



EXECUTIVE CHEF: MARC LYONS

'Using the finest local and regional ingredients'

Appetizers

East Coast Seafood Chowder 14

Charred Corn, Yukon Gold Potato, Nori Flakes, Little Neck Clam Cream

Caesar Salad 14

*Romaine Hearts, Smoked Bacon, Focaccia Crouton, Peppercorn Dressing
(Add Grilled Chicken, Steak or Shrimp to Any Salad \$5)*

Greens Salad 14

*Poached Beets, Pita Crisps, Sheep's Milk Feta, Toasted Almonds, Honey Dressing
(Add Grilled Chicken, Steak or Shrimp to Any Salad \$5)*

Sharables

Goat Cheese Fondue 21

Almond Dukkah, Dried Cranberries, Grilled Flat Bread

Ploughman's Board 25

Bright Farms Cheddar, Spicy Capicola, Fire Roasted Vegetables, Fruit Mostarda

Corn Flour Fried Calamari 21

Peppercorn Aioli, Chipotle Mayo, Fresh Lemon

Handhelds

*Served with Hand Punched Fries
Or Upgrade to Another Accompaniment for \$2
Or Upgrade to a Cup of Soup for \$6*

8oz Banquet Burger 18

*Classic Garnish, Served on House Baked Brioche
(Add; Cheese, Bacon, Mushrooms, or Caramelized Onions \$2)*

Bacchus Club 20

*Grilled Chicken, Capicola, Cranberry Mostarda,
Provolone, Smoked Rosemary Mayo*

Seafood Taco 19

*Blackened White Fish, Ice Shrimp, Salsa Verde,
Chipotle Mayo, Served on Flour Tortillas*

Accompaniments

Simple Greens 9
Balsamic Dressing

Caesar Salad 9
*Crisp Bacon, Garlic Crouton,
Creamy Dressing*

Curried Chips 9
White Truffle Aioli

Onion Rings 9
Chipotle Mayo
Sweet Potato Fries 9
Chipotle Mayo

Entrées

Cavatelli Pasta 24

*Spicy Sausage, Kale, Caramelized Mushrooms,
Goats Butter*

Hearty Bowl 24

*Toasted Farro, Braised Bean, Arugula, Quinoa,
Avocado, Balsamic Egg, Feta,
Lemon Thyme Dressing
(Choice of Pepper Steak, Grilled Chicken, Shrimp or Tofu)*

Kebab 24

*Chicken Souvlaki, Roasted Garlic Tzatziki,
Couscous Salad, Grilled Flat Bread*

Steak Frites 28

*Peppercorn Crusted NY Strip Steak,
House Cut Frites, Pan Jus, Aioli*