

starters

butternut squash bisque • butternut squash, cream & seasonings 6 (vt/gf)

warm stretched bread • cheddar beer dip, sweet guinness beer reduction 8 (vt)

fire roasted wings • seasoned and cooked in our wood fire oven, buffalo herb wing sauce 9

baked brie • phyllo wrapped, cherry bourbon sauce, crostini 9 (vt)

salads

house • mixed greens, carrots, cucumber, tomatoes, red onion 3 sm • 7 lg (vg/gf)

caesar • house made cracked black pepper & parmesan caesar dressing, garlic croutons 6 sm • 8.5 lg (vt/gf)

arugula • arugula, tomato, red onion, crumbly blue, walnuts, herb vinaigrette 8.5 sm • 12 lg (vt/gf)

fall salad • roasted butternut squash & beets, spinach, red onion, goat cheese, dried cranberry vinaigrette, pepitas 8.sm • 11 lg (vt/gf)

apple salad • apple, gorgonzola cheese, candied pecans, field greens, sherry vinaigrette 8.sm • 11 lg (vt/gf)

add to any large size salad: fire roasted chicken 4 • shrimp 6 • bacon 2

mains

irish cheddar mac • dubliner irish cheddar, crispy potato sticks 15 (vt)

chicken "marsala" • free range chicken, wild mushroom marsala pan sauce, broccolini, lemon herb risotto cakes 19

shepherd's pie • tender chunks of braised lamb, carrots, celery, sweet peas, natural lamb jus, roasted garlic mashed potato 17

sweet potato gnocchi • house made gnocchi, sauteed shallots, arugula, walnuts, fresh sage, brown butter - balsamic sauce 17 (vt)

wood fired pizza

americana • tomato sauce, mozzarella 10 (vt)

margherita • fresh mozzarella, tomato, basil leaf, olive oil 12 (vt)

new yorker • tomato sauce, shredded mozzarella, pepperoni, portabella, black olives 13

piccante • house made spicy sausage, hot cherry peppers, fresh basil, mozzarella, tomato sauce 14

forestiere • extra virgin olive oil, shredded mozzarella, portabella mushrooms, fresh thyme, fresh rosemary, parmesan, truffle oil 14 (vt)

bbq chicken • chicken, bbq sauce, red onions, shredded mozzarella, fresh cilantro 11

greek • garlic butter, gyro meat, feta, shredded mozzarella, spinach, roasted red peppers, red onion 14

specials

appetizer

poached pear • red wine poached, gorgonzola stuffed, sweet dates, toasted pistachios, water crackers 9

mains

scallops • champagne risotto, prosciutto, sweet potato, parsnip & roasted yellow pepper purees, arugula-herb salad 22 (gf)

lobster tail • butter & tarragon poached 6oz lobster tail, lemon - chervil & leek ravioli, squash ribbons, arugula, saffron cream 26

filet mignon • fennel whipped mashed potatoes, heirloom carrots, shallot & thyme, citrus - herb compound butter 28

cauliflower steak • sundried tomato, artichoke, olive & feta bruschetta, spinach - golden raisin cous cous, red pepper puree 18 (vt)