



Executive Chef Bill Hartig

### **Small Plates**

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

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

## Specialty Cocktails

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