



## **BAR BITES**

**MEATLOAF BITES:** HOUSE-GROUND BEEF, CAYENNE CHILE, BACON-WRAPPED, COTIJA CHEESE, GRAPE-CHILE GLAZE \$10

**GROWN-UP MOZZ STIX:** FRESH MOZZARELLA MEDALLIONS, PANKO CRUMB, NOSH TOMATO SAUCE \$10

**POUTINE:** HAND-CUT FRIES, FRESH MOZZARELLA, CRISPY PORK LARDONS, NOSH GRAVY, HOLLANDAISE \$12

**BROILED OYSTERS:** LOCAL SHUCKED FRESH OYSTERS, CHORIZO, SHERRY-ASIAGO CREAM, PROSCIUTTO, RITZ-PANKO CRUMB \$14

**CRISPY BRUSSEL SPROUTS:** LEMON AIOLI, PROSCIUTTO BITS, PICKLED ONION, SUNFLOWER SEEDS \*\* \$9

**VERDE SHRIMP:** SPANISH CHORIZO, TOMATILLO SALSA SUGO, LEMON AIOLI, PICKLED ONION, GRILLED CROSTINI \*\* \$14

**THANKSGIVING TOTS:** BRAISED TURKEY, MASHED, PANKO, GRAVY, CRANBERRY GASTRIQUE \$10

**WINGS:** ONE POUND, CRISPY-FRIED, SAUCE OF THE WEEK (CHECK THE CHALKBOARD) \*\* \$10

**PORK N BEANS:** BRAISED PORK BELLY, BBQ BAKED BEANS, HOLLANDAISE, PICKLED ONION, BABY WATERCRESS \*\* \$10

**THE BOARD:** CHEF'S DAILY SELECTION OF CHARCUTERIE, CHEESES, PICKLED VEGETABLES, CRACKERS & BREAD \$18

## **SOUPS & GREENS**

**SOUP DU JOUR:** ASK YOUR SERVER FOR DAILY SOUP \$8

**HOUSE:** GREENS, CHAMPAGNE VINAIGRETTE, MINI-HEIRLOOM TOMATOES, CUCUMBER, RADISH, YELLOW PEPPER, GRILLED CROSTINI \*\* \$9

**CAPRESE:** TOMATO, FRESH BURRATA, BALSAMIC-HONEY, EVOO, CRISPY PROSCIUTTO, BABY WATERCRESS, PICKLED RED ONION \*\* \$10

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## TAVERN MAINS

DORITO MAC: ELBOWS, WHITE & YELLOW CHEDDAR, PARMESAN, CREAM, DORITO CRUMB \$16

PARM – FRIED CHICKEN CUTLET, TOMATO SAUCE, ASIAGO CHEESE, FRESH MOZZARELLA, FRESH BUCATINI PASTA \$20

CATCH OF THE DAY: GRILLED LOCALLY CAUGHT FISH (CHECK THE CHALKBOARD), LEMON-PARMESAN RISOTTO, ESCAROLE, WATERCRESS SALAD\*\* \$24

BUCATINI: FRESH BUCATINI PASTA, OLIVE OIL, GARLIC, CRUSHED RED PEPPER, PARMESAN-CHIVE BUTTER, SHAVED PARM \$16

STEAK FRITES: CULOTTE STEAK, BONE MARROW BUTTER, TRUFFLE-PARMESAN FRIES, MICRO WATERCRESS SALAD \*\* \$26

RAGU: BRAISED SIRLOIN & CHORIZO SUGO, DEMI, TOMATO, SHALLOT, BUTTER, FRESH RIGATONI PASTA \$22

RIGATONI: FRESH RIGATONI PASTA, GRILLED LEMON-BASIL CHICKEN, ESCAROLE, CRUSHED RED PEPPER, WHITE WINE-PARMESAN BROTH, SHAVED PARM \$20

LITTLENECK CLAMS: SHALLOT, GARLIC, CHORIZO, BEER BROTH, ISRAELI COUSCOUS, GRILLED FRENCH BREAD \$24

TURKEY DINNER: BACON-WRAPPED STUFFED TURKEY ROULADE, MASHED POTATOES, TURKEY JUS, CRANBERRY GASTRIQUE, CRISPY BRUSSELS \$20

SEARED DUCK BREAST: PUMPKIN CHEESY GRITS, CRANBERRY GASTRIQUE, BRUSSEL SPROUTS, CRISPY PROSCIUTTO \*\* \$25

RISOTTO: SHITAKE MUSHROOM, ARBORIO RICE, PORCINI JUS, BRAISED SIRLOIN, ESCAROLE, PICKLED ENOKI \*\* \$22

POTATO GNOCCHI: PAN-SEARED SCALLOPS, GNOCCHI, SUPER BACON, SHITAKE, ARUGULA-SUNFLOWER SEED PESTO, BOURBON GLAZE \$24

## BURGERS

[ALL BURGERS COME ON A MARTINS POTATO ROLL W/ BIB LETTUCE, HEIRLOOM TOMATO, HOUSE-MADE PICKLED CUCUMBER & ONION, HAND-CUT FRIES, AND HOUSE-MADE KETCHUP & AIOLI]

THE WHITE CASTLE: YANKEE CHEDDAR, CARAMELIZED ONIONS \*\* \$12

THE UMAMI: ASIAGO, KIMCHEE KETCHUP, CARAMELIZED ONIONS, SHITAKES \*\* \$14

THE 'MERICAN: YANKEE CHEDDAR, SMOKED BACON \*\* \$13

THE POUTINE: FRESH MOZZARELLA, FRIES, GRAVY, HOLLANDAISE \$14

THE CBC: CRUMBLLED BLEU CHEESE, CARAMELIZED ONIONS, BEER BACON JAM \*\* \$14

THE DANWICH: PANKO FRIED CHICKEN, AIOLI, YANKEE CHEDDAR, OAKWOOD BACON \$14

\*\* GLUTEN FREE VERSION AVAILABLE [UDI'S GF BURGER ROLLS ARE AVAILABLE FOR \$1]