

APPETIZERS

- Chicken Noodle Soup** 6
Slow cooked with pulled chicken
- French Onion Soup** 6
Made with 3-onions and a cheese glazed crouton
- Salt Baked German Pretzels** 7
Vermont White Cheddar Dipping Sauce
- Buffalo Wings** 13
Your Choice of Traditional or Grilled w/Celery and Blue Cheese
- The New Yorker Pizza** 12
Classic style with shredded mozzarella and marinara
- Firecracker Cauliflower** 10
Tossed in sweet Sriracha BBQ sauce
- Battered Chicken Tenders** 12
Choice of honey-mustard or tossed in our spicy buffalo sauce
- Thai Lettuce Wraps** 14
Sweet chili chicken with crushed peanuts
Carrot-bean thread salad, crisp cucumber and spring onion Served with cilantro lime dipping sauce
- Chicago Style Spinach Dip** 14
Creamy baked spinach and artichokes with a Parmesan crust
Served with celery sticks and grilled pita
- Oven Baked Nachos** 14
Seasoned ground beef, fresh jalapenos, monterey jack and scallions
Black beans, tomato, corn, Queso blanco and avocado cream
- Strip Steak Bites** 15
Sourdough Crostini, blue cheese spread and pickled red onion

SANDWICHES

Add Fries to any Sandwich or Wrap \$3

- Grilled Chicken Ceasar Wrap** 12
- Whole Wheat Blackened Chicken Wrap** 12
Bacon, Muenster, Avocado, lettuce, tomato, onion and chipotle mayo
- French Dip Sandwich** 13
Thin sliced ribeye and melted muenster on a hero roll
Served with Pan Au Jus and Horseradish Mayo
- Panko Chicken Sandwich** 13
Panko breaded chicken cutlet Topped with fresh Mozzarella
Broccoli Rabe, Roasted red peppers, Lettuce, Tomato and Onion
Served with Balsamic Vinaigrette. *Prefer Grilled Chicken? Just Ask
- Avocado BLT** 12
Apple-wood smoked bacon, lettuce, tomato and mayo
Toasted multi-grain health bread
- Soup, Salad & 1/2 Sandwich** 12
Your choice of Soup, Any Wrap, Chicken Sandwich or Avocado BLT w/ a side salad

BURGERS

Served w/ Fries, lettuce, tomato, onion and pickle. Gluten Free Bun Available

- Cheeseburger** 13
Old Fashioned American
- Bacon Cheddar Burger** 15
Hardwood smoked bacon and Vermont cheddar
- Smokehouse Burger** 15
Smoked bacon, Monterey Jack and BBQ'd onions
- Swiss Mushroom Burger** 15
Sautéed mushrooms, caramelized onions and Swiss cheese
- Angry Burger** 15
Topped with Pepper-jack Cheese and Chipotle BBQ Sauce
- Black Bean Veggie Burger** 13
Topped with cheddar cheese and side of Avocado Cream

KIDS

Choice of fries or vegetables and a scoop of your favorite ice cream

- Kids Cheese Pizza** 7
- Mozzarella Sticks** 7
Marinara Dipping Sauce
- Kids Pasta** 7
w/ Tomato Sauce or Butter
- Kids Chicken Tenders** 7
- Kids Mac & Cheese** 7
- Kids Strip Steak** 14

SALADS

- Mixed Green Salad** 9 12
Field greens tossed with tomatoes, red onion, diced peppers
Carrots, toasted croutons, cheddar cheese with balsamic
- Grilled Chicken Caesar** 12 15
Romaine Hearts and Reggiano Parmesan Cheese and Croutons
- Country Cobb Salad** 12 15
Chicken tenders, chopped romaine, tomato, avocado and bacon
Crumbled bleu cheese and sliced egg w/ choice of dressing
- Poke Bowl** 15
Ahi tuna tartar, sticky rice, baby greens, avocado, tomatoes and Edamame
Carrots, cucumbers and crispy Nori tossed in Cilantro-Lime Vinaigrette
- Blueberry Apple Salad** 15
Mixed greens, diced apples, fresh blueberries and Pecans
Sliced onion, tomatoes, croutons and feta cheese tossed in Apple Vinaigrette
- Grilled Atlantic Salmon Salad** 17
Field Greens, Red Quinoa, fresh oranges, English Cucumber and Vidalia Onion
Queso Blanco, Chick peas and sun-dried cranberries tossed in Herb Vinaigrette
Dressing
Balsamic, Herb Vinaigrette, Cilantro Lime, Honey Mustard, Caesar, Ranch, Bleu Cheese
Add a Protein

ADD GRILLED CHICKEN \$5
ADD GRILLED SALMON \$10

ADD GRILLED STEAK \$10
ADD GRILLED SHRIMP \$8

ENTRÉE SELECTIONS

Add a House Salad, Caesar Salad or Soup to any Entree \$3

- BBQ Danish Baby Back Ribs** 15 / 24
Slow cooked and finished on the grill with our house-made BBQ sauce
Served with French fries and homemade Cole slaw
- Panko Crusted Vodka Chicken** 22
Breaded chicken cutlet smothered in vodka sauce
Topped with mozzarella and Parmesan cheese over linguine
- Pork Chop Milanese** 20
Arugula Salad, Shaved Parmesan, Tomato, Red onion and Balsamic Vinaigrette
- BBQ Chicken** 21
Grilled on the Bone Chicken with Macaroni and Cheese and Cole-Slaw
- Penne a la Vodka** 14
Tomato cream sauce with prosciutto di Parma
Finished with triple distilled vodka
- Cavatelli & Broccoli** 14
With sautéed broccoli, roasted garlic, olive oil and white wine
- Grilled Ribeye** 30
Dry rubbed with grilled asparagus, mashed potatoes and horseradish cream
- Sicilian Skillet Chicken** 23
Garlic pepper chicken breast, sweet Italian sausage and broccoli rabe
Red peppers, sliced onion and diced potato in a lemon white wine sauce
- Wok Seared Salmon** 27
Scallion fried rice with edamame, carrots, onions, mushrooms and egg
Indonesian Sweet Black Soy
- Shepherd's Pie** 20
Roasted carrots, caramelized onions and peas folded in to seasoned ground beef
Topped with country mashed potatoes

SIDES

- Seasonal Vegetables** \$7
- Roasted Asparagus** \$7
- Home-made Coleslaw** \$7
- French Fries** \$7
- Sweet Potato Fries** \$9
- Mashed Potatoes** \$7
- Broccoli** \$7
- Broccoli Rabe** \$7
- Scallion Fried Rice** \$7
- Mac & Cheese** \$7

DESSERT

- Cookie Dough and Brownie Skillet** 8
Skillet baked chunks of cookie dough w/warm marshmallow and vanilla bean ice cream
- Warm Apple Tart** 8
Streusel topped apples and almonds with cinnamon sugar and vanilla bean ice cream
- Dark Chocolate Lava Cake** 7
Chocolate ganache and vanilla bean ice cream
- NY Style Cheesecake** 7
Whipped Cream and Berry Coulis
- Vanilla Bean or Chocolate Ice Cream** 6

Signature Craft Cocktails \$13

Manhattan Variation

Toasted Pecan and Peach infused Penelope Bourbon
Olorosso Sherry, Carpano Antica Formula, Bitters, Black Cherry

Barrel Aged Old Fashioned

Bulleit Bourbon and Barrel Aged Maple Sap
Peychauds Bitters, Orange Peel & Smoked Luxardo Cherry

Negroni

Campari, Carpano Antica Formula & London Dry Gin

Murray Hill Mule

Titos Vodka, Spiced Pineapple Cordial, Lime & Ginger Beer

South Sherman Sour

Gentleman Jack Whiskey, Fresh Lime Juice & Banana Orgeat
Norton Malbec Float

Playa Picante

1800 Tequila infused with Jalapeño
Shaken with Agave & Fresh Lime

Sweater Weather

Saigon Cinnamon & Apple Infused Rum
Shaken with Chai Spice and Fresh Lime Juice Served Up

Smokey Riviera

Mezcal, Tequila, Agave, Fresh Lime

Up in Smoke

El Buho Mezcal, Passionfruit, & Fresh Lime

Drinks by the Glass & Pitcher

Cask Strength Spiked Cider Glass \$13 Pitcher \$35

Wood Pressed Cider, Applejack and Overproof Spiced Rum
Barrel Strength bourbon, Lemon, Orange, Cinnamon and Anise

Fall Harvest Sangria Glass \$13 Pitcher \$35

Your Choice of Traditional Red or White Wine
Local Cider, Autumn Fruit, Juice & Traditional Spirits

McIntosh Mimosa Glass \$13 Pitcher \$35

First Press Apple Cider, Vodka, Brandy & Rum
Topped with Champagne

Rosé Cider Bellini Glass \$13 Pitcher \$35

Wild Hibiscus, Rhubarb and Elderflower infused Cider
Topped with Sparkling Italian Rosé

Bottled Beer

Lager

Blue Point Toasted Lager	6
Budweiser	5
Bud Light	5
Coors Light	5.5
Corona	5.5
Corona Light	5.5
Heineken	5.5
Heineken Light	5.5
Michelob Ultra	5

Wheat/ IPA

Founders All Day	6
Duvel	9
Jever Pilsner	6
Hoegaarden	6
Allagash White Belgian Wheat	7
Dogfish Head 60 Minute IPA	7
Dogfish Head 90 Minute IPA	8

Stout/ Porter

Founders Breakfast Stout	7
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Ale

Bass	5
Sierra Nevada Pale Ale	7
Lagunitas Lil Sumpin' Sumpin'	8

Gluten Free/ Other

Redbridge	6
Angry Orchard	6
Beck's Non Alcoholic	6

Wine Cellar Selections

Sparkling	Glass	Btl.
Kenwood Yulupa Cuvee Brut Champagne	9	34
Nobilissima Prosecco	11	38
Veuve Cliquot Yellow Label		100

Chardonnay

Santa Ema Chardonnay	9	33
Hess Cellars Chardonnay	12	45
Newton Skyside Chardonnay		60

Pinot Grigio

Nobilissima Pinot Grigio	11	38
Santa Margherita Pinot Grigio	15	60
Bottega Vinaia Pinot Grigio	12	40

Riesling

Seaglass Riesling	12	38
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Rose/White Zin

Charles & Charles Rose	11	38
Valdo Sparkling Rose	12	45
Sycamore Lane White Zinfandel	10	35

Sauvignon Blanc

Santa Ema	9	32
Matua Sauvignon Blanc	12	45

Cabernet Sauvignon

Santa Ema Cabernet	9	32
Mon Frere Cabernet	11	36
Hess Cabernet	12	45
Decoy Cabernet		65
Faust Cabernet		100

Merlot

Santa Ema	9	33
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Pinot Noir, Malbec, Chianti

Montes Pinot Noir	13	50
Lyric Pinot Noir	14	50
Caposaldo Chianti	12	45
Bodega Norton Malbec	12	45