

# APPETIZERS

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## 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.

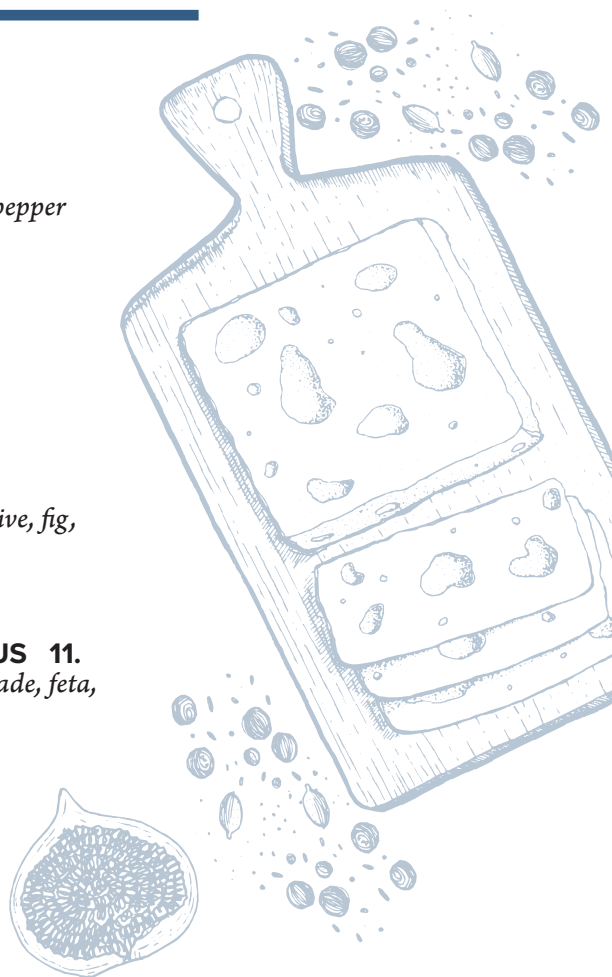
choice of dry rub, mild, bbq, asian, truffle parm

## CHEESE BOARD 20.

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

## LEMON GARLIC HUMMUS 11.

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



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# SOUP & SALAD

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## 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

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## 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*

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# MAIN

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## 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*

GLUTEN FREE 

EXECUTIVE CHEF: ROBERT MCNALLY

