


Appetizers

- New England Clam Chowder  
with fresh chives & oyster crackers 6
- Avocado Toast With Norwegian Smoked Salmon  
on Bread Box's Pumpernickel with habanero cream cheese 10
- Cheddar & Potato Pierogies *vegetarian*  
with caramelized apples & onions, sour cream 11
- Beer & Cheese Dip *vegetarian*  
with house pickle & soft pretzel slices 9
- Herb Fried Calamari  
with Kalamata olives & cherry peppers, marinara sauce 11
- Wild Mushroom Arancini (mini risotto cakes) *vegetarian*  
with garlic aioli & pickled mushrooms 8

Salads

- Traditional Caesar Salad   
with romaine & radicchio, herbed croutons & Parmesan cheese 6 (Add Chicken +5)
- "Iceberg Baby"   
head of Baby Iceberg lettuce with bacon, chives & tomato, housemade blue cheese dressing 8
- Seasonal Greens Salad   
tossed to order 5  
Honey Mustard - Roasted Garlic Vinaigrette - Buttermilk Ranch - Balsamic Vinaigrette
- Belgian Endive & Arugula Salad   
blackberries, poached pears, feta & toasted almonds, honey mustard dressing 10
- Apple Walnut Chicken Salad   
over fancy greens tossed in roasted garlic vinaigrette 12

- Sweet Potato Fries  
with housemade ranch dressing 5
- French Fries  
with remoulade sauce 2
- Spanish Fries  
with onions, hot peppers & spices,  
blue cheese dressing 5

 Ask your server how this dish is prepared Gluten Free.  
Many of our dishes have nuts or raw ingredients that some people may be sensitive to.  
Please alert your server to any serious allergies.

Sandwiches

- Bratwurst & Sauerkraut Sandwich  
with smoked gouda and whole grain mustard on the side, on French bread 11
- Shrimp & Crab Cake Sandwich  
with lettuce, tomato & pickled onions on brioche bun, orange tartar sauce 14
- Short Rib Grilled Cheese  
with aged cheddar, grilled red onion, sliced tomatoes & BBQ sauce on toasted sourdough 11
- Blackened Salmon PoBoy  
with lettuce & tomato on French bread, Cajun remoulade 10
- Falafel Wrap *vegetarian*  
with feta, romaine, spiced yogurt & chickpea fritters 10
- Chicken Quesadilla  
with roasted corn, black beans & cheese served with salsa verde & tortilla chips 10
- Angus Burger (8 ounces)  
with aged New Zealand cheddar, lettuce, tomato & red onion 11

*Sandwiches are served with potato chips & dill pickles.*

Entrees

- Cedar Plank Baked Salmon  
with basmati rice, asparagus, mushroom & bok choy saute, honey sriracha glaze 15
- Roasted European Chicken Breast   
with roasted new potatoes, arugula pesto & chicken jus 14
- Roasted Acorn Squash *vegetarian*   
with ricotta gnocchi, roasted Brussel sprouts, cranberry & toasted pumpkin seeds 14
- Jumbo Lump Crab & Shrimp Cake   
stuffed with plenty of shrimp & crab, sauteed, orange tartar sauce 15
- Lamb Bolognese Over Fresh Pappardelle  
with Marscapone & mint 13
- Filet Mignon (4 oz)  
with garlic mashed potatoes, grilled asparagus, mushroom ragout & horseradish chive butter 20
- Grilled Black Bass Filet   
with crispy fingerlings, fennel confit, grilled artichokes, sundried tomato & black olive tapenade 16