

Starters

- Arugula & Shaved Fennel Salad** 15
cured tomatoes, chevre, pine nuts,
champagne vinaigrette
- Hardwood Smoked Crispy Pork Belly** 18
scallion pancake, pickled red onions,
cilantro, ginger hoisin reduction
- The Wedge** 17
iceberg lettuce, roquefort fondue,
tomatoes, onion rings
- *Fried Oysters** 22
sauce remoulade
- Lemon Ricotta Raviolis** 16
glazed winter vegetables,
sweet wine & butter sauce
- PEI Mussels** 17
ginger, garlic, coconut milk, tomatoes,
grilled baguette
- Buffalo Fried Cauliflower** 14
roquefort fondue & micro celery
- *Peppered Beef Carpaccio** 17
arugula, parmesan reggiano,
caper sherry vinaigrette
- “Duck Fries”** 18
duck confit, caramelized onion,
cremini mushroom, parmesan, truffle oil

Sparkling Wine & Rosé

- Adami, Prosecco, Treviso, Italy 2017** 9
- Trienne, Rosé, France 2016** 12

Whites

- Bollini, Pinot Grigio, Trentino, Italy 2015** 10
- Seresin, ‘Momo’, Sauvignon Blanc, NZ 2016** 11
- Zum Martin Sepp, Gruner, Austria 2016** 11
- Louis Jadot, Bourgogne, Burgundy 2015** 12
- Newton, ‘Skyside’ Chardonnay, Napa 2016** 13
- Barton & Guestier, Sancerre, Loire 2016** 15

Reds

- Charles & Charles, Red Blend, WA 2015** 9
- Spoken Barrel, Cabernet Sauv, WA 2015** 12
- Piattelli, Malbec, Mendoza, Argentina 2016** 12
- Averaen, Pinot Noir, OR 2016** 13
- Decoy, Cab Sauv, Sonoma, CA 2015** 14
- Chateau Reynier, Bordeaux 2015** 14

Entrees

- Hunter’s Ragu** 28
braised chicken, italian sausage, mushrooms,
tomatoes, escarole, penne, mascarpone
- Pulled Pork Burrito** 20
corn & black bean risotto, cheddar,
green chilis, lime crème fraiche,
spicy red sauce
- Rosemary Breaded Swordfish** 34
malone & lemon caper buerre blanc
- *Grilled NY Strip & Fries** 38
asparagus, mushroom & cabernet sauce
- *Pan Roasted Atlantic Salmon** 30
corn & applewood smoked bacon risotto,
haricots verts, cider reduction
- Roasted Half Chicken** 30
haricots verts, caramelized onion risotto,
pinot noir reduction
- Guinness Braised Short Rib** 25
corn polenta, crispy onion rings
- *Double Cheeseburger & Fries** 18
caramelized onion, vermont cheddar,
brioche bun
- Vegetarian Plate** 28
chef’s choice of vegetables & starches

From the Oven

- The “Italian Sub” Flatbread** 18
salami, capicola, banana peppers,
red onion, oregano, mozzarella
- Classic Flatbread** 15
house-made red sauce, mozzarella, parmesan
- The “Salad” Flatbread** 17
asiago, arugula, corn, roasted onions, shiitakes,
balsamic reduction
- Charred Tuscan Style Jumbo Wings** 16
wood oven smoked,
herb buttermilk dipping sauce

*Consuming raw or undercooked shellfish or meat
may increase your risk of
food borne illness
Before placing your order, please inform
your server if a person in your party
has a food allergy*