



## Weekly Features

Split Pea Soup w/ Crumbled Bacon  
Herb Croûtons

\$7

Mac & Cheese Trio

Roasted Chorizo, BBQ Short Rib and Blue Crabmeat

\$12

Grilled Swordfish

Forbidden Black Rice and Roasted Asparagus

Red Pepper Purée

\$26

Center Cut Pork Chop

Wilted Spinach and Butternut Squash Mash

Peach-Chipotle BBQ & Crispy Onions

\$23

Brown Sugar Studded Bread Pudding

Vanilla Bean Ice Cream

\$7

## Wine Cellar Selections

Valdo Sparkling Rosé

NW

Veneto, Italy

Glass \$12

Bottle \$45

Fresh and elegant w/ notes of raspberry and flowers. Fine, pleasant round, charming aromas of red and black berries.

Adorada Pino Gris

2017 Napa Valley, California

Bottle \$55

Aromatic and Harmonious w/ bartlett pear notes, honeysuckle, orchid, and orange blossom

Jordan Chardonnay

2017 Russian River Valley, California

Bottle \$75

Fruit Forward flavors of pineapple, mango and papaya. Notes of Citrus with Aromas of Vanilla and honey

Faust Cabernet Sauvignon

2017 Napa Valley, California

Bottle \$100

Lush and Inviting with cassis, hints of plum, boysenberry, mocha and tobacco accents.

### Draft Beer Selection

### Featured Beer By the Bottle

Blue Moon

5.4%

\$7

Yuengling Lager

4.4%

\$7

Narragansett Lager

5.0%

\$7

Sam Adams Octoberfest

5.3%

\$7

Stella Artois

5.2%

\$7

Blue Moon Harvest Pumpkin

5.7%

\$7

Guinness Stout

4.2%

\$7

Lagunitas Lil Sumpin

7.5%

\$7

Lunch IPA

7.0%

\$9

Lagunitas IPA

6.2%

\$7

Kane Party Wave IPA

7.2%

\$9