

Cheese & Charcuterie

selection of 3 – 12.75 additional selections – 4.00

- Classic Goat, Westfield Farm, Hubbardston, Massachusetts

Cornelia Cave Master Reserve, Point Reyes, CA

Gran Queso Roth Kase, Monroe, Wisconsin

Reading Spring Brook, Reading, Vermont

Black River Blue N. Hendren Coop, Richfield, Wisconsin
- Coppa salted, cured, spiced, aged pork, New York

Pheasant Pate fig, pistachio, California

Smoked Duck Breast California

Wild Boar Salami seasoned hard salami, Utah

Finocchiona pork, fennel, thinly sliced salami, California

Starters & Salads

- Market Greens

crispy chevre, shaved carrot, radish, cucumber, grape tomatoes, shallot white wine vinaigrette

11.00
- Iceberg Wedge

creamy Black River blue cheese, applewood bacon, tomato, cucumber, radish, scallion, parsley, brioche croutons, crushed pink and black peppercorns

12.50
- Crispy Long Island Calamari

anchovy aioli, parsley salad, lemon

13.00
- French Onion Soup

gruyere au gratin, baguette crouton

12.00
- Seared Local Sea Scallops

oyster & shitake mushroom, peas, potato rosti

15.00
- Smoked Mozzarella & Ricotta Fritters

balsamic reduction, radish, parsley, olive oil & sea salt

12.00
- Kentucky Country Ham & Crispy Poached Organic Egg

shaved aged gouda, mustard greens, yellow & green snap beans, dijon vinaigrette

13.50
- Roasted Beets & Aged Goat Cheese

red wine vinaigrette, micro greens, orange & walnut

11.75

add to any salad shrimp 6.00 chicken 5.00 grilled skirt steak 11.00

Small Plates

- Brussels Sprouts

yellow onion, applewood smoked bacon

7.50
- Macaroni & Cheese

creamy parmesan, gruyère, cheddar

7.00
- Beer Battered Onion Rings

beer battered sweet red onion, chipotle aioli

6.50
- Sautéed Oyster Mushrooms

garlic, shallot, fresh herbs, grilled bread

6.50
- Seasoned Bistro Fries

paprika, garlic, cayenne pepper, chipotle aioli

6.50
- Blue Cheese Potatoes Au Gratin

8.75
- NY Cheddar Polenta

8.00
- Braised Local Kale

garlic, shallot, sea salt

7.50
- Grilled Asparagus

beurre blanc

8.50

Pasta

- Spinach Pasta & Pork Sausage Ragout

spinach noodles, pork sausage tomato ragout, Salvatore ricotta

17.00/23.50
- Ricotta Gnocchi

braised kale, maitake mushroom, roasted beet, grana padana, sage

16.50 / 24.00
- Fresh Made Fettuccine, Chorizo & Shellfish Beurre

shrimp, scallop, mussels,Roth Kase Gran Queso

16.50 / 24.00
- Orecchiette Pasta

fresh peas, proscuitto, cream, parmesan

16.00/22.50

Entrées

- Ten 18 Sirloin Burger or Turkey Burger

sesame bun, lettuce, tomato, onion

13.25

choice of cheese: blue,swiss, cheddar, dill havarti, goat, 2.00 side salad 3.50

additional toppings: sautéed mushrooms 1.50 sautéed onions 1.50 applewood bacon 2.25 french fries 3.50 fried egg 2.50
- 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
- Braised Berkshire Pork Shoulder

braising jus, rosemary gremolata, black eyed peas

25.50
- Roasted Free Range Chicken Breast

pan gravy, braised pearl onions, yukon mashed potatoes, green beans

22.00
- Pan Seared Chatham Cod

herb gratin, lemon, caper, butter, arugula, barley pilaf, julienne market vegetables

22.00
- Cedar Roasted Salmon (New Brunswick, Canada)

vegetable ratatouille, arugula pistou

24.50
- Grilled Skirt Steak

certified angus, antibiotic & hormone free, bistro dry rub, matre d’hotel butter, french fries

29.00

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
Nebiole, 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 vermouht with farm to table maraschino cherry 15.00
JOURNALIST London dry gin, dry vermouht, sweet vermouht, 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 vermouht, dry vermouht, 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