



Lunch

~ BEGINNING ~

Crab Bisque 15. Soup du Jour 9.

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

GF Chicken Wings – choice of dry rub, BBQ, buffalo or Asian 15.

GF Tuna Tartar – avocado puree, ginger soy, everything cracker 19

Calamari – olives, cherry peppers, chipotle sauce 14.

Cheese Board – chefs choice of cheeses, fig jam, olives, prosciutto, fresh fruit, warm baguette . 20.

~TIERS OF TASTE~

Choose 1 for 9. Or 3 for 26.

Saffron Arancini – pesto aioli, arugula salad

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

Stuffed Jalapenos– goat cheese, bacon bits, fig balsamic

GF Crispy Brussels Sprouts– Vietamese sauce with crispy chick peas

GF Devils on Horseback – bacon wrapped dates stuffed with chorizo

Lemon Garlic Hummus – olive & roasted pepper tapenade, fried garlic, seasoned pita

~Salads~

Kale Salad – spicy dressing, toasted sesame seeds, beemster cheese 12.

GF Burrata Salad – tomatoes, arugula, pine nuts, lemon olive oil, balsamic reduction 14.

Charred Caesar Salad – shredded asiago, garlic, crouton crumble, caesar dressing 13.

GF Mixed Greens – tomato, cucumber, radish, miso vinaigrette 9.

GF Marguerita Salad – field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 13.

GF Cobb Salad – romaine, bacon, hard boiled egg, tomato, avocado, scallion, goat cheese mustard vinaigrette 17.

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

Watermelon Salad – feta, pickled onion, kalamata olives, aged olive oil 14.

Add to your salad:

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

***Grass Fed Flat Iron Steak 12. Griggstown Roasted Chicken 7. Crabcake 16*

~ SANDWICHES ~

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

Pastrami Ruben – swiss Cheese, pickled cabbage, thousand island, toasted rye bread, chips 16.

Plainville Turkey Sandwich– avocado, bacon, brie, fig & balsamic mayo, toasted multigrain, chips 16.

Shaved Ribeye Cheesesteak – caramelized onions, American cheese, hand cut fries 17.

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

B.E.L.T. – bacon, egg, lettuce, tomato, rosemary mayo, brioche toast 16.

~ MAIN ~

Crabcake – charred corn salsa, romesco, avocado puree 28.

Quiche du Jour –served with mixed greens, fresh fruit 16.

** Faroe Island Salmon – beet puree, pearl barley, citrus, pickled onion, fennel salad 25.

** GF Flat Iron Steak – mashed potatoes, green beans, mushroom demi 25.

Charred Cauliflower Steak – barley tabbouleh, honey harissa glaze 19.

Fish & Chips – beer battered cod and French fries 18.

Lemon Chicken – mashed potatoes, capers & olives 19.

GF Grandmom's Meatballs – Castle Valley parmesan polenta, broccolini, red gravy, pecorino 21.

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

GF Indicates Gluten-Free Item