

Dinner

~ TIERS OF TASTE ~

Choose 1 for 8. / 3 for 22.

Trio of Dips – hummus, babaganoush, feta dip, pita

Fried Calamari – peppers & vinegar glaze

Chicken Wings - Korean style or buffalo

^{GF} Deviled Eggs – smoked trout, pickled mustard seed, trout roe, dill

^{GF} Charred Brussels Sprouts – crispy chickpeas

^{GF} Devils on Horseback - chorizo stuffed dates wrapped in bacon

^{GF} Roasted Baby Beets – Greek yogurt, pumpkinseed, orange zest, fennel pollen, celery leaf

Cheesesteak Pierogies – caramelized onions, cheese sauce, ketchup

~ APPETIZER ~

** ^{GF} Oysters on the Half Shell – 2.75 each

** Bigeye Tuna Tartare “Poke Style” – onion, tomato, black seaweed, sesame 16.

^{GF} Wild Shrimp Cocktail - avocado & jicama salad 4. (each)

Cheese Plate, Choice of 3 for 13. Choice of 4 for 16. All Cheeses 19.

Lou Bergier Pichin – Stracapa – Round Top Sheep Tomme – Bleu d’Auvergne – Petit Cantal

YI Nachos - black beans, tomatoes, avocado, olive & hot pepper salsa, lemon cream cheese,

Pepper jack cheese. Griggstown Farm Chicken 16. / Crab 17.

~SOUP & SALAD~

Crab Bisque 10. Soup Du Jour 8.

Caesar Salad - focaccia croutons, Caesar dressing 8.

Kale Salad - spicy dressing, toasted sesame seeds, beemster cheese 9.

^{GF} Garden Greens - miso vinaigrette 7.

^{GF} Marguerita Salad – field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 9.

^{GF} Iceberg Wedge Salad - bacon, rothkase blue cheese, buttermilk dressing 10.

^{GF} Bibb Lettuce Salad – apples, pomegranate, red onion, poppy dressing 8.

^{GF} Roasted Squash Salad – brussels sprouts, dried cherries, pancetta, red onion, toma celena cheese 10.

^{GF} Roasted Griggstown Chicken Salad- greens, sautéed apples, candied walnuts, blue cheese, apple cider vinaigrette 16.

Add to your salad:

*Grilled Chicken Breast 7. Grilled Shrimp 12. **Faroe Island Organic Salmon 10.*

*Crispy Crab Cakes 14. **Grass Fed Flat Iron Steak 9.*

~ MAIN ~

SEA

Crispy Crab Cakes – brussels sprouts slaw, sweet potato wedges 28.

Shrimp Malfatti – hand cut pasta, garlic-chili oil, tomato water 27.

^{GF} Green Fish Stew - salmon, shrimp, mussels, hominy, green tomato broth 25.

** ^{GF} Faroe Island Salmon – roasted beets, sautéed arugula, orange salsa 27.

** ^{GF} Seared Swordfish – pumpkin puree, pine nuts, currants, olive 29.

LAND

** ^{GF} Grass Fed Filet Mignon – au gratin potatoes, creamed spinach, chianti demi 28. /36.

^{GF} Traditional Meatloaf – peas & carrots, mashed potatoes, brown gravy 20.

** ^{GF} Grilled Strip Steak – roasted parsnip, charred onion, horseradish, carrot puree 41.

Handmade Ricotta Cavatelli - beef & pork bolognese 22.

Stuffed Griggstown Farm Chicken – artichokes, potato, carrot, black truffle 28.

^{GF} Vegan Squash Red Thai Curry – butternut squash, coconut milk, peppers, onions, basmati rice 21.

Grass Fed Braised Short Rib ‘Bourguignon’ – celery root mash, carrot, mushrooms, crispy onions 32.

*Grass Fed Yardley Burger – fresh ground daily, boursin cheese, roasted tomato, brioche bun, fries 15.

Pork Paprikash - braised pork shoulder over mustard spaetzle 22.

^{GF} Seared Duck Breast – pommes puree, charred leek, roasted carrot, spiced honey 31.