

DINNER

STARTERS

BANG BANG CAULIFLOWER (V) \$14

FRIED CAULIFLOWER, GOCHUJANG AIOLI,
SESAME SEEDS, CILANTRO

HICKORY SMOKED WINGS \$15

CHOICE OF MAPLE SOY, SRIRACHA HONEY, SALT AND
VINEGAR, BBQ, BUFFALO, OR PLAIN
SERVED WITH HOUSE RANCH OR BLUE CHEESE

POUTINE \$13

FRENCH ONION GRAVY, CHEESE CURDS, PARMESAN,
FRESH CRACKED PEPPER

FRIED BRUSSELS SPROUTS (V) \$12

FRESH LEMON, CRACKED PEPPER, PARMESAN. SERVED
WITH HOUSE RANCH OR BLUE CHEESE DRESSING

FRIED CHICKEN FINGERS \$16

CHOICE OF MAPLE SOY, SRIRACHA HONEY,
BBQ, BUFFALO, OR PLAIN
SERVED WITH HOUSE RANCH OR BLUE CHEESE

GRAZING

SAUTÉED MARINATED OLIVES (V) (GF) \$6

MEDITERRANEAN OLIVES, GARLIC, FRESH HERBS, ORANGE

CANDIED ALMONDS (V) (GF) \$6

SLOW ROASTED, PRALINE GLAZE

GRILLED BAGUETTE (V) \$4

SERVED WITH FRESH HERBS, OLIVE OIL, PARMESAN

WHIPPED RICOTTA (V) \$14

LOCAL HONEY, PISTACHIO DUST, RED PEPPER
FLAKES, OLIVE OIL, GRILLED BAGUETTE

CHEESE BOARD (V) (2) \$16 (4) \$26

ROTATING FINE CHEESES SERVED WITH FRESH
BERRIES, CANDIED ALMONDS, GRILLED BAGUETTE

SPECIALTY FRENCH FRIES \$12

ASK YOUR SERVER ABOUT THIS WEEKS ROTATION
UPGRADE ON ANY BURGER/SANDWICH \$4

SOUP + SALAD

HOUSE SALAD (V) (GF) \$12

MIXED GREENS, CHERRY TOMATOES, CUCUMBER,
RED ONION, HOUSE VINAIGRETTE

HOUSE CAESAR \$14

ROMAINE, CAESAR DRESSING, GARLIC
PARMESAN CROUTONS, ANCHOVIES

SOUP DUJOUR

CUP \$5 / BOWL \$9

ASK YOUR SERVER ABOUT TODAY'S
SOUP

ADD CHICKEN \$6 — ADD STEAK \$10

SIDES

TRUFFLE FRIES (V) \$7

MASHED POTATOES (V) (GF) \$5

SWEET POTATO HASH (GF) \$8

HOT HONEY GLAZED RAINBOW CARROTS (V) (GF) \$7

GRILLED ASPARAGUS (V) \$6

CAESAR SALAD \$7

HOUSE SALAD (V)(GF) \$6

FRENCH FRIES (V) \$5

SWEET POTATO FRIES (V) \$8

KIDS

BURGER \$10

SMASHED WAGYU PATTY, AMERICAN, FRENCH FRIES

CHICKEN FINGERS \$9

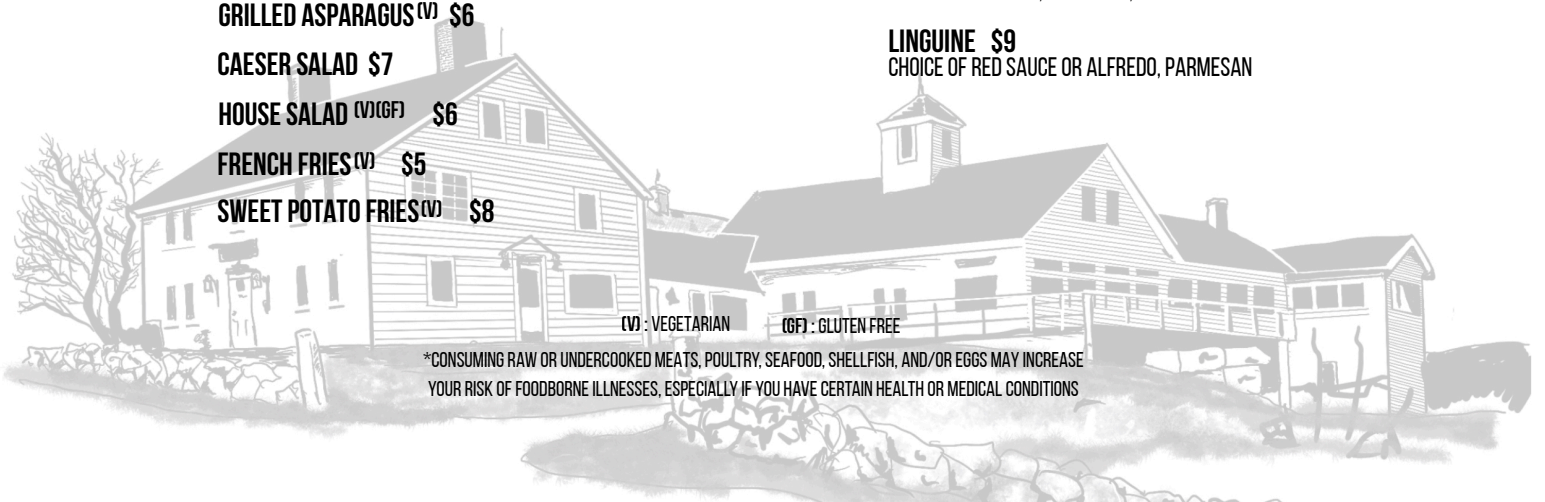
THREE CHICKEN FINGERS, FRENCH FRIES

GRILLED CHEESE \$7

BUTTERED BRIOCHE, AMERICAN, FRENCH FRIES

LINGUINE \$9

CHOICE OF RED SAUCE OR ALFREDO, PARMESAN



(V) : VEGETARIAN

(GF) : GLUTEN FREE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, AND/OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN HEALTH OR MEDICAL CONDITIONS

BURGER + SANDWICH

SERVED WITH FRENCH FRIES
SWEET POTATO FRIES - \$2

ADD CHEESE (AMERICAN, SWISS, VERMONT
CHEDDAR, BLUE CHEESE) - \$2 ADD BACON - \$3

HOUSE BURGER \$21

NEW ENGLAND WAGYU PATTY, LETTUCE, TOMATO,
ONION, HOUSE PICKLES

MUSHROOM SWISS \$24

PEPPERCORN RUBBED NEW ENGLAND WAGYU PATTY,
THYME BUTTER MUSHROOMS, WHOLE GRAIN MUSTARD,
MUSHROOM AIOLI

SRIRACHA-CHA \$25

NEW ENGLAND WAGYU BEEF PATTY, SRIRACHA GOAT CHEESE,
MAPLE PICKLED ONION & PEPPER, FRESH CILANTRO

THE BLUES \$25

NEW ENGLAND WAGYU PATTY, BLUEBERRY JAM,
MAYO, CRISPY BACON, CRISPY ONIONS

HOT HONEY CHICKEN \$22

FRIED CHICKEN BREAST, SRIRACHA HOT HONEY, MAYO, HOUSE
PICKLES

CHI FOR ME \$24

KOREAN STYLE FRIED CHICKEN BREAST, HOUSE MADE KIMCHI,
GOCHUJANG AIOLI, SESAME CUCUMBER, MAPLE SOY

CHICKEN BACON RANCH \$21

GRILLED CHICKEN BREAST, CHEDDAR, CRISPY BACON, RANCH

MEATBALL SUB \$20

HOUSE MEATBALLS, SHREDDED MOZZARELLA AND
PROVOLONE, SAN MARZANO TOMATO SAUCE, BASIL, FRESH
SHREDDED PARMESAN

ENTRÉES

RED WINE BRAISED SHORT RIB \$29

ROASTED RAINBOW CARROTS, MASHED
POTATOES, RED WINE AU JUS

PESTO ALLA LINGUINE^(V) \$21

CREAMY PESTO SAUCE, THYME BUTTER
MUSHROOMS, FRESH SHREDDED PARMESAN
ADD CHICKEN OR SHRIMP - \$6 ADD STEAK - \$10

STEAK FRITES \$35

FLANK STEAK, CHIMICHURRI, TRUFFLE
FRIES, GRILLED ASPARAGUS

GRILLED PORK CHOP \$26

SWEET POTATO HASH, FRIED BRUSSEL
SPROUTS, APPLE CIDER GASTRIQUE

COQ AU VIN \$26

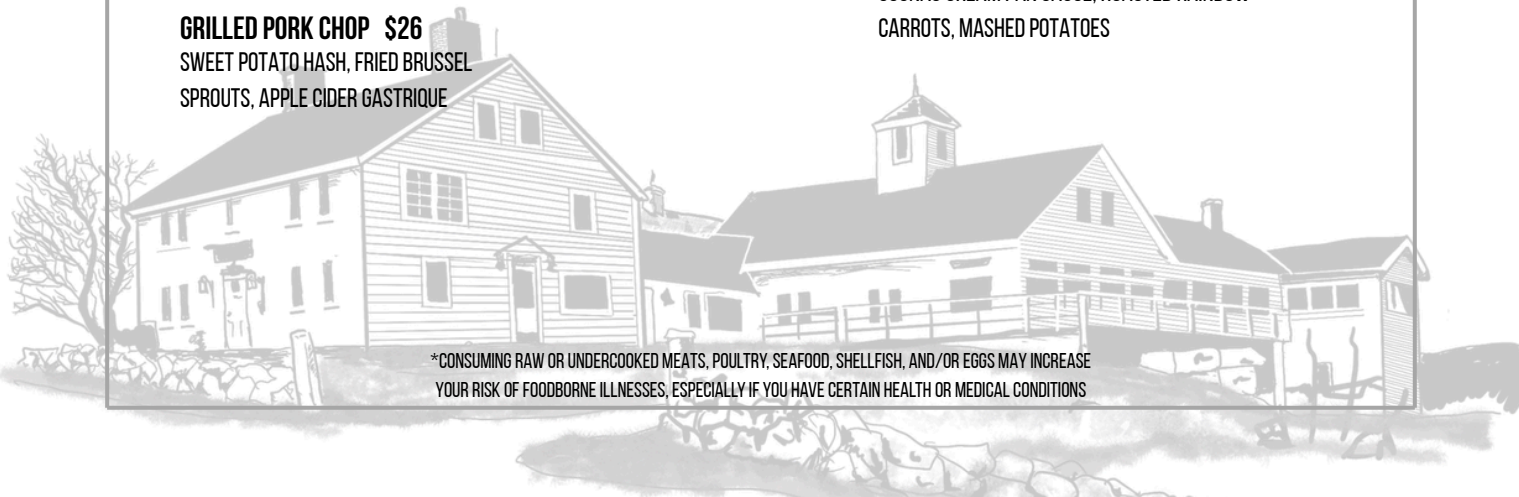
BONE IN CHICKEN, RED WINE, BUTTON MUSHROOMS,
ROASTED PEARL ONIONS, ROASTED RED POTATOES,
THYME, GRILLED ASPARAGUS

SCAMPI \$25

SEARED SHRIMP, SHALLOT, GARLIC, PARSLEY, WHITE
WINE, BUTTER, LINGUINE, FRESH SHREDDED PARMESAN

STEAK AU POIVRE ^(GF) \$35

PAN SEARED PEPPERCORN RUBBED FLANK STEAK,
COGNAC CREAM PAN SAUCE, ROASTED RAINBOW
CARROTS, MASHED POTATOES



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WOOD-FIRED PIZZA

HOUSE MADE DOUGH WITH 00 PIZZA FLOUR. COOKED IN OUR ITALIAN WOOD FIRE PIZZA OVEN AT 800F.
ALL PIZZAS DRESSED WITH OLIVE OIL AND FRESH SHREDDED PARMESAN

CHEESE ^(V) \$15

SAN MARZANO TOMATO BASE, SHREDDED
MOZZARELLA AND PROVOLONE

MOON PIE \$26

SAN MARZANO TOMATO BASE, FRESH
MOZZARELLA, GOAT CHEESE, SPINACH,
FRESH PESTO, CHICKEN, BACON

VEGGIE GOAT ^(V) \$25

SAN MARZANO TOMATO BASE, FRESH MOZZARELLA,
SPINACH, ROASTED RED ONION, FIRE ROASTED
PEPPERS, GOAT CHEESE, FRESH CHIFFONADE BASIL

MOTHER CLUCKER \$26

ROASTED GARLIC BASE, FRESH MOZZARELLA,
GRILLED MARINATED CHICKEN BREAST,
BACON, ROASTED RED ONION, RANCH DRIZZLE

HOT STUFF \$26

ROASTED GARLIC BASE, FRESH
MOZZARELLA, PEPPERONI, SAN MARZANO
TOMATO, JALAPEÑO, WHIPPED RICOTTA, HOT
HONEY

THE ITALIAN \$26

SAN MARZANO TOMATO BASE, FRESH
MOZZARELLA, GENOA SALAMI, CAPICOLA,
PROSCUITO, PEPPERONI, PESTO, SLICED
PEPPERONCINIS

MARGHERITA ^(V) \$20

SAN MARZANO TOMATO BASE, FRESH
MOZZARELLA, FRESH CHIFFONADE BASIL

BLUE WHO \$26

WHISKEY BLUEBERRY BASE, WHIPPED
RICOTTA, FRESH MOZZARELLA, BACON,
ROASTED RED ONION, THYME, LEMON ZEST

THREE LITTLE PIGS \$25

SAN MARZANO TOMATO BASE, FRESH
MOZZARELLA, PEPPERONI, SAUSAGE, BACON

BUILD YOUR OWN

BUILD YOUR OWN STARTS AT \$15
SHREDDED MOZZARELLA & PROVOLONE, FRESHLY SHREDDED PARMESAN, AND OLIVE OIL INCLUDED
ADD ANYTHING ADDITIONAL BELOW FOR LISTED PRICE

BASE

SAN MARZANO TOMATO, ROASTED GARLIC, BBQ, RANCH, OLIVE OIL
(WHISKEY BLUEBERRY, PESTO, FIG JAM \$3)

CHEESE \$3 EACH

FRESH MOZZARELLA, BLEU CHEESE, FETA, GOAT CHEESE, WHIPPED RICOTTA

VEGETABLE \$2 EACH

ROASTED RED ONION, SPINACH, ARUGULA, THYME BUTTER MUSHROOMS, KALAMATA OLIVES, FRESH
TOMATOES, FIRE ROASTED BELL PEPPERS, JALAPEÑOS, FRESH BASIL, CAULIFLOWER, PEPPERONCINI

MEAT \$3 EACH

PEPPERONI, SAUSAGE, BACON, ANCHOVIES

SPECIALTY MEAT \$4 EACH

GENOA SALAMI, CAPICOLA GRILLED MARINATED CHICKEN, PROSCUITO

