

SEASONAL COCKTAILS

Spicy Leaf / Avion silver tequila, triple sec, fresh lime, jalapeno cilantro, agave nectar 11

Botanical Harvest / Beefeater gin, St Germain, apple cider syrup lemon juice 11

Cranberry Gimlet / Deep Eddy lemon vodka, Just Cran, fresh lime juice, agave nectar 9

Rum Ginger Fizz / Plantation rum, Barrows Intense Ginger, fresh lime juice, ginger ale, Angostura bitters 10

Cider House Sangria / White wine, pear brandy, apple cider lemon juice, simple syrup, ginger ale 9

Elyx Hot and Dirty / Absolut Elyx vodka, dry vermouth olive juice, habanero tincture 15

New Fashioned / High West double rye, cherry-vanilla syrup orange bitters, orange peel, luxardo cherry 12

Rosemary's Bee Bee / Tullamore Dew Irish whiskey, rosemary-honey, lemon juice 12

APPETIZERS

Skillet Roasted Mussels / chorizo Vidalia onion sauce, grilled filone 10

Royal Thai Chicken Wings / garlic jalapeno, sweet chili sauce 10

Oak Grilled Octopus / Kalamata olive hummus, piparade vinaigrette 12

Yellow Fin Tuna Ceviche / corn tortilla, pickled red onion, jalapeno 12

Rock Shrimp & Sweet Potato Fritters / nuoc chấm 9

Asian Lettuce Cups / hoisin, peanut dipping sauce, hot and sour chili sauce roasted cashews Chicken 12/ Shrimp 16

Adobo Marinated Fish Tacos / jicama slaw, whipped avocado, chili aioli 9

Rice Flour Crisped Calamari / Togarashi baby arugula, sweet chili aioli 12

Sautéed Spinach & Artichoke Dip / goat cheese, toasted pita chips 10

Soup of the Day / seasonally inspired 6

Grilled Filet Mignon* / truffled "tater tots" frisée, blue cheese fondue 12

Chiang Mai Curried Noodles* / seared tenderloin, coconut milk, shallots 8

Szechuan Pork Dumplings / black bean sauce, scallion, sesame 9

Duck Confit Cassoulet / garlic sausage white beans, plum tomato, buttered crumb crust, curly kale 10

SALADS

Frisee and Apple Salad / Sonoma goat cheese, honey cider vinaigrette, candied walnuts 9

Grilled Salt Baked Beet / curly kale, ricotta salata, candied pecans maple balsamic dressing 10

Traditional Caesar / romaine hearts, parmesan, anchovies, HBC croutons 9

Shrimp Cobb Salad / avocado, apple wood smoked bacon, creamy herbed dressing 15

STONE PIES & SANDWICHES

Clams Casino Stone Pie / apple wood bacon, mozzarella, fresh oregano 16

Provençal Chicken Stone Pie / basil puree, fontina cheese, crispy prosciutto 16

Pepperoni Stone Pie / house-smoked fresh mozzarella, roasted tomatoes, sweet garlic paste 16

Grilled Chicken Sandwich / maple bacon marmalade, chipotle Dijon sauce, Grafton cheddar ... kettle chips 13

Grilled Angus Cheese Burger* / one all beef patty, cheese, special sauce, sesame seed bun ... French fries 15

BBQ Pork Sandwich / house smoked pork, shaved red onion, bread and butter pickles ... sweet potato fries 13

MAIN PLATES

Prosciutto Crusted Atlantic Haddock / white beans, cipolini onions, kale sprouts, balsamic glaze 21

Herb Cured Brick Pressed Chicken / garlic whipped potatoes, winter vegetables, lemon garlic sauce 20

Grilled Marinated Hanger Steak / shiitake mushrooms, soy caramel sauce, broccolini 14/26

Crackling Pork Shank / charro beans, jicama slaw, Guajillo chili honey glaze 23

Seafood Pad Thai / shrimp, scallops, rice noodles, lime chili sauce, bok choy 14/27

Grilled Chicken Pasta / linguini, wild mushrooms, truffle coulis, arugula, parmesan 19

Pan Seared Salmon Filet* / butternut squash, Brussels sprouts, bacon gastrique, pistachio butter 24

Grilled Angus Sirloin Steak* / salt baked peanut potatoes, haricot verts gremolata, truffle sauce 31

Beef Short Rib Pot Pie / cheddar horseradish biscuit, pearl onions, sweet peas, carrot 19

Grilled Australian Lamb Chops* / truffled orechiette, Merguez bolognese sauce 29

SIDES 6

Bacon roasted Brussels sprouts • Garlic sautéed spinach • Thai roasted cauliflower • Grafton Vermont cheddar whipped potatoes

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients

"Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness."

It is important to bring any food allergy you may have to the attention of your server.

Christopher M. Torla Chef / Owner