

Cheese & Charcuterie

selection of 3 - 12.50 additional selections - 3.75

Black River Blue North Hendren cheese cooperative
Camembert Chatham Sheep Herding Co., New York
Humboldt Fog Goat Cypress Grove, California
Marieke Aged Gouda Penterman, Wisconsin
Les Freres Crave Brothers, Wisconsin

Smoked Hudson Valley Duck Breast
Wild Boar Cacciatorino red wine dried sausage
Broadbent Country Ham aged dried cured ham
Petite Jesu coarse rustic salami
Chorizo spiced smoked dried sausage

Starters & Salads

Crispy Free Range Chicken Livers romanesco sauce, salad of frisée, egg, radish, applewood smoked bacon 11.00
Cedar Roasted Shrimp roasted beet, North Hendren blue cheese & Salvatore ricotta ravioli, sage, white wine 12.00
Baby Arugula blue cheese, red wine poached pear, toasted pistachios, red wine vinaigrette 10.50
Market Greens grape tomatoes, French radish, cucumber, herbs, dijon vinaigrette 9.50
Roasted Beets aged goat cheese, red wine vinaigrette, micro greens 11.00
Country Ham & Crispy Poached Organic Egg shaved aged gouda, seasonal greens, haricots verts, dijon vinaigrette 11.50
Lobster Bisque fresh lobster meat, sherry 13.50
Seared Barnegat Sea Scallops chantrelle mushrooms, spring peas, potato rosti 14.50

add to any salad shrimp 4.50 chicken 3.00 grilled flat iron steak 7.50

Entrées

Asparagus Risotto white wine glazed oyster mushrooms, shallots, shaved pecorino 14.00/18.50
Spinach Pasta & Pork Sausage Ragout spinach noodles, pork sausage tomato ragout, ricotta 15.00/19.50
Prince Edward Island Mussels white wine, garlic, shallot, herbs 15.00/19.50
add french fries 2.50
Grilled Hampshire Pork Chop mustard marinade, red onion marmalata, purée of celeriac, braised seasonal greens 23.00
Pan Roasted Organic Chicken Breast roasted pepper oil, peperonata, sautéed spinach, mascarpone polenta 19.50
Olive Oil Poached New England Cod olive tapenade, braised fennel and yellow onion, roasted fingerling potatoes, spinach 20.00
Crispy Skin Salmon farmers market succotash, fava beans, roasted corn, bell peppers, green onion, parsley salad 22.50
Bourbon Marinated Flat Iron Steak yukon gold potato mushroom hash, braised seasonal greens 24.50
Ten 18 Sirloin Burger or Turkey Burger brioche bun, lettuce, tomato, onion 10.50
choice of cheese: blue, swiss, cheddar, dill havarti, goat 2.00 side salad 2.50
additional toppings: sautéed mushrooms 1.50 sautéed onions 1.50 applewood bacon 2.00 french fries 2.50

Sides 5.00 each

brussels sprouts with onion and bacon
macaroni & cheese
beer battered onion rings with chipotle aioli
sautéed mushrooms with garlic & shallot

seasoned bistro fries
roasted beets
sautéed baby spinach
grilled asparagus & slow roasted shallots