

SMALL BITES

EVERYTHING HUMMUS 7
served w/ naan AGF/V
add veggies +1.5

TUNA SASHIMI 16
jalapenos, red onions & teriyaki mayo on a tortilla

BACON ROASTED BRUSSELS SPROUTS 9 GF
apples, apple cider reduction & creme fraiche

MOLE POBLANO NACHOS 11.5
chicken, guacamole, sour cream & pico de gallo GF
add an egg/1.5

SRIRACHA DEVILED EGGS 5.5GF

SOUP DU JOUR 7
mmm. that sounds good.
ask your server for the daily selection

BURRATA & FIGS 14
armagnac glazed figs, serrano ham and basil GF

GRILLED KIELBASA 14
split peas, creme fraiche, sauerkraut & caraway beer mustard
M:F

BBQ RIBS 14.95
chipotle BBQ GF
(smoked to order)

EVERYTHING GREEN

GREEK SALAD 10
romaine lettuce, kalamata olives, tomatoes, pepperoncini, feta, red onion and tuscan herb dressing on grilled lavash V

KALE & ROMAINE CAESAR SALAD 9
w/ grated hard boiled egg AGF/V & a white anchovy upon request
add a toad in the hole 3
(brioche bread, fontina, truffle oil & egg yolk)

STEAK TARTARE 13.5 **
hearts of palm, jalapeno, yucca chips & avocado AGF

AVOCADO TOAST 8
avocado puree, arugula & a sunny side up egg on country bread AGF

STEAMED PEI MUSSELS 14.5
white wine, lemon, garlic & parsley

TRUFFLE PARMESAN POPCORN 5.5

R.I. STYLE CALAMARI 12.5
cherry peppers, banana peppers, sundried tomatoes & garlic butter

CHICKEN WINGS 9
spicy buffalo or thai style

TRUFFLE ONION SOUP 8
mushroom hash GF/V
(not to be mistaken w/ french onion)

BACON WRAPPED DATES 9
stuffed w/ pistachios GF

PRETZEL AND CHARCUTERIE 17
chef's selection of cured meats w/ delouis old fashioned mustard & cornichons over a pretzel

HOUSE MADE PATRON INFUSED GUACAMOLE 11
w/ pico de gallo V/GF

GAZPACHO SALAD 12
seasonal tomatoes, english, red onion cucumbers, avocado & bell peppers GF/V

BIBB SALAD 8
grape tomato, radish, red onion, carrots & red wine vinaigrette GF/V

add ons: chicken +6/ salmon +8
shrimp +9/ filet medallions +10

CHEF'S SELECTION OF FINE LOCAL CHEESES

quantity
PICK 3 - 10 ALL 5 - 17
add charcuterie +5 per selection
please ask your server for our daily selection

RAW BAR

DAILY OYSTERS 2.95 / PP **GF
w/ raspberry mignonette
(MINIMUM OF 3 PLEASE)

SHRIMP COCKTAIL 2.75/ PP GF
(MINIMUM OF 3 PLEASE)

PAN SEARED DUCK BREAST 27
balsamic risotto & white chocolate fondue

BOLOGNESE M AC N CHEESE 16

PERUVIAN CHICKEN 2.0 20
potato puree & arugula salad GF

HELMAR'S FIRE ROASTED COD 25
gigante beans, tomato, escarole, breadcrumbs & garlic white wine pan broth AGF

TROFIE ALA VODKA 21
chicken, sausage, spinach, tomato, garlic & cream

BEEF STROGANOFF 25
sauteed filet, house made spaetzle, mushrooms & brandy cream sauce

GF = gluten free
V=Vegetarian
AGF= can be made gluten free

BETWEEN THE BUNS

all burgers served with fries & slaw
(except for the salmon burger)

ALSO AVAILABLE:
"in the grass" = no bun, no fries
over caesar or greens

PLAIN JANE BURGER 13.5**
lettuce, tomato, onion, cheddar cheese & a pickle AGF

THE 'MCDOWELL' BURGER 15.5
2 all-beef patties, special sauce, lettuce, cheese, pickles, onions. ... on a regular bun AGF

AU POIVRE BURGER 16.5**
caramelized onions, swiss cheese, crushed black peppercorns, cognac cream sauce & grain mustard AGF

'50'S STYLE PATTY MELT 15
beef patty served on rye w/ caramelized onion & american cheese AGF

substitute a black bean burger
substitute a marinated portobello cap
substitute a turkey burger +2
upgrade to a domestic kobe burger +5
gluten free buns +2

PHILLY CHEESE STEAK 16
shaved ribeye, onions, peppers & american cheese on a sub roll AGF

MISO GLAZED SALMON BURGER 16**
kim chi, cucumbers & radish sprouts w/ a ginger bibb salad AGF

TWO HANDED BLTA 16.5
new hampshire bacon, lettuce, tomato, avocado & herbed mayo on country bread AGF

HANGOVER BURGER 15.5
beef & chorizo patty, avocado, over easy egg, swiss and green tobasco on a jumbo english muffin GF

TURKEY BURGER 16
brie cheese, pickled apple slaw, walnuts & rosemary pesto AGF

BLUE CHEESE BURGER 16.5**
blue cheese, new hampshire bacon, caramelized onions & roasted pears AGF

THE 'HEART ATTACK' BURGER 49
domestic kobe beef, foie gras, black truffles, brioche bread & a truffle demi-glace dipping sauce
w/ a bottle of Sea Smoke 200

CHICKEN PARMESAN 18
breaded chicken cutlet, housemade marinara, provolone, linguini & focaccia garlic bread

SWORDFISH EN PAPILLOTE 29
cooked in parchment paper w/ white wine, garlic, thyme, asparagus, fingerling potatoes & yellow squash GF

SPICY ASIAN PASTA 23
chicken, rice noodles, bok choy, exotic mushrooms & red chili pepper sauce
add 3 shrimp - 6.5

ON THE SIDE

SWEET POTATO FRIES 5.5 V/GF

ZUCCHINI FRIES 5.5 V

YUKON GOLD POTATO SAUTEED SPINACH 5.5 PUREE 6.5 V

**Thoroughly cooking meats, poultry, shellfish, or eggs reduces the risk of food-borne illnesses. In case of food allergies, notify your server prior to ordering.

**The temperature of these items can be cooled to order.