

## SNACK-ABLES

**DEVILED EGGS 6 GF**  
Hard boiled, split, and filled

**OLIVE BOWL 6 V/GF**  
Mixed olives with pits. Salty and savory

**CELTIC CURRIED PEAS 5 V/GF**  
Deep fried crispy chick peas seasoned with a fiery blend of masala, curry, and pulverized chili peppers

## SHARE-ABLES

**SAUSAGE & BROCCOLI 9**  
Grilled Italian sausage, roasted broccoli, red pepper coulis and garlic with grilled bread

**MEATBALLS 9**  
(3) hand formed meatballs, slow cooked in marinara sauce and topped with garlic bread, Grana Padano cheese and arugula

**BAKED CRAB DIP 12**  
Lump crabmeat, feta cheese, artichokes, roasted peppers, red sauce with seasoned pita chips

**SPICY SHRIMP 13 GF**  
(8) shrimp sautéed with garlic, red pepper flakes, white wine, butter, and finished with some grated Grana Padano

**STEAK-N-CHEESE 12**  
Grilled steak sliced and served on a crostini with grape tomatoes, red onion, arugula; topped with a warm blue cheese fondue

**ROASTED BEETS 11 V/GF**  
Golden Beets roasted then chilled and marinated in a sherry vinaigrette with arugula, pickled red onion, and pecans

**CHICKEN THIGHS 9**  
slow roasted chicken thighs topped with our hot sauce, blue cheese and celery and carrot sticks

**THE CAPRESE 10 GF**  
Roasted plum tomatoes that have been chilled and marinated with olive oil, seasoning, and fresh basil, served with burrata and olives and drizzled with pesto vinaigrette

**MUSHROOMS 12**  
Local from Seacoast Mushrooms in Mystic. The mix may vary but usually blue and yellow oyster, shitake, maitake, and button mushrooms pan roasted and finished with smoked paprika compound butter (Ask for vegan mushrooms and we'll glaze them with our house-made Tamari and Maple teriyaki sauce and top them with sesame seeds.)

**GARLIC BREAD 7**  
Toasted French baguette with our garlic and herb compound butter; served with blue cheese fondue and arugula

**BRUSSELS SPROUTS 9 GF**  
Flash fried, seasoned, served with a tangy Cajun sauce

**HUMMUS PLATE 8 v**  
Prepared in-house; served with a crudités of crisp veggies, olives, and toasted pita

# MENU 7

## LARGE PLATES

**USDA CERTIFIED PRIME STEAKS MARKET PRICE**  
Served with mashed potatoes and vegetable of the day

**CATCH OF THE DAY MARKET PRICE**  
A daily preparation of seafood

**SHRIMP-N-GRITS 25 GF**  
(8) shrimp sautéed with tasso ham in a spicy smoky sauce, finished with cream and compound butter over Parmesan grits

**VEGAN FRIED RICE 15 V/GF**  
Short grained rice served with a mix of vegetables fried in a sauté pan and dressed with our Tamari and sesame sauce

**MAC-N-CHEESE 14**  
Let's talk comfort! Our creamy six-cheese sauce tossed with Orecchiette Pasta and baked with seasoned bread crumbs on top

**THE CURRY 16 V/GF**  
Cauliflower pan roasted with chickpeas and potatoes, finished with ginger garlic paste and Garam Masala, served with cumin scented rice and fresh green peas

## SOUPS & SALADS

Add to Salad: Grilled Chicken \$4, Steak \$6, Burger \$5, Falafel \$3, (5) Shrimp \$9, or (3) Scallops M/P

**BOURBON BUTTERNUT BISQUE 6**  
Roasted butternut squash, caramelized onion, Jim Beam, and cream

**HARVEST SALAD 11**  
Mixed greens, poppy seed dressing, apples, Craisins, pecans, red onion, and Danish blue cheese

**STEAK SALAD 14**  
Mixed greens, tomatoes, fried and red onions, grilled steak, roasted potatoes, and our buttermilk blue cheese dressing

**THE COBB 12 GF**  
Mixed greens, tomatoes, avocado, olives, red onion, shredded mixed cheese, crispy slab bacon, Deviled Eggs, roasted tomato vinaigrette

## SANDWICHES

All sandwiches are served with your choice of side or substitute soup or side salad for \$3 more

**THE BACON BURGER 14**  
An 8oz. burger topped with slab bacon, mushrooms, garlic aioli, and smoked Gouda; served on a toasted brioche bun

**THE SANDWICH 13**  
Black Forest ham, turkey, Black Kassel salami, bacon horseradish mayo, arugula, tomato, red onion, apple, and Gruyère cheese on a sub roll; served with a pickle

**CHICKEN BLT 12**  
Fire grilled marinated chicken sliced thinly and served in a flour tortilla wrap with lettuce, tomato, and our famous bacon with roasted tomato mayo

**GRILLED CHEESE 9**  
Sourdough bread buttered and griddled to perfection with a melty blend of cheeses (Note: This will not be a static blend; we bring in an array of wonderful cheeses so this sandwich is in a constant state of melty gooey flux.)

**FALAFEL 11 v**  
Grilled open faced pita, fried falafel, fresh cucumber, tomato, onions, fresh mint, and fresh parsley drizzled with tahini sauce and red pepper coulis

**THE HUMMUS WRAP 11 v**  
Hummus Of The Day wrapped in a flour tortilla with olives, tomatoes, cucumber, red onion, and lettuce drizzled with a lemon vinaigrette