

APPETIZERS

- Chicken Noodle Soup**
Slow cooked with root vegetables
- French Onion Soup**
Made with three onions and a cheese glazed crouton
- Salt Baked German Pretzels**
House made Pilsner cheese sauce
- Wagyu Beef Sliders**
Cheddar cheese, bacon aioli, house chips
- Buffalo Wings(5pc.)**
Celery sticks and blue cheese
- Firecracker Cauliflower**
Tossed in sweet sriracha BBQ sauce
- Fried Calamari**
Cornmeal Crusted with Cherry Peppers, and house made marinara sauce
- Battered Chicken Tenders(5pc.)**
Choice of honey-mustard or tossed in our spicy buffalo sauce
- Thai Lettuce Wraps**
Crispy chicken tossed in sweet chili sauce with crushed peanuts, carrot-bean thread salad, crisp cucumber and spring onions served with cilantro lime dipping sauce
- Chicago Style Spinach Dip**
Creamy baked spinach and artichokes with a Parmesan crust served with celery sticks and grilled pita
- Oven Baked Nachos**
Seasoned ground beef, fresh jalapenos and Monterey jack cheese black beans, scallions, cilantro, corn, queso blanco and avocado cream
- Hot Honey Pizza**
Mozzarella, house made plum tomato sauce, pepperoni, drizzled with hot honey
- Crispy Brussels Sprouts**
Applewood smoked bacon, candied pecans, aged balsamic
- Boom Boom Shrimp**
Thai sweet chili sauce, rice noodles, broccoli florets
- Whipped Ricotta**
Chili infused hot honey, toasted almonds, pickled red onions served with charred Brooklyn baked bread

SANDWICHES

Add Fries for \$3 Add Sweet Potato Fries \$5

- Corned Beef Reuben**
House braised brisket, sauerkraut, Swiss cheese, Russian dressing, on grilled Rye
- Turkey Focaccia Club**
Crisp bacon, lettuce, tomato, cheddar, mayonnaise
- Panko Chicken Sandwich**
Panko breaded chicken cutlet with fresh mozzarella roasted red peppers, lettuce, tomato & balsamic vinaigrette
* Also Available with Grilled Chicken
- Whole Wheat Blackened Chicken Wrap**
Bacon, muenster, avocado, lettuce, tomato, onion and chipotle mayo
- French Dip Sandwich**
Thin sliced ribeye and melted muenster on a hero roll served with pan Au Jus and horseradish mayo
- Avocado BLT**
Applewood bacon, lettuce, tomato and mayo on toasted multi-grain bread
- Roasted Vegetable Sandwich**
Butternut squash, sprouts, pepperoncini, red onion, tomato, Russian dressing, herb focaccia
- Soup Salad & 1/2 Sandwich**
Choice of the BLT, turkey club, vegetable sandwich or any chicken sandwich, choice of soup and house or Caesar salad

BURGERS

Served with Fries, lettuce, tomato, onions and pickles
Gluten Free Buns Available

- Cheeseburger**
Old fashioned American
- Bacon Cheddar Burger**
Hardwood smoked bacon and Vermont cheddar
- Blackened Bleu Burger**
Cajun seasoned with crumbled Danish bleu cheese
- Smokehouse Burger**
Smoked bacon, Monterey Jack and BBQ'd onions
- California Veggie Burger**
Topped with Vermont cheddar cheese and a side of avocado cream

SALADS

- 6 Chopped Green Salad** 14
Mixed greens, cucumber, carrots, onions, pepperoncini, sun-dried tomatoes, croutons, Parmesan Reggiano cheese and balsamic vinaigrette
- 9 Grilled Chicken Caesar** 16
Romaine hearts with Parmesan Reggiano cheese and croutons
- 11 Country Cobb Salad** 18
Chicken Tenders, chopped romaine, tomatoes, avocado, red onions, crumbled bleu cheese, bacon, and sliced egg with choice of dressing
- 17 Poke Bowl Salad** 20
Ahi tuna tartar, sticky rice, mixed greens, avocado, tomatoes, edamame beans Carrots, and cucumbers tossed in cilantro lime dressing, topped with sriracha aioli Soy sauce and rice noodles
- 13 Grilled Atlantic Salmon Salad** 19
Field greens, red quinoa, fresh oranges, English cucumber, dried cranberries, crispy chickpeas and Vidalia onion tossed in Herb Vinaigrette
- 17 Green Goddess Salad** 16
Baby greens, toasted almonds, pumpkin seeds, cherry tomatoes, butternut squash, Brussels sprouts, cauliflower florets
- 13 Ancient Grain Salad** 16
Baby greens, quinoa, wheat berries, fresh blueberries, cucumber, tomatoes, goat cheese, candied pecans, apple cider vinaigrette
Dressing: Balsamic, Herb, Cilantro Lime, Honey Mustard, Caesar, Ranch, Bleu Cheese, Russian, Apple Cider

Add a Protein to Any Salad or Entree

ADD GRILLED CHICKEN \$6 ADD GRILLED SHRIMP \$9 ADD GRILLED SALMON \$12

ENTRÉE SELECTIONS

Add a House Salad, Caesar Salad or Soup to any Entree for \$4

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| 14 | Barbecued Baby Back Ribs
Slow cooked and finished on the grill with our house-made BBQ sauce served with French fries and homemade coleslaw | 20/30 |
| 14 | Tuscan Shrimp Pasta
Sautéed Colossal shrimp, spinach, sun-dried tomatoes, fresh Fusilli pasta, tossed in Parmesan and pistachio cream sauce | 25 |
| 13 | Panko Crusted Vodka Chicken
Breaded chicken cutlet smothered in vodka sauce topped with Parmesan cheese over linguine | 29 |
| 16 | Penne a la Vodka
Tomato cream sauce with prosciutto di Parma and triple distilled vodka, topped with Parmesan Reggiano cheese | 19 |
| 14 | Cavatelli & Broccoli
Sautéed with roasted garlic, olive oil and Parmesan cheese | 19 |
| 16 | Wok Seared Atlantic Salmon
Scallion fried rice with edamame, asparagus, carrots, onions, mushrooms, egg and sweet soy sauce | 32 |
| 16 | Homemade Meatloaf
Cheddar cheese, mashed potatoes, roasted Brussels sprouts, demi-glace | 25 |
| 14 | Grilled Angus Ribeye
Mashed potatoes, roasted asparagus and horseradish cream | 46 |
| 14 | Chicken Pot Pie
Carrot, celery, butternut squash, onion, mushrooms, peas, and potato in savory gravy, topped with flaky pastry | 25 |
| 18 | Braised Boneless Short Rib
Asparagus, smashed potatoes, apple cranberry chutney and demi-glace | 36 |
| 16 | Beer Battered Fish & Chips
Kettle fried cod, house coleslaw, French fries, tartar sauce & fresh lemon | 26 |
| 16 | Warm Buddha Bowl
Carrots, onions, edamame, broccoli, cauliflower and chickpeas sautéed in peanut sauce served over rice | 24 |

KIDS

Children 12 years old and under
Served with Vegetables or Fries and a Scoop of Ice Cream

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| | Kids Mozzarella Sticks | 8 | Kids Cheese Pizza | 8 |
| | Kids Chicken Tenders | 9 | Kids Pasta | 8 |
| | Kids Mac and Cheese | 8 | with tomato sauce or butter | |
| | Kids Sliders | 10 | Kids Grilled Cheese | 8 |

SIDES

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| | Roasted Cauliflower | 8 | Mashed Potatoes | 7 |
| | Seasonal Vegetables | 9 | Broccoli | 7 |
| | Home-made Coleslaw | 7 | Scallion Fried Rice | 9 |
| | French Fries | 8 | Mac & Cheese | 8 |
| | Sweet Potato Fries | 10 | Grilled Asparagus | 10 |

Delicious Seasonal Cocktails

DH Vanilla Peach Tea

Stoli Vanilla Vodka, Peach Schnapps, Honey Simple Syrup, Unsweetened Iced Tea

Spicy Spring Paloma

Tequila Blanco, Grapefruit Juice, Spiced Agave and Lime Juice

Ginger Whiskey Sour

Premium Bourbon, Domain De Canton Ginger Liqueur, and Sour Mix and a Candied Ginger Skewer

Blueberry Lemon Daiquiri

Bacardi Silver, Blueberry Lemon Simple Syrup, Triple Sec and Lemon Juice

Shaken and Served Up with blueberries and a Lemon Twist

Cantaloupe Prosecco Spritz

House Prosecco, Lillet Blanc, Cantaloupe Puree, and Club Soda

D.H. Classic Cocktails

White Peach Cosmo

Grey Goose Essence With Peach and Rosemary, Triple Sec, Lime Juice, White Cranberry Juice

Strawberry Ginger Lemonade

Grey Goose Essence Strawberry/Lemon Grass Vodka, Canton Ginger Liqueur, Lemonade, Strawberries

Berry Fresh

Stoli Blueberi, Stoli Razberi, Cranberry Juice & Sprite

DH Mule

Figenza Fig Vodka, Ginger Beer, & Lime

Barrel Aged Old Fashioned

Great Jones Bourbon, Barrel Aged Maple Syrup, & Angostura Bitters

Charred Pineapple Margarita

Tanteo Chipotle Tequila, Lime Juice, Agave Nectar, Pineapple Juice, & a Black Salt Rim

Sangria by the Glass and Carafe

Peach Rose Sangria

Charles & Charles Rose, Peach Nectar, House Rum, & Assorted Fruits **Glass 13**

Red Sangria

House Blend Red Wine, Brandy, House Rum, Juices & Assorted Fruits **Carafe 35**

Wines

Glass/Bottle

Cabernet

Spellbound	10	35
J. Lohr 7 Oaks	12	45
Hess Shirtail	12	45
Hess Allomi	17	60
Kenwood Jack London 2014		85
Faust		85

Merlot

Spellbound	10	35
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Malbec

Bodega Norton 1895	12	45
Bodega Norton Select	15	55

Sirah

Spellbound Petite Sirah	10	35
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Shiraz

Penfold's	10	36
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Pinot Noir

Montes	11	45
Lyric	12	45
Napa Cellars 2018	15	55

Chianti

Caposaldo Chianti	12	45
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Red Zinfandel

7 Deadly Zins	10	36
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Port

Taylor Fladgate 10 year	12	
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Wines

Glass/Bottle

Pinot Grigio

Santa Marina	10	35
Santa Margherita	15	60

Chardonnay

Spellbound	10	35
Hess Collection	15	55
Kendall Jackson	13	50

Riesling

Seaglass	11	38
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White Zinfandel

Beringer	10	35
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Rose

Charles & Charles	11	38
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Sauvignon Blanc

Hess Shirtail	10	33
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Matua

	11	38
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Kim Crawford

	15	50
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Sparkling

Avissi Prosecco	11	38
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Segura Viudas Cava Brut	10	30
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Domaine Chandon Brut	15	55
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14 Bottled/Canned Beer

14 Ales

	ABV	\$
Lagunitas Lil' Sumpin' Sumpin' Pale Ale	7.5%	7
Magic Hat #9 Pale Ale	5.1%	6
Rogue Dead Guy Ale	6.6%	7
Sierra Nevada Pale Ale	5.6%	7
Fat Tire Amber Ale	5.2%	6

14 Lagers

Amstel Light	4.1%	6
Beck's	4.9%	6
Blue Point Toasted Lager	5.5%	6
Brooklyn Lager	5.2%	7
Budweiser	5.0%	5
Bud Light	4.2%	5
Coors Light	4.2%	5
Corona	4.5%	6
Corona Light	4.1%	6
Heineken Light	3.3%	6
Heineken 0.0	0.0%	6
Michelob Ultra	4.2%	6
Miller Lite	4.6%	5
Molson Canadian	5.0%	6
Sam Adams Boston Lager	5.0%	6
Redbridge Gluten Free	4.0%	6

IPA's

Dogfish Head 60 Minute	6.0%	7
Founders All Day IPA	4.7%	7
Stone IPA	6.9%	7
Victory Dirtwolf Double IPA	8.7%	7

Wheat/Other

Allagash White	5.1%	7
Chimay Red	7.0%	12
Hoegarden	4.9%	6
Magners Hard Cider	4.5%	6
White Claw Hard Seltzer	5.0%	7
High Noon Hard Seltzer	4.5%	7

Porter/Stouts

Breckenridge Vanilla Porter	5.4%	6
Founders Porter	6.5%	6
Founders Breakfast Stout	8.3%	8
Guinness Zero	0.5%	7

Frozen Cocktails \$14

Frozen Mango Peach Margarita- Tequila Blanco,

Mango Nectar, Peach Syrup, and Peach Schnapps

Frozen Pineapple Strawberry Daiquiri-

Bacardi Pineapple, Strawberry Syrup, and Lime Juice

Espresso Bar Beverages

Coffee	3.5	Brewed Iced Tea	3
Tea	3	Lemonade	3
Hot Chocolate	3.5	Soft Drinks	3
Single Espresso	4	Bottled Water Sm.	3.5
Double Espresso	5.5	Bottled Water Lg.	5.5
Cappuccino	5.5	Sparkling Water Sm.	3.5
		Sparkling Water Lg.	5.5