



## SOUPS, SALADS and SHARABLES

Soup of the Day | ask your server for today's selections -5- / - 7 -

Shrimp and Lobster Bisque | aged sherry | seasoned croutons - 7 - / - 10 -

*Quart to Go with Bread Boule* | Soup - 15 - / Bisque - 24 -

French Onion Soup Gratinee | apple brandy | three cheese crostini - 7 -

### Caesar Salad

Kalamata olive | shaved Parmesan | lemon | seasoned croutons and Parmesan crisp - 12 -  
with *grilled chicken* - 17 - ☒

### First Light Creamery Goat Cheese Salad

served warm with toasted almonds | locally sourced greens | fresh berries |  
shaved red onion | English cucumber | heirloom tomatoes | radish - 14 - ☒

### Hummus Plate

gremolata | grilled flat bread | fresh vegetables for dipping - 12 - ☒

### Truffle Chips

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

### Rhode Island Clams

*Grilled* | roasted corn and bacon Maque Choux - 10 - half dozen  
*Raw on the Half Shell* | served over ice with lemon and hot sauce  
- 8 - half dozen // - 14 - full dozen ☒

### Fresh Oysters Daily

Ask your server about today's selections  
served over ice with lemon, mignonette and hot sauce  
- 15 - half dozen // - 29 - full dozen ☒

## SANDWICHES and MAINS

### Seared Crab Cakes

chipotle lime mayonnaise | roasted corn salad | lemon - 16 -

### Shrimp Cocktail

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

### Steak Burger

brioche roll | XXX sharp white cheddar cheese | North Country apple wood smoked bacon |  
Inn cut fries - 15 - ☒

### Steak Sliders

beef tenderloin | Hawaiian rolls | sautéed spinach | white truffle aioli | Inn cut fries - 16 -

### Foggy Mountain Chicken Legs (4)

pasture raised in Holland, New York | carrots, celery and blue cheese |  
signature hot sauce - 12 -



☒ - Can be prepared gluten free - ask your server