



SOUPS, SALADS and SHARABLES

Soup of the Day

- 5 - / -6 -

Shrimp and Lobster Bisque

seasoned croutons - 6 - / -7 -

French Onion Gratinée

apple brandy | three cheese crust | seasoned crostini -7 -

Romaine Heart

English cucumber | heirloom tomatoes | apple wood smoked bacon |
Buttermilk bleu cheese -13 - ☒

Caesar Salad

Kalamata olive | shaved parmesan | lemon | seasoned crouton -12 -
with grilled chicken - 15 ☒

Mediterranean Plate

Roasted red pepper and walnut dip | First Light Creamery Feta and Goat cheeses |
lemon, oil and herbs | Kalamata olives | grilled Naan bread - 14 - ☒

Hummus Plate

Grilled flat bread | fresh veggies for dipping - 11 - ☒

Truffle Chips

Smoked gorgonzola cheese | white truffle oil | sea salt - 11 -

Proscuitto Flat Bread

Olive oil | fresh mozzarella and shaved Parmesan cheeses | heirloom tomatoes |
fresh basil and arugula - 11 -

SANDWICHES AND MAINS

Charcuterie

Chef selected meats | cheeses | pickled vegetables | accoutrements - 16 - ☒

Crab Cakes

fresh crab meat | chipotle lime mayonnaise | roasted corn salad | lemon -16 -

Shrimp Cocktail

six jumbo shrimp | court bouillon poached | spicy cocktail sauce | lemon - 15 - ☒

Steak Burger

10 oz burger | brioche roll | NY sharp cheddar | North Country apple smoked bacon |
Inn cut fries -15 - ☒

Pork Porchetta Sandwich

Cured and sliced Pork belly and Pork loin | cracklings | chimichurri | arugula |
Ciabatta roll | inn cut fries - 15 - ☒

☒ - Can be prepared gluten free – ask your server