



Shaken & Stirred

- \$10 **Pumpkintini**~Absolut vodka, Pumpkin Spice Liqueur, served up
- \$8 **Bloody Caesar**~Absolut Peppar vodka, Clamato, house bloody mix, olives and lime
- \$8 **Cowboy Coffee**~Jim Beam bourbon, coffee
- \$11 **Sazerac**~Wild Turkey Rye whisky, Pechaud Bitters, Absinthe Vert 130 & lemon Twist
- \$9 **Mammoth Snuggler**~Peppermint Mocha Kahlua, hot chocolate & whipped cream
- \$9 **Mojito**~ Bacardi Light rum, fresh muddled lime, mint & simple syrup
- \$11 **Vanilla Cosmo**~Navan Vanilla cognac, Chopin vodka, cranberry juice, squeeze of lemon, served up
- \$10 **Roc Star**~Ciroc vodka, Canton Ginger liqueur, honey syrup & grape juice
- \$12 **Hazelnut Chocolate Martini**~ Absolut Vanilia vodka, Frangelico, Baileys
- \$12 **Cadillac Margarita**- Patron Silver tequila, Grand Marnier, Cointreau & lime

Brews

Tapped

- \$5 **Buffalo Gold Premium Ale** , Tommyknocker Maple Nut Brown, Stone IPA, Stella Artois, Fat Tire, Blue Moon

Bottled

- \$4 **Bud, Bud Light, Coors Light**
- \$5 **Guinness, Sierra Nevada, St Pauli Girl N/A, Sam Adams Boston Lager, Corona, Heineken**

From the Vine

White

- \$8 Concannon Conservancy~**Chardonnay**
- \$11 Chateau Bonnet~**Semillon/Sauvignon Blanc**
- \$12 La Crema~**Chardonnay**, Monterey
- \$8 Frisk Prickly~**Riesling/Muscat Gordo**, Australia
- \$10 Oyster Bay~**Sauvignon Blanc**, New Zealand
- \$7 Danzante~**Pinot Grigio**, le Venezie
- \$15 Perrier Jouet Grand Brut~**Champagne**, 187ml
- \$9 Mionetto~**Prosecco**, Spain 187ml

Red

- \$14 B.R. Cohn~(Silver)**Cabernet Sauvignon**, Sonoma
- \$12 Klinker Brick~**Zinfandel**, California
- \$10 Chateau St. Jean~**Cabernet Sauvignon**, Napa
- \$10 Estancia~**Pinot Noir**, Monterey County
- \$8 BV Coastal~**Merlot**, Napa
- \$9 Campo Viejo~**Tempranillo**, Rioja
- \$8 Peter Lehmann~**Shiraz**, Australia
- \$10 Dona Paula~**Malbec**, Mendoza
- \$8 Menage a Trois Red~**Blend**
- \$12 Ruta 22~**Malbec**, Patagonia

Sweet Innocence

Iced Tea, Fresh Lemonade, Arnold Palmer, Mr. Pibb, Coke, Sprite, Diet Coke

MANY ITEMS MAY BE MADE GLUTEN FREE, PLEASE INFORM SERVER OF ANY FOOD ALLERGIES

GUIDED BY PRINCIPALS OF SUSTAINABILITY

18% GRATUITY MAY BE ADDED TO TABLES OF SIX OR MORE

Share Me

- \$3½ **Marinated Olives**
- \$3½ **Roasted Spiced Almonds**
- \$3½ **Giardiniera**~spicy house pickled vegetables
- \$3½ **Watermelon**, feta, mint & fig balsamic
- \$6 **Lamb Slider** with harissa & cucumber sauces and shoestrings potatoes
- \$6 **Duck Pâté** with toasts & cornichons
- \$8 **Freshly Cut Truffle Fries** with shaved Parmigiano Reggiano
- \$9½ **Grilled Artichoke** with Dijon aioli and truffle drizzle
- \$9½ **Toasts & Toppings**~everchanging toppings
- \$10 **Escargot** with garlic butter and Stilton cheese over griddled ciabatta toast
- \$12 **Crispy Calamari** with Peppadew, mizuna greens, toasted sesame, chive and yuzu dipping sauce
- \$13 **Nova Scotia Smoked Salmon** on crispy potato cake with chive crème fraiche
- \$15 **Yellow Fin Tuna Tartar** with Sriracha aioli, avocado, cucumber, wontons, soy and truffle essence

Hand Held

- \$12½ **½ Pound Sacré Bleu! Burger**, Maytag blue cheese, mayo, tomato, ciabatta
- \$12½ **Shaved Turkey Breast**, jalapeño cranberry jam, brie, mayo, ciabatta
- \$12½ **Cuban**– pulled pork, ham, pickles, yellow mustard, Swiss, French bread
- \$12½ **Grilled Chicken**, pesto, fresh mozzarella, tomatoes, mayo, ciabatta
- \$12½ **Sriracha Sliders**- Black Angus beef with Sriracha, mayo, tomato
- \$12½ **Pastrami on Pretzel Roll** with Swiss, Dijon and mayo
- \$12½ **Quinoa Falafel** with tomato, organic greens and cucumber mint yogurt sauce

Market Salads & Soup

- \$10 **Organic Mixed Greens**, roasted summer fruit, apricot vinaigrette, Haystack Mountain goat cheese & candied pecans
- \$10 **Caesar of the Artisan**, hearts of romaine, Parmigiano Reggiano and white anchovy
CAUTION: Garlicky, do not eat on a first date!
- \$12 **Beef Carpaccio**, baby arugula, capers, Parmigiano Reggiano and lemon emulsion
- \$13 **Chinese Chicken Salad**, shaved napa cabbage, bell peppers, carrots, mizuna greens, wontons and a ginger~soy dressing
- \$7 **Soup of the Moment**

Forked

- \$16½ **“Le Bar Steak”**~grilled flatiron steak, mashers & brandy, green peppercorn demi glace
- \$22 **Market Vegetable Inspirations**-quinoa salad, olives, grilled asparagus, tomato, scallion, garlic seared rapini, grilled avocado, baby arugula salad, pupusa
- \$MP **Open Ravioli** filled with whatever is fresh and inspiring
- \$22 **Campanelle**, shrimp, English peas, oyster mushrooms, pea tendrils, Parmigiano Reggiano
- \$MP **Fish of the Moment**
- \$32 **Grilled Maine Lobster Tail**, sweet corn risotto with grape tomatoes and leek
- \$26 **Hazelnut Crusted Ruby Red Trout** with brown sugar bourbon butter, grilled asparagus, and roasted fingerlings
- \$20 **Coq au Vin**~red wine braised chicken with bacon, crimini mushrooms, roasted cipollini, fingerlings and summer beans
- \$27 **Slow Roasted Maple Leaf Farms Duck**, drunken cherry jus, Maytag Blue mashers, garlic seared spinach
- \$25 **Braised Berkshire Pork**, pupusa with Haystack Mountain goat cheese, fennel-apple curtido, salsa higos morado
- \$25 **Cedar Springs Lamb Meatballs** with rosemary polenta, pomodoro sauce, ricotta salata, garlic seared rapini
- \$35 **Grilled Ribeye** with lemon kissed baby arugula salad, shaved fennel, chive and grape tomatoes
- \$37 **Grilled Filet of Beef**, mashers, sauté of roasted peppers, roasted garlic, spinach, pine nuts, Stilton blue cheese & fig balsamic reduction

Sides All \$6

- Garlic Seared Spinach
- Roasted Fingerlings
- Grilled Half Artichoke
- Parmigiano Reggiano Risotto
- Maytag Blue Mashers
- Grilled Asparagus
- Garlic Seared Rapini
- Brussel Sprouts & Bacon

Indulgence

- \$8 Double chocolate brownie with cherry-mascarpone gelato
- \$8 Peach tarte tatin with basil gelato
- \$8 Trio of Sorbetto~Yuzu mint, chile mango, rosemary cherry
- \$8 “The County Fair”~ Funnel cake, root beer ice cream and cotton candy
- \$8 Vanilla bean cheesecake with vanilla bean ice cream
- \$8 Flourless chocolate torte