

Lunch

~ BEGINNING ~

Crab Bisque 15. Soup du Jour 9.

GF Wild Shrimp Cocktail – traditional cocktail sauce 4.25 / each

GF Chicken Wings – choice of dry rub, BBQ, buffalo or Asian 15.

****GF Tuna Tataki**– ginger black garlic sauce, Korean mayo, kimchi sesame coriander crust 20.

Calamari – olives, cherry peppers, chipotle sauce 15.

Cheese Board – chef's choice of cheeses, fig jam, olives, prosciutto, fresh fruit, warm baguette 20.

~TIERS OF TASTE~

Choose 1 for 11. Or 3 for 30.

Pumpkin Sage Arancini – goat cheese puree, honey, kale salad

GF Devilled Eggs – smoked trout, pickled mustard seed, trout roe, dill

Crispy Brussels Sprouts– Vietnamese sauce with crispy chick peas

GF Stuffed Jalapenos– Prosciutto, pomegranite, feta

Devils on Horseback – blue cheese dressing, cornbread crumble

Lemon Garlic Hummus – olive & roasted pepper tapenade, feta, fried garlic, seasoned pita

~Salads~

Kale Salad – spicy dressing, toasted sesame seeds, beemster cheese 13.

GF Burrata Salad – caramelized pears, spinach, prosciutto, balsamic glaze, hazelnuts 16.

Caesar Salad – Romano cheese, fried garlic, bread crumbs, Caesar dressing 13.

GF Mixed Greens – tomato, cucumber, radish, miso vinaigrette 9.

GF Griggstown Roasted Chicken Salad – mixed greens, sauteed julienne apples, candied walnuts, blue cheese, apple cider vinaigrette 17.

Roasted Squash & Quinoa – kale, goat cheese, red onion, pomegranate, toasted pepitas, farmers apple cider dressing 14.

GF Endive & Apple – bacon, smoked almonds, watercress, maple mustard vinaigrette 14.

GF Cobb Salad – romaine, bacon, egg, tomato, avocado, scallion, goat cheese mustard vinaigrette 17.

Add to your salad:

*Grilled Chicken Breast 8. Grilled Wild Shrimp 13. **Faroe Island Grilled Salmon 13.*

***Grass Fed Flat Iron Steak 12. Griggstown Roasted Chicken 8. Crabcake 16.*

~ SANDWICHES ~

****Yardley Burger** – roasted tomato, boursin cheese, hand cut fries 18.

Pastrami Ruben – swiss cheese, pickled cabbage, thousand island, toasted rye bread, chips 16.

Plainville Turkey Sandwich– avocado, bacon, brie, fig & balsamic mayo, toasted multigrain, chips 16.

Shaved Ribeye Cheesesteak – caramelized onions, American cheese, hand cut fries 17.

Thai Chicken Burger – green papaya slaw, sriracha mayo, spicy fries 17.

B.E.L.T. – bacon, egg, lettuce, tomato, rosemary mayo, brioche toast 16.

~ MAIN ~

Crabcake – Cajun risotto, tomato jam, smoked paprika tartar 28.

Fish & Chips – beer battered cod and French fries 18.

Quiche du Jour –served with mixed greens, fresh fruit 17.

**** Maple Miso Faroe Island Salmon** – toasted quinoa, kale, cranberry puree, toasted walnuts 28.

**** GF Flat Iron Steak** – mashed potatoes, green beans, mushroom demi 27.

Lemon Chicken – mashed potatoes, capers & olives 23.

Spanish Meatloaf – blackened red bliss potato, broccolini, ricotta salata, tomato gravy 21.

Stuffed Acorn Squash – quinoa, feta, cranberry and arugula with lemon garlic tahini 19.

*** Consuming raw or undercooked foods may increase the risk of foodborne illnesses*

GF Indicates Gluten Free Items