



WINTER COCKTAILS

Ginger Branca / Beefeater Gin, Intense Ginger, Ginger Ale, topped with Fernet Branca 10
Cider House Cocktail / Apple, Cinnamon, and Vanilla infused CT Moonshine, Apple Cider Syrup, Lemon Juice 12
Winter Daiquiri / Plantation Rum, Lime Juice, Demerara Syrup 10
Moscow Mule / Hammer and Sickle Vodka, Ginger Beer, Lime Juice 9
Big Boy Manhattan / Woodford Reserve Bourbon, Carpano Antica Sweet Vermouth, Angostura Bitters, Orange Bitters 11

Warm Apple Pie / Warm Apple Cider, Tuaca, Whipped Cream, Cinnamon 9
New Fashioned / High West Double Rye Whiskey, Orange Bitters Cherry and Vanilla Simple Syrup 12
Strawberry Ancho Margarita / Strawberry infused Tequila, Ancho Reyes, Agave Nectar, Lime Juice 10
Pain Killer / Plantation Rum, Coco Real, Pineapple Juice, Orange Juice, Nutmeg 10
Raspberry Infusion / Raspberry Infused Vodka, Lime Juice, Demerara Syrup 10

APPETIZERS

Roasted Marrow Bones / parsley vinaigrette, grilled brioche 8
Royal Thai Chicken Wings / garlic, Jalapeno, sweet chili sauce 10
Seared Shishito Peppers / sea salt, lemon basil yogurt, baguette 8
Quebec Vintage Cheddar & Bacon Fondue / scallions, crisp potato wedges, sour cream 12
Oven Baked Crab Cake Meyer lemon and lobster remoulade gherkins, watercress 14

Asian Lettuce Cups / hoisin, peanut dipping sauce, hot and sour chili sauce Chicken 11 / Shrimp 15
Dragon Roll / Eel, avocado, shrimp tempura kabayaki sauce 11
Crispy Calamari / curry aioli, green cabbage slaw, pickled red onions 10
Grilled Octopus Salad / caramelized pears garlic vinaigrette, russet potatoes 11
Szechuan Pork Dumplings / black bean sauce, scallion, sesame 9

Rock Shrimp & Sweet Potato Fritters / Nuoc chấm 8
Soup of the Day / seasonally inspired 6
Grilled Filet Mignon* / truffled "tater tots" frisée, blue cheese fondue 12
Panko Shrimp Roll / sriracha aioli, spicy yellow fin tuna, avocado 10
Chiang Mai Curried Noodles* / seared tenderloin, coconut milk, shallots 7
Sautéed Spinach & Artichoke Dip goat cheese, toasted pita chips 8

SALADS

Roasted Winter Squash baby spinach, toasted pistachios orange honey vinaigrette, feta 8
Kale and Baby Spinach aged gouda cheese, hazelnuts spicy anchovy dressing 8
Traditional Caesar romaine hearts, parmesan, anchovies 7
Shrimp Cobb Salad avocado, apple wood smoked bacon, creamy herbed dressing 13

STONE PIES & SANDWICHES

Stone Pie / sweet Italian sausage, Stracciatella cheese, roasted peppers, garden tomatoes 14
Stone Pie / shaved asparagus, herb puree, ricotta cheese, zucchini squash, parmesan 13
Stone Pie / house-smoked fresh mozzarella, pepperoni, roasted tomatoes, sweet garlic paste 14
Grilled Chicken Sandwich / local tomatoes, grilled asparagus, fresh mozzarella cheese ... kettle chips 12
Grilled Angus Cheese Burger* / one all beef patty, cheese, special sauce, sesame seed bun ... French fries 13
BBQ Pork Sandwich / house smoked pork, shaved red onion, bread and butter pickles ... sweet potato fries 12

MAIN PLATES

Seared Bomster Brother's Scallops* / endives, cauliflower, pomegranate reduction, fingerling potatoes 27
Herb Cured Brick Pressed Chicken / garlic whipped potatoes, winter vegetables, lemon garlic sauce 20
Grilled Marinated Hanger Steak* / shiitake mushrooms, soy caramel sauce, broccolini, french fries 26
Pan Seared Atlantic Salmon* / herb mashed potatoes, baby carrots, parsnip hay, roasted beet and port wine coulis 21
"Kalbi" Style Beef Short Ribs / shaved Asian pear, sticky rice, endives, brown sugar braise 26
Grilled Atlantic Swordfish* / soft polenta, grilled broccoli, saffron butter sauce, roasted mushrooms 28
Seafood Pad Thai* / rice noodles, gulf shrimp, scallops, lime-chili sauce, roasted peanuts 24
Pan Seared Yellow Fin Tuna* / scallion rice, seared shrimp spring rolls, hoisin sauce 29
Duck "Three Ways"* / breast, confit leg, prosciutto, Cortland passata, spiced hazelnuts, watercress 23
Hilda's Meatloaf / garlic mashed potatoes, roasted shallot-garlic sauce, green beans 16
Herb Grilled Skirt Steak* / white cheddar whipped potatoes, bacon roasted Brussels sprouts 29

SIDES 5

Bacon roasted Brussels sprouts • Garlic sautéed Spinach • Thai roasted cauliflower • Vintage cheddar whipped potatoes

DINNER MENU

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients "Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness." It is important to bring any food allergy you may have to the attention of your server.
 Christopher M. Torla Chef/Owner / Steve Lundgren Sous Chef