



Small Plates

- Just Baked Cheddar Biscuits** maple chili butter (2 pc, 4.⁹⁵ / 4 pc, 5.⁹⁵ / 6 pc, 6.⁹⁵)
- Creamy Clam Chowder** with Nashville hot crackers, crispy bacon 11.⁹⁵ GF
- Rotisserie Chicken, Kale & Chickpea Soup** tomato, vegetables, parmesan 11.⁹⁵ GF
- Tuna Osaka** pressed sushi with spicy tuna, avocado, wasabi, pickled ginger, sriracha aioli, eel sauce 16.⁹⁵
- Crispy Rhode Island Calamari** giardiniera vegetables, pickled jalapeño, lemon basil aioli 16.⁹⁵
- Chicken Parm Meatballs** NJ tomato sauce, basil pesto 17.⁹⁵
- Crispy Shrimp Spring Rolls** lime miso vinaigrette, sweet chili vinaigrette 16.⁹⁵
- Yellowfin Tuna Tartare** crushed tater tots, avocado smash, yuzu ponzu drizzle, pickled ginger 17.⁹⁵
- Petite Maine Lobster Bites** lemon garlic beurre blanc, gruyere, bread crumbs 24.⁹⁵
- General Tso's Cauliflower** sweet and sour chili glaze, sesame seeds, scallions 15.⁹⁵
- Lioni Burrata** campari tomatoes, arugula salad, garlic ciabatta, basil pesto 15.⁹⁵ VG

Salads

- Baby Iceberg Wedge** baby tomatoes, bacon lardons, pickled red onion, parmesan croutons, blue cheese dressing 14.⁹⁵
- Spring Harvest Salad** baby greens, fava beans, asparagus, shaved radish, Tumbleweed cheddar & rose vinaigrette 15.⁹⁵ V GF
- Caesar** romaine, parmesan croutons, shaved parmesan, Caesar dressing 13.⁹⁵ VG
- Rotisserie Chicken Salad** Tuscan kale, savoy cabbage, quinoa, parmesan, cilantro, peanut vinaigrette 24.⁹⁵ GF
- Thai Steak Noodle** marinated filet mignon, spinach, cabbage, orange, avocado, crispy wontons, peanuts, miso vinaigrette 24.⁹⁵

House Specialties

- Harvest Pork Chop** plum BBQ marinated, cider braised red cabbage, whipped potatoes, Mongolian mustard sauce (A Guest Favorite for Over 20 Years!) 32.⁹⁵ GF
- NY Strip Teriyaki** prime strip, pineapple, shrimp, and Chinese sausage fried rice 40.⁹⁵
- Filet Mignon** whipped Yukon gold potatoes, crispy agrodolce Brussels sprouts, sauce bordelaise 45.⁹⁵ GF
- Red Wine Glazed Short Rib** Castle Valley Mills cheddar grits, buttery fava beans, salsa verde, crispy onion rings 34.⁹⁵
- Gruyère Crusted Halibut** asparagus, leek fondue with a sunchoke, fennel, and parsley sauce 38.⁹⁵
- Viking Village Scallops** lemon-butter basted with vibrant spring vegetables and a savory pea puree 36.⁹⁵ GF
- Pepper Crusted Faroe Island Salmon** over colcannon potatoes with lemon beurre blanc 34.⁹⁵ GF
- Lobster Roll** choice of old bay frites or baby greens salad 28.⁹⁵
- Flaky Farmhouse Chicken Pot Pie** Goffle Road chicken, spring vegetable velouté, herb-butter puff pastry 31.⁹⁵
- 3West Vermont Cheddar Burger (Double Patty)** Brandt ribeye blend, lettuce, tomato, pickles, garlic aioli, brioche bun, frites 20.⁹⁵

Complements

Mac & Cheese / Truffled	9. ⁹⁵ / 11. ⁹⁵	Truffle & Parmesan Frites	10. ⁹⁵
Whipped Yukon Baked Potatoes	9. ⁹⁵	Grilled Asparagus with bernaise aioli	9. ⁹⁵
Crispy Brussels Sprouts	11. ⁹⁵ V	Castle Valley Cheddar Grits	10. ⁹⁵
Frites	9. ⁹⁵		