

Food Menu



Appetizers

Crab Cakes	Two fresh meaty crab cakes made in-house daily with Blue Swimming Super lump crabmeat. Gluten free and served with house-made tartar sauce.	\$17
Shrimp Cocktail	Five chilled jumbo shrimp served with our house-made cocktail sauce.	\$12
Meatball Trio	Three hearty meatballs (beef/pork) with marinara, Parmigiano Reggiano cheeses and topped with parsley. Toasted Ciabatta Bread +\$1.	\$11
Stuffed Mushrooms	White button mushrooms stuffed with artichokes, sun-dried tomatoes, feta, and Parmigiano Reggiano. (V)	\$11
Spanakopita	Flaky filo dough stuffed with cheesy spinach filling.	\$11

Dips

Tomato and Goat Cheese	Warm chunky tomato sauce blended with herbs and topped with mild goat cheese. Served with toasted ciabatta bread.	\$11
Spinach	Spinach, artichokes, melted Parmigiano Reggiano and Romano cheeses, alfredo sauce, red pepper flakes and garlic. Served with toasted pita.	\$11
Balsamic and Oil	Warm ciabatta loaf served with balsamic vinegar, olive oil, and herbs.	\$8

Salads

Wedge	Iceberg wedge, cherry tomatoes, red onion, egg, topped with smoked bacon, blue cheese crumbles and creamy dressing.	\$12
Caesar	Romaine, parmesan cheese, cherry tomatoes, sprinkled with croutons and tossed with Caesar dressing.	\$12
Beet	Arugula, beets, candied pecans, goat cheese, topped with lemon white balsamic dressing.	\$12
Caprese	Fresh mozzarella, tomato, basil, and balsamic drizzle.	\$12

Add a protein to any salad: shrimp \$2/each, Jambon ham \$6, chicken breast \$5

Crostini Boards

Thick, warmed ciabatta bread with signature toppings. Select three for \$17.

Gluten free bread \$3 additional.

Tuscan Chicken	Seasoned pulled chicken, Parmigiano-Reggiano cheeses, lemon, garlic, red pepper flakes, brie, tomato salsa.
Smoked Salmon	Smoked salmon, cream cheese caper spread, sweet onion, dill.
Cheesy Shrimp	Maryland-spiced shrimp, garlic mayo, melted white cheddar cheese.
Brie and Fig	Brie, fig preserve, apples.
Sweet 'n Spicy Goat Cheese	Jalapeño jam, cider, goat cheese, sweet cream.
Roast Beef	Roast beef, horseradish sauce, Havarti cheese, hot cherry peppers.

Flatbreads

Gluten free bread \$3 additional.

Pulled Pork and Sprouts	Saucy pulled pork, shredded mozzarella and smoked gouda, Brussels sprouts, topped with horseradish aioli on naan flatbread.	\$13
Mushroom Artichoke	Lentil hummus, shredded mozzarella, sautéed wild mushrooms, marinated artichokes, crumbled feta cheese, arugula, and balsamic glaze on naan flatbread. (V)	\$13
Meatball	Marinara, mozzarella, and meatballs on naan flatbread.	\$13
Beef and Onion	Pulled beef, caramelized onion, white cheddar cheese, and chili BBQ aioli on the side.	\$13

Presses

Hot-pressed sandwiches on homemade ciabatta bread, **with side salad, chips, or fruit salad**

Gouda Mushroom	Marinated portabella, gouda cheese, and balsamic dressed arugula. (V)	\$14
Cheesy Roast Beef	Rare roast beef, horseradish aioli, cabbage slaw, sun-dried tomatoes, and provolone cheese.	\$15
Turkey Pesto	Smoked turkey, roasted red peppers, tomato, pesto mayo, and cheddar cheese.	\$15
Saucy Pulled Pork	Smoked pulled pork, zesty BBQ sauce, white cheddar cheese, and coleslaw.	\$15
Special Sandwich: Lobster Roll	Four ounces of lobster drawn in butter on a house-made brioche bun with aioli.	\$20

Entrees - Available Thursday, Friday, and Saturday. No modifications at this time.

Braised Short Rib	Short ribs slow-braised in a bourbon demi-glace, served with cheesy polenta and roasted seasonal vegetables. (GF)	\$22
Mushroom Pie	Marinated mushrooms and herbs in a savory crust. (GF, VG)	\$16

Charcuterie Boards

#1 Level One	Parmigiano Reggiano, Port Salut, Three-Year Cheddar, Jambon ham, and peppered salami served with creole mustard, olives, fig chutney, crackers, and ciabatta bread.	\$26
#2 Deluxe	Blue Stilton, Gorgonzola, St. Andre Triple Creme, Danish Fontina, Parmigiano Reggiano, Double Gloucester Onion and Chive, Prosciutto di Parma, Mortadella, peppered salami, Jambon ham, with creole mustard, olives, fig chutney, crackers, and ciabatta bread.	\$49

Charcuterie Boards A' La Carte

Each selection is 2 oz. Three or more selections include mustard, olives, crackers, and ciabatta bread.

Cheeses		Meats			
Three-Year Cheddar	\$7	Port Salut	\$6	Peppered Salami	\$6
Parmigiano Reggiano	\$7.5	St. Andre Triple Creme	\$7.5	Mortadella w/ Pistachios	\$6
Blue Stilton	\$7	Danish Fontina	\$6	Jambon de Paris	\$6
Gorgonzola Dolce	\$6	Carr Valley Double Gloucester Onion and Chive	\$6	Prosciutto di Parma	\$10.5

Desserts

Triple Lemon Creme Brûlée	Lemon cream brûléed with lemon sugar, garnished with a candied lemon wheel.	\$11
Chocolate Bomb	Coffee infused bittersweet chocolate mousse, shortbread cookie covered in ganache.	\$11
Bananas Foster Bread Pudding	Rum-infused Bananas Foster bread pudding with Caramelized bananas.	\$12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illnesses.