


APPETIZERS

TRUFFLE DEVILLED EGGS 16.

smoked bacon, caviar 

STUFFED JALAPENOS 13.

smoked chorizo & gouda, warm honey 

GOCHUJANG STIR-FRIED

BRUSSELS SPROUTS 12.

toasted cashew, sesame, korean mayo

SICILIAN ARANCINI 12.

tomato gravy, pecorino

WILD SHRIMP COCKTAIL 4.25 EACH

traditional cocktail sauce 

FRIED CALAMARI 15.

tomato gravy, olive, banana pepper

CHICKEN WINGS 15.

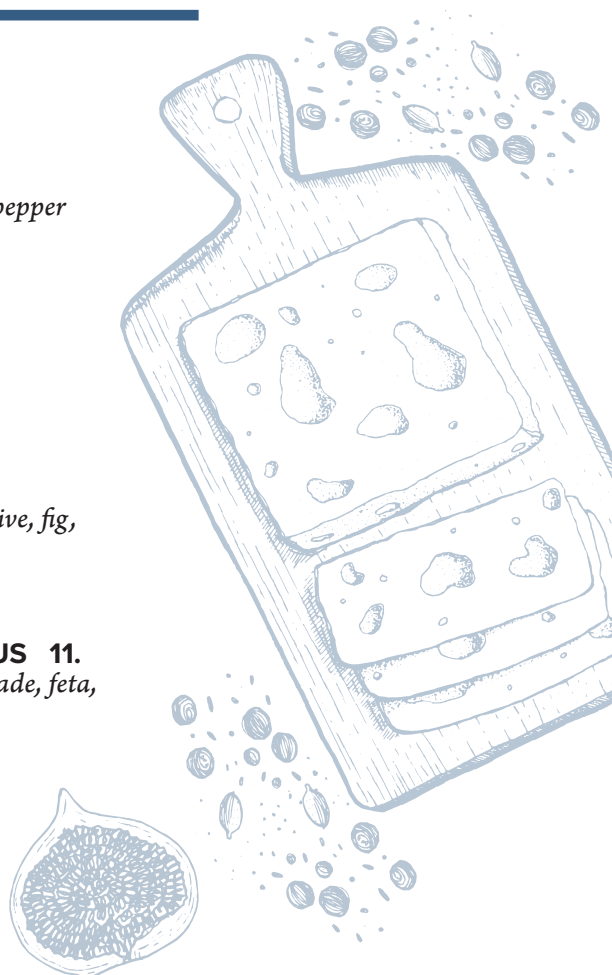
choice of dry rub, mild, bbq,
asian, truffle parm

CHEESE BOARD 20.

artisan cheeses, marinated olive, fig,
prosciutto, warm baguette

LEMON GARLIC HUMMUS 11.

olive & roasted pepper tapenade, feta,
fried garlic, seasoned pita



SOUP & SALAD

FALL HARVEST 15.

farro, roasted butternut squash, feta,
dry cranberries, local cider vinaigrette


BURRATA & FIG SALAD 16.

arugula, red onion, pine nut, fig balsamic 


CLASSIC CAESAR SALAD 13.

romano cheese, fried garlic, bread crumbs, caesar dressing


SPICY KALE SALAD 13.

sundried tomato, cashew, beemster cheese,
spicy dressing 


MIXED GREEN 9.

english cucumber, radish, heirloom tomato,
raspberry red wine vinaigrette 

GRIGGSTOWN GREEK SALAD 17.

roasted chicken, baby tomato, olive, chopped
romaine, red onion, milled egg 

COBB SALAD 17.

romaine, bacon, egg, tomato, avacado, scallion,
goat cheese mustard vinaigrette 

CRAB BISQUE 15. | SOUP DU JOUR 9.

ADD TO YOUR SALAD:

ROASTED GRIGGSTOWN CHICKEN 8 | GRILLED CHICKEN BREAST 8 | GRILLED SHRIMP 13 | FAROE ISLAND ORGANIC SALMON 13
GRASSFED FLAT IRON STEAK 12 | CRABCAKE 16

SANDWICHES

YARDLEY BURGER 18.

roasted tomato, boursin cheese, hand-cut fries

THAI CHICKEN BURGER 17.

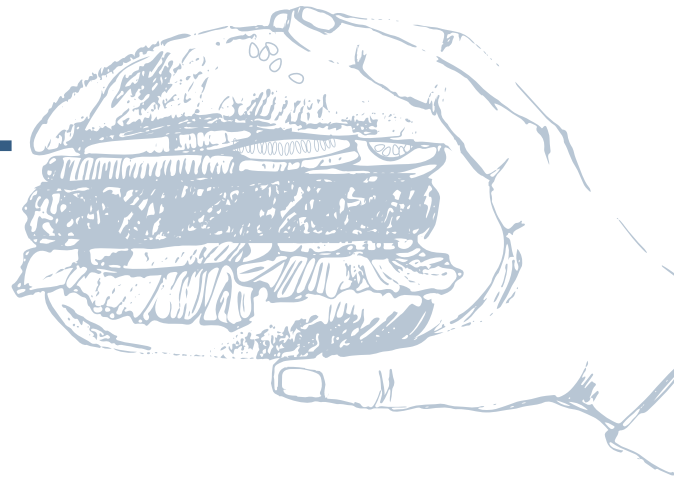
green papaya slaw, sriracha mayo, spicy fries

PASTRAMI REUBEN 16.

swiss cheese, pickled cabbage, thousand island, toasted rye bread, chips

PLAINVILLE TURKEY SANDWICH 16.

avocado, bacon, brie, fig & balsamic mayo, toasted multigrain, chips



SHAVED RIBEYE CHEESESTEAK 17.

caramelized onions, american cheese, hand cut fries

PHILLY PORK SANDWICH 18.

sharp provolone, broccolini, hand cut fries

CHICKEN CUTLET SANDWICH 18.

fresh mozzarella, spinach, pesto aioli, chips

MAIN

CRABCAKES 28.

dirty farro, smoked remoulade

FISH & CHIPS 24.

beer battered cod, french fries

QUICHE DU JOUR 17.

served with mixed greens, fresh fruit

GLORY BAY SALMON 28.

salt roasted, spiced quinoa, lemon yogurt



FLAT IRON STEAK 27.

mashed potatoes, asparagus, peppercorn demi 

LEMON CHICKEN 23.

mashed potatoes, capers & olives

SPECIALS

Lobby Tasting Tonight featuring Holiday Wines

QUICHE DU JOUR 17.

lorraine

FISH DU JOUR 24.

seared mahi, fingerling potatoes, sauteed spinach, saffron butter sauce

PASTA DU JOUR 19.

italian sausage & broccoli rabe over orecchiette

TACO DU JOUR 19.

baby shrimp, guacamole, chips

update: 12/4/23

GLUTEN FREE 

EXECUTIVE CHEF: ROBERT MCNALLY