



Executive Chef Bill Hartig

Small Plates

Caesar Salad	13
<i>Romaine, Anchovy, Croutons, Shaved Pecorino</i>	
<i>Add Grilled Chicken +8 Add Salmon +22</i>	
Spinach Salad (V) (GF)	15
<i>Roasted Red Bell Pepper, Marinated Artichoke Hearts, Toasted Piñon, Chickpeas, Fricco, Red Wine Vinaigrette</i>	
<i>Add Grilled Chicken +8 Add Salmon +22</i>	
Guinness Beef Stew	9/16
<i>Tender Beef in a Rich Guinness Stew, Served with Baguette</i>	
Cheese Plate	21
<i>A Selection of Fine Cheeses & Accoutrements</i>	
Bruschetta Duo (V)	15
<i>Grilled Baguette, Honey Ricotta, Marinated Olives & Tomatoes</i>	
Spinach Artichoke Dip (V)	16
<i>Hot, Creamy, & Cheesy. Served with Baguette</i>	
Fish & Chips	13/21
<i>Golden Fried Northern Atlantic Cod, Steak Fries, Malt Vinegar, Tartar Sauce, Chip Shop Curry</i>	
Polpette	14
<i>House Made Beef & Pork Meatballs Simmered in Marinara, Served with Baguette</i>	
Cozza Puttanesca	19
<i>One Half Pound Fresh Prince Edward Island Mussels Steamed in a Tomato-Olive-Caper Broth</i>	
<i>Served with Baguette</i>	
Crispy Brussels Sprouts (GF)	13
<i>XO Aioli, General Tso's Salt, Dry Chile</i>	

(V)- Vegetarian (GF)- Gluten Free

Parties of 6 or more are subject to automatic gratuity of 20%. Split checks are limited to 2 checks.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Large Plates

Filet Mignon	55
<i>Whipped Potatoes, Honey Glazed Baby Carrots, Demi Glace, Olive Oil Butter, Tobacco Onions</i>	
Pairing: 2021 Kenwood Cabernet Sauvignon	
Ribeye (GF)	47
<i>Smoked Grit Cake, Wilted Greens, Chef's Steak Sauce</i>	
Pairing: Apaltagua Reserva Cabernet Sauvignon	
Steak Frites (GF)	36
<i>Grilled Flat-Iron Steak, Served with Fries & Béarnaise</i>	
Pairing: 2021 Balverne Pinot Noir	
Pan Roasted Scottish Salmon (GF)	35
<i>Sticky Rice Cake, Oyster Bok Choy, Vietnamese Yellow Curry</i>	
Pairing: 2022 Kim Crawford Sauvignon Blanc	
Spaghetti Marinara (V)	21
<i>Pasta Tossed in a House Made Tomato-Basil Sauce</i>	
<i>Add Meatballs +9</i>	
Pairing: 2021 Frog's Leap Zinfandel	
Ziti alla Zozzana	29
<i>Pasta Tossed in a Creamy Tomato Sauce with House Made Sausage & Pancetta</i>	
Pairing: 2021 Frog's Leap Zinfandel	
Chicken Piccata	34
<i>Natural Chicken Breast over Angel Hair Tossed In a Lemon-Caper Sauce</i>	
Pairing: 2021 Chalk Hill Estate Chardonnay	
Cavatelli alla Broccolini (V)	27
<i>House Made Pasta Tossed in a Verdant Broccolini-Spinach Sauce</i>	
Pairing: 2018 Mar de Frades Albariño	
Koshari (V)	29
<i>A Hearty Vegan Mix of Spiced Lentils, Chickpeas, Rice & Pasta Topped with a Coriander Infused Tomato Sauce & Crispy Onions & Served with Baguette</i>	
Pairing: 2022 Acrobat Pinot Grigio	

Specialty Cocktails

Weatherwane	15
<i>Bourbon, Aperol, Ginger Syrup, Fresh Grapefruit, Lemon</i>	
Smoke on the Water	13
<i>Mezcal, cynar, Carpano Antica</i>	
Bankers Lunch	14
<i>Vodka, dry vermouth, orange liquor, Fresh Grapefruit</i>	
Bee's Knees	14
<i>Gin, Fresh Lemon Juice, Honey</i>	
Blonde Bear Margarita	14
<i>Tequila, Cointreau, Lime, Agave, chile salt rim</i>	
Boozy Hot Cider	13
<i>Whisky or Rum, Hot Apple Cider, Mulling Spices</i>	
Edelweiss Espresso Martini	14
<i>Vodka, Kahlua, Espresso</i>	

Red Wines

	<u>GL/ BTL</u>
2019 Frog's Leap Zinfandel	16/ 65
2021 Balverne Pinot Noir	16/ 74
2014 Allegrini Veronese	82
2013 Conterno Il Favot Langhe Nebbiolo	150
2019 Kenwood Cabernet Sauvignon	13/ 42
2020 Apaltagua Cabernet Sauvignon 750ml	12/ 36
2021 Cakebread Cellars Cabernet Sauvignon	145

White Wines

	<u>GL/ BTL</u>
2018 Mar de Frades Albarino	14/ 55
2019 Rivera Lane Gruner Veltliner	70
2022 Acrobat Pinot Grigio	13/ 48
2022 Kim Crawford Sauv Blanc	13/ 50
2020 Chateau Musar Jeune Blanc	90
2016 Domaine Guy Robin et Fils Chablis	80
2021 Chalk Hill Chardonnay	14/ 48
2019 Flowers Chardonnay	150

Classic Cocktails

Margarita	12
Cosmopolitan	12
Moscow Mule	13
Old Fashioned	14
Negroni	14
French 75	14
Paper Plane	14

Draft Beers

8
We have a variety of beers on tap that we change periodically. Please ask your server about our current offerings!

Beers

Guinness (Pint)	8
Stella Artois	6
Ex Novo Perle Haggard Pilsner (Pint)	7
Tractor Delicious Red Apple Cider (Pint)	8
Stella Artois Liberte- non-alcoholic	6
Modelo Especial	6
Coors light	6
Coors	6
Sierra Nevada Pale Ale	7



Rose & Bubbles

	<u>GL/ BTL</u>
2021 Whispering Angel Rose	14/ 55
2022 Château La Rabotine Vin Rosé Sancerre	74
NV Gruet Brut	13/ 45
Roederer Estate Brut 375ml	28
Ferrari Trento Brut	70

Ask Your Server About Chef Hartig's Reserve Wine List