

LUNCH MENU

Soup ~ Salad

white bean soup	8
"super tuscan" style, prosciutto bits, pesto, grilled ciabatta	
grilled pear salad	12.5
great hill bleu cheese, candied pecans, sun dried cranberries, lemon vinaigrette	
caesar salad	12
parmesan crackers, caesar vinaigrette, parmesan	
baby kale salad	12.5
green goddess dressing, shaved parmesan, grilled corn	
cobb salad	13.5
bleu cheese dressing, avocado, bacon, egg, tomato, romaine hearts, great hill bleu cheese	
oven roasted beet salad	13
red and yellow beets, field greens, laura chenel goat cheese, cider vinaigrette, pecan bread croutons	
add to any salad	
grilled chicken	4.5
*steak tips	7.5
*grilled salmon	7.5
sautéed shrimp	2.5 each

Grilled Flatbread

margherita flatbread	12.5
fresh mozzarella, evoo, passata di pomodoro, basil chiffonade	
with grass fed beef meatballs	17
buffalo chicken flatbread	13.5
crispy chicken, frank's hot sauce, mozzarella, scallions	
mushroom flatbread	13.5
oven roasted mushrooms, thyme scented duxelle, fontina, truffle oil	

Sandwiches

served with choice of homemade potato chips or french fries
add sweet potato fries \$1.5

*hamburger/cheeseburger	12
half pound, house baked roll	
fire roasted turkey sandwich	13
griddled sourdough, cranberry chutney, jack cheese, avocado	
grilled chicken sandwich	12
buffalo mozzarella, sun dried tomato jam, ciabatta	
ranch chicken sandwich	12
flash fried, applewood bacon, cheddar cheese, ranch dressing	
*lamb burger	13.5
manchego cheese, paprika aioli, grilled onions, arugula, house baked roll	

Smaller

steamed edamame	8.5
sea salt, white miso aioli	
"screaming rooster" rock shrimp	11.5
tempura batter, srirachi, napa cabbage	
*ahi tuna tacos	12
blackened rare, wasabi cream, asian slaw, mae ploy chili sauce	
*grass fed beef sliders (2)	13
gouda, balsamic glazed onions, lemon dressed greens	
blackened day boat scallops	MKT
horseradish marmalade	
pan roasted shrimp	12.5
seared shrimp, new orleans style, peppery butter sauce accented with herbs & dark beer, grilled ciabatta	
tempura green beans	9
chipotle barbecue dipping sauce, ponzu sauce	
mini arancini	9.5
warm mozzarella centers, oven roasted tomato sauce, truffle essence	
block island calamari	11.5
grape tomatoes, scallion threads, red peppers, srirachi aioli	
mini grass fed beef meatballs	10.5
oven roasted tomato sauce, romano	

Larger

*rice bowl	17
torched ahi tuna, tempura shrimp, jasmine rice, miso dressed mixed greens, avocado, scallions	
*miso glazed salmon fillet	18
shaved english cucumber, sautéed spinach, jasmine rice	
macaroni and cheese	16
with dressed greens	
with buffalo chicken	18
*all natural steak tips	17.5
house marinade, sautéed spinach, mashed potatoes	
thai chicken and shrimp	18
sweet and spicy thai sauce, seasonal vegetables, jasmine rice	
vegetable stir fry	15
sweet and spicy thai sauce, seasonal vegetables, jasmine rice	

Gluten Free Menu Available

* These items are served raw or undercooked or cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

DINNER MENU

Soup ~ Salad

white bean soup	8
"super tuscan" style, prosciutto bits, pesto, grilled ciabatta	
grilled pear salad	12.5
great hill bleu cheese, candied pecans, sun dried cranberries, lemon vinaigrette	
caesar salad	12
parmesan crackers, caesar vinaigrette, parmesan	
baby kale salad	12.5
green goddess dressing, shaved parmesan, grilled corn	
cobb salad	13.5
bleu cheese dressing, avocado, bacon, egg, tomato, romaine hearts, great hill bleu cheese	
oven roasted beet salad	13
red and yellow beets, field greens, laura chenel goat cheese, cider vinaigrette, pecan bread croutons	
add to any salad	
grilled chicken	4.5
*steak tips	7.5
*grilled salmon	7.5
sautéed shrimp	2.5 each

Grilled Flatbread

margherita flatbread	12.5
fresh mozzarella, evoo, passata di pomodoro, basil chiffonade	
with grass fed beef meatballs	17
buffalo chicken flatbread	13.5
crispy chicken, frank's hot sauce, mozzarella, scallions	
mushroom flatbread	13.5
oven roasted mushrooms, thyme scented duxelle, fontina, truffle oil	

Bar Specials

*hamburger/cheeseburger	14.5
half pound, house baked roll	
*lamb burger	15.5
manchego cheese, paprika aioli, grilled onions, arugula, house baked roll	
macaroni and cheese	16.5
with dressed greens	
add buffalo chicken	19.5
*all natural steak tips	19
house marinade, sautéed spinach	
thai chicken and shrimp	19
sweet and spicy thai sauce, seasonal vegetables, jasmine rice	
vegetable stir fry	16.5
sweet and spicy thai sauce, seasonal vegetables, jasmine rice	

Smaller

steamed edamame	8.5
sea salt, white miso aioli	
"screaming rooster" rock shrimp	11.5
tempura batter, srirachi, napa cabbage	
*ahi tuna tacos	12
blackened rare, wasabi cream, asian slaw, mae ploy chili sauce	
*grass fed beef sliders (2)	13
gouda, balsamic glazed onions, lemon dressed greens	
blackened day boat scallops	MKT
horseradish marmalade	
pan roasted shrimp	12.5
seared shrimp, new orleans style, peppery butter sauce accented with herbs & dark beer, grilled ciabatta	
tempura green beans	9
chipotle barbecue dipping sauce, ponzu sauce	
mini arancini	9.5
warm mozzarella centers, oven roasted tomato sauce, truffle essence	
block island calamari	11.5
grape tomatoes, scallion threads, red peppers, srirachi aioli	
mini grass fed beef meatballs	10.5
oven roasted tomato sauce, romano	

Larger [available at 5pm]

*rice bowl	19
torched ahi tuna, tempura shrimp, jasmine rice, miso dressed mixed greens, avocado, scallions	
*rare seared #1 tuna loin	24
miso vinaigrette, shallot glazed spinach, asian vegetable slaw	
*american homestead pork tenderloin	24
cider brined, herb smashed fingerlings, grilled asparagus, sage-shallot reduction	
chicken parmesan	23
fresh breaded and pan fried, whole milk mozzarella, cavatappi, passata di pomodoro, choice of soup or caesar salad	
*miso glazed salmon	24
wasabi mashed, soy yuzu butter sauce, scallion threads	
*pan seared day boat scallops	MKT
bacon studded rainbow chard, mashed, buerre blanc, chive oil	
cavatappi caprese	18
vine ripened tomatoes, fresh mozzarella, romano, basil chiffonade	
with grass fed beef meatballs	24
*flatiron steak frites	24
truffle-parmesan fries, lemon dressed greens, compound butter	

Gluten Free Menu Available

* These items are served raw or undercooked or cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.