Fed Beef Sliders
With Gruyere, Pickles, Onions Ketchup &
Mustard on Brioche Mini- Buns.
Served with House Cut
Old Bay Potato Chips 15

Double Cut Baby Lamb Chops
Roasted in Lemon & Herbs. Served with
Lemon Potatoes &
Caramelized Baby Carrots
small plate 14 large plate 27

Free-Range Roasted Chicken Breast
Served with Chimichurri Sauce,
Whipped Potatoes & Brussel Sprouts 19

Red Wine Seared Hanger Steak
Served With Creamy Polenta &
Saut ed Spinach 19

Pan Roasted Red Snapper
Served with Mixed Vegetables &
Lemon Caper Sauce 23

Roasted Garlic-Basil Linguini
With Tomato Confit, Spinach and
Goat Cheese
vegetarian 18 grilled shrimp 23

Wild Mushroom and White Truffle Ravioli
With Mushroom Sauce & Parmesan
small plate 13 large plate 22

Garlic-Ginger Shrimp Salad
Romaine, Black Beans, Tomato, Tortilla
Strips, Chihuahua Cheese,
Cilantro-Lime Dressing 18

Fresh Tuna Wrapped in Shredded Wheat &
Pan Seared, with Bok Choy and
Wasabi Mashed Potatoes
small plate 13 large plate 24

CHEESE & CHARCUTERIE

One Cheese or Meat Selection 6
Two Cheese Selections & 1 Meat 15
Three Cheese Selections and 2 Meats 22

Berkshire Blue, Raw Cow's Milk
saline, mushroomy, earthy, creamy, spicy
Berkshire, MA

Landaff, Raw Cow's Milk
earthy, lemony, bright
Landaff, NH

Moses Sleeper, Raw Goat's Milk
buttery, camembert-style, mushroomy
Greensboro, VT

Cabot Clothbound Cheddar, Past. Cow's Milk
robust, butterscotchy, grassy
Greensboro, VT

Kunik, Pasteurized Goat's Milk w. Jersey Cream
buttery, unctuous, silky, tangy, musky
Warrensburg, NY

Morbier, Raw Cow's Milk
earthy, light, creamy, fruity
Metabief, France

Couple, Past. Goat's Milk
mild, goaty, smooth, nutty, citrus
Websterville, VT

Piave Vecchio, Pasteurized Cow's Milk
nutty, sweet, slight almond bitter
Veneto, Italy

Pecorino di Vino, Pasteurized Sheep's Milk
flaky, fruity, wine infused
Tuscany, Italy

Manchego, Pasteurized Sheep's Milk
nutty, caramel, mild
La Mancha, Spain

• Meat •

Niman Ranch Jambon Royale
Edwards of Surry Ham
Pastirma (air dried & spice rubbed cured beef)
Salumeria Bielliese:
Finochietta
Caccitorini
Sweet Sopressata

Country Olive Mix with Fresh Baguette 6
Pickled Vegetable Mix 6

Please alert your server of any food allergies
A 20% gratuity will be added to parties of six or more