

Appetizers

New England Clam Chowder
with fresh chives & oyster crackers 6

Avocado Toast With House Cured Salmon
on Bread Box's Pumpnickel with horseradish cream cheese 10


Cheddar & Potato Pierogies *vegetarian*
with caramelized apples & onions, sour cream 11

Chicken Liver Pate
with our fruit preserves, whole grain mustard & crostini 12

Herb Fried Calamari
with Kalamata olives & cherry peppers, marinara sauce 11

Wild Mushroom Arancini (mini risotto cakes) *vegetarian*
with garlic aioli & pickled mushrooms 8

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

Grilled Pork Belly Sandwich
with red pepper mostarda, arugula & pickled vegetables on ciabatta 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.


Cedar Plank Baked Salmon 
with basmati rice, asparagus, mushroom & bok choy saute, honey sriracha glaze 15


Roasted European Chicken Breast 
with creamy polenta, fried brussels sprouts, pomegranate & 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

Salads

Entrees