

~ BEGINNING ~

Crab Bisque 8./11.

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

GF Tuna Tartare – cucumber, avocado, ginger soy dressing 19.

Cheesesteak Springroll – cheese sauce 13.

Cheese Plate – Choice of 3 for 15. Choice of 4 for 18.

*Boschette al tartufo – Pyrenees Brebis – Bucheron –*

*Bleu d’Auvergne – Humboldt Fog*

~ TIERS OF TASTE ~

Choose 1 for 9. or 3 for 26.

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

Calamari – hot peppers, scallion, chili lime sauce

Guacamole & Chips – made in house

GF Crispy Brussels Sprouts – Vietnamese sauce with crispy chick peas

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

GF Devils on Horseback~ bacon wrapped dates stuffed with chorizo

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

~SALADS~

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

Caesar Salad – focaccia croutons, caesar dressing 11.

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

GF Mixed Greens – tomato, cucumber, radish, miso vinaigrette 8.

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

GF Iceburg Wedge Salad – bacon, buttermilk blue cheese, ranch dressing 12.

GF Cobb Salad – romaine, bacon, hard-boiled egg, tomato, avocado, scallion, goat cheese, mustard vinaigrette 16.

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

**Add to your salad:**

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

*Crab Cake 11. \*\*Grass Fed Flat Iron Steak 11. Griggstown Roasted Chicken 7.*

~ SANDWICHES ~

Shortrib Grilled Cheese – Swiss cheese, crispy onions, horseradish cream 16.

\*\*Yardley Burger – roasted tomato, Boursin cheese, hand cut fries 16.

Pastrami Reuben – swiss cheese, pickled cabbage, thousand island, toasted rye bread, chips 16.

Plainville Turkey, Avocado, Bacon & Brie–fig & balsamic mayo, toasted multigrain, chips 16.

Shaved Ribeye Cheesesteak – caramelized onions, American cheese, hand cut fries 16.

Thai Chicken Burger – green papaya slaw, sriracha mayo, spicy fries 16.

~ MAIN ~

Quiche du Jour – mixed greens, fresh fruit 16.

\*\* GF Faroe Island Salmon – roasted baby carrots, sautéed spinach, cherry tomatoes, passion fruit butter sauce 21.

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

Fish & Chips – beer battered cod, french fries 16.

Lemon Chicken – mashed potatoes, capers & olives 19.

Castle Valley Grain Bowl – delicata squash, shaved Brussels, wheat berries, walnut & butternut squash pesto, toasted squash seeds 18.

GF Meatloaf – mashed potatoes, broccoli rabe, red gravy, ricotta salata 18.

\*\* GF Flat Iron – mashed potatoes, green beans, chianti demi 20.

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

GF Indicates Gluten-Free Item