

~ TIERS OF TASTE ~

Choose 1 for 9. / 3 for 26.

GF Deviled Eggs – smoked trout, pickled mustard seed, trout roe

Calamari – hot peppers, scallion, chili lime sauce

House made Guacamole & Chips

GF Devils on Horseback – bacon wrapped dates stuffed with chorizo

Roasted Red Pepper Hummus – grilled pita, cucumber, shishito peppers

Chicken Wings – GF buffalo style with house made blue cheese or burnt scallion barbecue

GF Crispy Brussels Sprouts – Vietnamese sauce, crispy chick peas

~ APPETIZER ~

** GF Oysters on the Half Shell 2.75/ each

GF Wild Shrimp Cocktail – traditional cocktail sauce 4. /each

** GF Tuna Tartare – avocado, ginger soy, sesame, sliced cucumber 19.

Cheesesteak Springroll – cheese sauce 13.

GF YI Nachos – black beans, tomatoes, avocado, olive & hot pepper salsa, lemon cream cheese, Pepper jack cheese. Griggstown Farm Chicken 17. / Crab 19.

Cheese Plate – Choice of 3 for 15. Choice of 4 for 18. All Cheeses 21.

Boschette al tartufo – Pyrenees Brebis – Bucheron – Bleu d’Auvergne – Humboldt Fog

~SOUP & SALAD~

Crab Bisque 11. Soup du Jour 8.

Caesar Salad – focaccia croutons, Caesar dressing 11.

Kale Salad – spicy dressing, toasted sesame seeds, beemster cheese 11.

GF Beet & Goat Cheese Salad – arugula, orange wedges, shaved onion, toasted pistachios, red wine vinaigrette 12.

GF Garden Greens – English cucumber, radish, miso vinaigrette 8.

GF Marguerita Salad – field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 12.

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

GF Wedge Salad – bacon, roth kase buttermilk blue cheese, ranch dressing 12

Add to your salad:

Roasted Griggstown Chicken 7. Grilled Chicken Breast 7. Grilled Shrimp 12.

***Faroe Island Organic Salmon 10. Crab Cake 11. **Grass Fed Flat Iron Steak 11.*

~ MAIN ~

** GF Faroe Island Salmon – roasted baby carrots, sautéed spinach, cherry tomato, passion fruit butter sauce 28.

Crab Cake – roasted sweet potato, celery root slaw, tartare sauce 21(1)/30(2).

Home Made Short Rib Ravioli – thyme butter sauce 24.

** GF Flat Iron Steak – roasted root vegetables, horseradish demi, crispy leeks 26.

** GF Grass Fed Filet Mignon – au gratin potatoes, creamed spinach, chianti demi 29. (6oz.) /36. (8oz.)

Crispy Pork Shank – potato pancake, frilly mustard greens, mustard pan sauce 28.

GF Meatloaf – mashed potatoes, broccoli rabe, red gravy, ricotta salata 21.

Handmade Ricotta Cavatelli – beef & pork bolognese 24.

Castle Valley Grain Bowl – delicata squash, shaved brussels, wheat berries, walnut & butternut squash pesto, toasted squash seeds 23.

Lemon Chicken – mashed potatoes, capers & olives 22.

GF Indicates Gluten-Free Item

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