

Cheese & Charcuterie

selection of 3 – 12.75 additional selections – 4.00

Classic Goat , Westfield Farm, Hubbardston, Massachusetts	Coppa salted, cured, spiced, aged pork, New York
Cornelia Cave Master Reserve, Point Reyes, CA	Pheasant Pate fig, pistachio, California
Gran Queso Roth Kase, Monroe, Wisconsin	Smoked Duck Breast California
Reading Spring Brook, Reading, Vermont	Wild Boar Salami seasoned hard salami, Utah
Black River Blue N. Hendren Coop, Richfield, Wisconsin	Finocchiona pork, fennel, thinly sliced salami, California

Starters & Salads

Iceberg Wedge creamy Black River blue cheese, applewood bacon, tomato, cucumber, radish, scallion, parsley, brioche croutons, crushed pink and black peppercorns 12.00	
French Onion Soup gruyere au gratin, baguette crouton 12.00	
Crispy Long Island Calamari anchovy aioli, parsley salad, lemon 11.50	
Market Greens crispy chevre, shaved carrot, radish, cucumber, grape tomatoes, shallot white wine vinaigrette 11.00	
Roasted Beets aged goat cheese, red wine vinaigrette, micro greens 10.00	
Kentucky Country Ham & Crispy Poached Organic Egg shaved aged gouda, mustard greens, yellow & green snap beans, dijon vinaigrette 12.50	
add to any salad shrimp 5.25 chicken 4.25 grilled skirt steak 11.00	

Small Plates

Macaroni & Cheese 7.00	Blue Cheese Potatoes Au Gratin 8.75
Beer Battered Onion Rings chipotle aioli 6.50	Berkshire Bacon 6.00
Seasoned Bistro Fries paprika, garlic, cayenne pepper, chipotle aioli 6.50	Fresh Fruit 5.00
Seven Grain Toast 3.00	Home Fries peppers, garlic, onion 5.00
Brussels Sprouts applewood smoked bacon 7.50	Canadian Bacon 5.00

Brunch Specials

Eggs Benedict hollandaise, Canadian bacon, market greens 14.50	
Poached Eggs Ten 18 bacon, red onion, baby spinach, home fried potatoes, shaved parmesan 14.00	
Cinnamon Challah French Toast strawberry rhubarb compote, whipped cream 13.50	
Steak & Eggs grilled skirt steak, 2 eggs any style, herb toast, home fries 28.50	
Corned Beef Hash three eggs sunny side up, herb toast 14.75	
Lemon Ricotta Pancakes blueberry compote, whipped cream 14.00	
NY Cheddar & Vegetable Omelet zucchini, summer squash, asparagus, roasted tomato, shallot & parsley 12.50	
no substitutions please	

Entrées

Ten 18 Sirloin Burger or Turkey Burger sesame bun, lettuce, tomato, onion 13.25	
choice of cheese: American, blue, swiss, cheddar, dill havarti, goat 2.00 side salad 2.50	
additional toppings: sautéed mushrooms 1.50 sautéed onions 1.50 applewood bacon 2.25 french fries 3.50 fried egg \$2.00	
Prince Edward Island Mussels	
Classic - white wine, butter, garlic, shallot, herbs 15.00/19.50	
España - chorizo, fennel, white wine, garlic, shallot 16.00/ 21.00	
Saffron Cream – saffron cream, white wine, shallot & herbs 17.00/22.50	
add french fries 3.50	
Spinach Pasta & Pork Sausage Ragout spinach noodles, pork sausage tomato ragout, Salvatore ricotta 19.50	
Orecchiette Pasta fresh peas, prosciutto, cream, parmesan 18.50	
Fresh Made Fettuccine, Chorizo & Shellfish Beurre shrimp, scallop, mussels,Roth Kase Gran Queso 19.50	
Grilled Skirt Steak certified angus, antibiotic & hormone free, bistro dry rub, french fries 28.50	

Brunch Cocktails

ESPRESSO MARTINI	espresso, baileys, kahlua, vodka	12.00
AMSTERDAM 77	presseco, brandy, red wine cherry juice	12.00
CUCUMBER SPRITZER	St. Germaine Elderflower, cucumber, soda, rocks	9.00
FUZZY WALLBANGER	vodka, pernod, fresh orange juice, peach nectar, rocks	10.00
	fresh, local American bistro	

Bottled Beer

FULL SAIL. Sessions Lager, OR, 5.1% 6.00
ROGUE DEAD GUY, Mai-bock Ale, OR, 6.5% 8.00
STONE, IPA, San Diego, CA, 6.9% 7.00
TROEGS, "Troegenator", Doublebock, PA, 8.2% 8.50
LAGUNITAS, Pilsner, CA, 6.2% 7.00
DAY OF THE DEAD, Porter, MEXICO 5.0% 6.50
ALLAGASH, Tripel Ale, Portland, ME 9.0% 8.50
CISCO BREWERS, Sankaty Light Lager, MA 3.8% 6.50
MILLER, "High Life", WI 4.6 \$5.50
VICTORY, "Storm King", Imperial Stout, PA 9.1% 7.50

Draft Beer

LAGUNITAS, IPA, CA, 6.2% 6.50
HARPOON, UFO, White Wheat, MA, 4.8% 6.50
NARRAGANSET, Lager, RI, 5.0% 5.50

Root Beer

SPRECHER ROOT BEER, WI 5.00

Hard Cider

CRISPIN, Cider, MN, 5.0% 6.50

Sparkling Wine

BORGOLUCE, BRUT PROSECCO, "Lampo", Italy NV 12.50 / 48.00
SCHRAMSBERG. BLANC de BLANC, California 2009 85.00
BRUNO PAILLARD, BRUT, ROSE, Champagne, France NV 135.00
FRANCOISE MATAND, BRUT, BLANC de BLANC, France NV 42.00

White Wine

Chardonnay, LE GRAND CHENEAU, Macon Verze, Burgundy, France 2013 13.50 / 52.00
Chardonnay, REMOISSENET, Saint-Romain, Burgundy, France 2011 85.00
Chardonnay / Sauvignon Blanc, TERRA LAURA, Cheverny, France 2011 12.00 / 46.00
Gruner Veltliner, PLEIL, Austria 2012 11.00 / 40.00
Loureiro Blend, BROADBENT, Vinho Verde, Portugal 9.50 / 36.00
Melon de Bourgogne, CHATEAU la TOUCHE, Sur Lie, Muscadet Sevre et Maine, France 2014 38.00
Pinot Gris, ROCK POINT, Oregon 2013 10.00 / 38.00
Sauvignon Blanc, SAN NICOLAS, Chile, 2014 9.00 / 34.00
Sauvignon Blanc, CHATEAU GRAND RENOM, Bordeaux, France 2012 42.00
Sauvignon Blanc, DOMAINE DU PRE SEMELE, Sancerre, France 2013 58.00
Viognier, TRIENNES, Sainte Fleur, Cotes du Provence 2013 45.00

Red Wine

Barbera d'Alba, GIOVANI ROSSO, Piedmonte, Italy 2011 54.00
Cabernet Sauvignon / Merlot, Chateau Haut Castenet, Cotes de Bourg, Bordeaux 2011 12.50 / 48.00
Cabernet Sauvignon, STAGLIN, Rutherford, Napa Valley, California 2002 250.00
Cabernet Sauvignon, STAGLIN, Rutherford, Napa Valley, California 2002 (375ML) 140.00
Cabernet Sauvignon / Merlot, CHATEAU d'ISSAN, Margaux, Bordeaux, France 2008 135.00
Gamay, SAINT CYR, Chenas, Beaujolais, France 2012 54.00
Grenache / Syrah, DAUVERGNE RAVENIER, Luberon, France 2013 9.50 / 36.00
Malbec, YAUQUEN, Mendoza, Argentina 2013 32.00
Merlot, TRIG POINT, Diamon Dust Vineyard, Alexander Valley, California 2012 13.50 / 52.00
Nebiolo, MIRAFIORE, Barolo, Piedmonte, Italy, 2008 85.00
Pinot Noir, POPPY, Santa Lucia Highlands, California 2009 14.00 / 54.00
Pinot Noir, ROBLET-MONNOT, "Saint Francois", Volnay, Burgundy, France, 2009 95.00
Sangiovese / Cabernet Sauvignon, POGGIO ANTICO, "Madre", Tuscany, Italy, 2011 95.00
Tempranillo, CARLOS SERRES, "Old Vines", Rioja, Spain 2013 10.00 / 38.00

Rosé

Grenache / Syrah, LES QUATRE TOURS, Coteaux d'Aix, Provence, France, 2013 10.00 / 40.00

Classic & Specialty Cocktails

AMSTERDAM 77, prosecco, brandy, red wine cherry juice 12.00
BRANDY ALEXANDER, brandy, crème de cacao, cream, fresh nutmeg, up 12.00
BARREL AGED MANHATTAN, house aged bourbon & sweet vermouth with farm to table maraschino cherry 15.00
JOURNALIST London dry gin, dry vermouth, sweet vermouth, Cointreau, fresh squeezed lime, bitters, rocks 12.50
SPICED BOURBON SOUR Bourbon, artisanal spiced grenadine, egg white, citrus, up 14.00
PERFECT RYE MANHATTAN Rittenhouse rye, sweet vermouth, dry vermouth, bitters, marinated cherries, up 14.00
PARKSIDE SWIZZLE London dry gin, fresh pink grapefruit, champagne float, rocks 11.00
RED SANGRIA brandied seasonal fruit 9.00 gls / 24.00 carafe