



**SUMMER COCKTAILS**

- Sangria Rojo** / Red wine, brandy, triple sec, fresh orange juice, lemonade, pomegranate juice 8
- West Side** / Crop Meyer Lemon vodka, mint simple syrup, lemon juice, fresh mint, Prosecco, lemon sugar rim 11
- Moscow Mule** / Russian Standard vodka, ginger beer, lime 9
- Pimms Cup** / Pimm's # 1, Cointreau, lemon juice, cucumber, mint, ginger ale 9
- Strawberry Basil Smash** / Titos vodka, lemon juice, balsamic syrup, local strawberries, fresh basil 12
- Cucumber Cooler** / Death's Door gin, Domain Canton, lime juice fresh cucumber 10

- Peach Kicker** / Stoli Peach & Jeremiah Weed Sweet Tea vodkas, jalapeno, agave, lime, lemonade 10
- High Pal** / High West Double Rye whiskey, campari, Dolin sweet vermouth, Peychauds bitters 12
- Painkiller** / Plantation Rum, coconut, pineapple juice, orange juice 10
- French Intervention** / El Jimador tequila, Yellow Chartreuse, lime juice, pineapple, cilantro, jalapeno 10
- Havana** / Gosling's rum, fresh lime and orange juices, citrus liquor 9
- Lil' Bit Country** / Bulleit bourbon, Art in the Age Rhubarb, honey-lavender syrup, lemon juice 10

**APPETIZERS**

- Local Buratta Mozzarella** / Bethlehem tomatoes, basil, balsamic powder 8
- Soup of the Day** / seasonally inspired 6
- Royal Thai Chicken Wings** / garlic, jalapeno, sweet chili sauce 10
- Rock Shrimp & Sweet Potato Fritters** /  
Nuoc chấm dipping sauce 8
- Quebec Vintage Cheddar & Bacon Fondue** / scallions, crisp potato wedges, sour cream 12
- Crisp Maryland Crab Cake** / Old Bay aioli, asparagus salad 10

- Summer Corn and Chipotle Fondue** / pumpernickel bread, jicama sticks, tortillas 12
- 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
- Grilled New London Scallops** / 12 year balsamic, compressed watermelon \$11
- Crispy Calamari** / cherry pepper aioli marinara, baby arugula 8
- Crunchy California roll** / crab meat, panko, avocado, cucumber, masago 10

- Kalbi Roll** / Braised short rib, shitakes, oshinko, wasabi mascarpone 10
- Beef Tenderloin Skewer** / brown sugar srirachi glaze, crushed cashews 9
- Grilled Filet Mignon\*** / truffled "tater tots", frisée, blue cheese fondue 12
- Panko Shrimp Roll** / srirachi 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**

- Watercress** / verjus vinaigrette, green grapes toasted almonds, endive 7
- Grilled Hearts of Palm** / butter lettuce, frisée lettuce Red wine vinaigrette 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** / maple grilled fresh bacon, caramelized onion, soft egg, cracked pepper 12
- Stone Pie** / meatballs, caramelized onions, sweet piquillo peppers, mozzarella 12
- Stone Pie** / house-smoked fresh mozzarella, pepperoni, roasted tomatoes, sweet garlic paste 12
- Grilled Chicken Sandwich** / Chick peas, roasted peppers, preserved lemon, ..... pickled vegetables 11
- Grilled Angus Cheese Burger\*** / one all beef patty, cheese, special sauce, sesame seed bun ... French fries 12
- BBQ Pork Sandwich** / house smoked pork, shaved red onion, bread and butter pickles ... sweet potato fries 11

**MAIN PLATES**

- Pan Roasted Sea Scallops\*** / Sweet corn chowder, apple wood bacon, tarragon 24
- Herb Cured Brick Pressed Chicken** / garlic whipped potatoes, summer vegetables, lemon garlic sauce 19
- Grilled Marinated Hanger Steak\*** / shiitake mushrooms, soy caramel sauce, broccolini, French fries 26
- "Kalbi" Style Beef Short Ribs** / shaved asian pear, sticky rice, red endive, brown sugar braise 24
- Seafood Pad Thai\*** / rice noodles, gulf shrimp, scallops, lime-chili sauce, roasted peanuts 23
- Seared Yellow Fin Tuna\*** / roasted poblano sauce, pumpkin seeds, basmati rice 26
- Duck "Three Ways"** / breast, confit leg, proscuitto, Royal Gala apple passata, spiced hazelnuts, watercress 23
- Sauteed Atlantic Salmon\*** / sweet corn puree, tarragon whipped potatoes, asparagus 21
- Hilda's Meatloaf** / garlic mashed potatoes, roasted shallot-garlic sauce, green beans 16
- Grilled Angus New York Sirloin\*** / summer medley, red fingerling potatoes, bourbon green pepper demi 28
- Linguini Gamberetto** / garlic scape pesto, local tomatoes, fresh mozzarella 22
- Pistachio Crusted Flounder** / grilled corn polenta, seared spinach, tomato gelee \$21

**SIDES 5**

- Garlic Mashed Potatoes • Truffled Parmesan Fries • Haricots Verts • Sautéed Garlic Spinach

**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.

An 18% gratuity will be applied to parties of 10 or more

Christopher M. Torla Chef/Owner