

starters

CLASSIC SHRIMP COCKTAIL ^{GF}

lemon, petite greens, horseradish cocktail sauce - \$15

BUFFALO WINGS OR TENDERS

blue cheese, hot sauce, celery sticks - \$12

BAKED SOFT PRETZEL ^V

aged cheddar sauce - \$9

ARTESIAN CHEESE BOARD FOR TWO ^{V GFO}

assortment of jams, olives and crackers - \$18

FRUIT & SALAD PLATE ^{GF V}

petite greens, traditional tuna or chicken salad - \$14

NY STRIP STEAK CARPACCIO* ^{GF}

capers, red onions, parmesan,
petite greens, dijon aioli - \$17

SMOKED PORK NACHOS ^{GF}

aged cheddar sauce, jalapeños, sour cream, salsa - \$14
add guacamole, \$2

CILANTRO & CUMIN CHICKEN QUESADILLA

cheddar, onions, peppers, sour cream, salsa - \$14
add guacamole, \$2

LOCAL MUSHROOM ARANCINI ^V

breaded local mushroom risotto,
leek & white bean purée, dijon aioli - \$14

soup & salad

BUTTERNUT SQUASH BISQUE ^{V V}

house-made granola, micro greens - \$6 / 9

CHILI OR SOUP DU JOUR

cup / bowl - \$5 / 8

HOUSE ^{V GF V}

mixed greens, cucumber, carrot, red onions, grape tomatoes, basil balsamic vinaigrette - \$7 / 10

CAESAR ^{GFO}

romaine hearts, dijon caesar dressing, parmesan tuile, croutons - \$9 / 13
add anchovies, \$2

COBB ^{GF}

romaine, hardboiled egg, bacon, tomato, avocado, crumbled blue cheese, blue cheese dressing - \$11 / 15

ICEBERG WEDGE ^{GF}

roasted tomatoes, english cucumbers, applewood bacon, blue cheese crumbles, blue cheese dressing - \$10 / 13

ADD-ONS

chicken - \$8 | shrimp - \$9 | salmon filet - \$12

^{GF} gluten free as is

^{GFO} gluten free option available, please ask

^{DF} dairy free as is

^V vegetarian, or ask for the vegetarian option

^V reduced calorie/sodium dish

^{DFO} dairy free option available, please ask

entrees

SWEET POTATO GNOCCHI

local sharondale mushrooms, spinach, cranberries, roasted brussels sprouts, white wine, sage pesto cream - \$ 18 / 24
add-ons: chicken - \$ 8 | shrimp - \$ 9 | salmon filet - \$ 12

MUSHROOM BOLOGNESE

roasted portobello & local sharondale mushrooms, onions, carrots, asparagus,
tomato sauce, penne, parmesan, fresh herbs - \$ 20
add-ons: chicken - \$ 8 | shrimp - \$ 9 | salmon filet - \$ 12

ALL-AMERICAN BURGER*

american cheese, lettuce, tomato, onion, toasted brioche - \$ 16
also available as a No Bull Burger or chicken breast

INDIVIDUAL CHICKEN POT PIE

onions, carrots, celery, peas, puff pastry crust - \$ 22

PAN SEARED SCALLOPS

herb risotto, garlic sautéed broccoli, sundried tomato & basil cream - \$ 21 / 39

PAN ROASTED SALMON

sweet potato hash with onions & peppers, roasted brussels sprouts, sage pesto - \$ 22 / 34

FESTIVAL PLATE

crispy pork schnitzel, grilled bratwurst, potato rosti, braised red cabbage - \$ 32

DUCK CONFIT CASSOULET

bacon, mirepoix, white beans & fresh herbs - \$ 30

SURF & TURF*

grilled filet mignon & garlic shrimp, tarragon & lemon mashed potatoes, roasted asparagus, demi-glace - \$ 48

pizza

choose: white garlic cream or traditional tomato sauce,
medium or large - \$ 12 / 14

+ caramelized onions, mushrooms, tomatoes, kalamata olives,
sweet peppers, broccoli, artichokes, extra cheese - \$ 1 ea

+ bacon, pepperoni, sausage, grilled chicken, bbq chicken,
anchovies, spinach, asparagus, avocado, feta - \$ 2 ea

pizzas do not include a starter soup or salad

sides

\$ 5 EA

parmesan risotto
mashed potatoes
baked potato
steamed broccoli or asparagus
braised red cabbage
roasted brussels sprouts

split plates are charged \$7 and are not offered on specials or any item available as a small size

please let us know about any dietary restrictions and we will do our best to accommodate

** consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness*