



## LUNCH MENU

SERVED 11AM - 4PM

### SMALL PLATES

Bruschetta 9

Beet Plate 8

Wings 10  
*Buffalo - Korean*

Fried Oysters 11

Shrimp Wrap 11

CHEF'S CHOICE

Snow Crab Cake 12

### SOUPS

Clam Chowder 5/Bowl

Creamy Redskin Potato 5/Bowl  
*w/ Horseradish Crème Fraiche*

### SALADS

Caesar 8

Gorgonzola & Fruit 9

Greek Salad 7

Shrimp Avocado Cobb 12

Small Side Salad 4

*House Dressings:*

*Lemon-Tarragon Vinaigrette - Blue Cheese*

*Buttermilk - Creamy Dijon Vinaigrette*

### SANDWICHES

*All Sandwiches Include Choice of  
Hand-Cut Fries, Slaw, or Chips*

**Burger** 10

*Cheddar - Swiss - Monterey Jack*

**Veggie Burger** 8

*Cheddar - Swiss - Monterey Jack*

**Grilled Cheddar & Apple** 8

**Po Boy** 13

*Oyster - Fish - Shrimp - Beef - Chicken*

**Club** 11

**Roast Turkey** 10

**Steak & Brie Slider** 14

**Salmon Salad Sandwich** 11

### ENTRÉES

**Fish & Chips** 13

**Creamy Mushroom Risotto** 16

*Leeks, Asparagus, Asiago*

**Greek Spaghetti** 14

*Tomato, Onion, Tapenade, Spinach, Feta*

*Add Bacon 2*

### SIDES

**Asparagus** 6

**Beet Fregola** 4

**Farro Salad** 6

**Roasted Marble**

**Hand-Cut Fries** 4

**Potatoes** 4

\*CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FORBORNE ILLNESS.

# DRINKS MENU

## WINE SELECTION

### ON TAP

- Nicolas Idiart Rosé (France) 8
- Coast & Barrel Pinot Noir (US) 8
- Coast & Barrel Cabernet Sauvignon (US) 8

### WHITES

- Grayson Chardonnay (US) 9 / 32
- Château La Galante White Bordeaux (France) 9 / 32
- Enotria Moscato (US) 9 / 32
- Guigal Cotes du Rhône Blanc Blend (France) 12 / 42
- Abbazia di Novacella, Kerner (Italy) 50
- Melville Estate Chardonnay (US) 60
- Domaine Chanson, Vire-Clesse Chardonnay (France) 55
- Greywacke Sauvignon Blanc (New Zealand) 55

### REDS

- Sierra Cantabria Tempranillo / Rioja (Spain) 10 / 36
- La Posta "Pizzella Vineyard" Malbec (Argentina) 11 / 40
- Highway 12 Merlot (Sonoma) 14 / 50
- Grochau Cellars, Willamette Valley Pinot Noir (US) 14 / 50
- Villa Calcinaia Chianti Classico (Italy) 45
- Patricia Green Cellars, Single Vineyard (US) 65
- Robert Sinskey POV Blend (Napa) 75

### SPARKLING

- Gratiot-Pilliet Champagne (France) 75
- Bellino Prosecco (Italy) Split 12

### DESSERT WINE

- Noval Tawny Port (Portugal) 9
- Boston Bual Madeira (Portugal) 15

## BEERS: BOTTLES & CANS

### LAGERS

- Budweiser 4
- Bud Light 4
- Miller Lite 4
- Coors Light 4
- Michelob Ultra 5
- Lone Star 4
- Tecate 4
- Pabst Blue Ribbon 3
- Hudy 14k 3
- Yuengling 4
- Stella 6
- Mad Tree Lift Kolsch 6
- Hi Wire Lager 7

### IPAS

- Hi Wire Lo Pitch Pale Ale 7
- Urban Artifact MW Fruit Tart 7
- Rhinegeist Truth IPA 7
- Bell's Two Hearted IPA 7
- Taft's Gavel Banger IPA 7
- Taft's Nellie's KeyLime Caribbean Pale Wheat Ale 7

### ALES

- Mad Tree Happy Amber Ale 6
- Goodwood Walnut Brown Ale 7
- Sixpoint Sweet Action Blonde Ale 7

### PORTERS & STOUTS

- Braxton Dead Blow Stout 6
- Breckenridge Nitro Vanilla Porter 8

### CIDERS & SELTZERS

- White Claw Raspberry Hard Seltzer 6
- Braxton Kickback Cider 7

## COCKTAILS

### Old Man and the Sea 12

Laphroaig Scotch, Jim Beam Bourbon,  
Pedro Ximenez Sherry

### Hemingway Daiquiri 12

White Rum, Grapefruit Juice,  
Luxardo Maraschino Liqueur

### Tell Tale Heart 11

New Holland Beer Barrel Bourbon,  
St. Germain Elderflower Liqueur,  
New Holland "The Poet" Oatmeal Stout

### Kokoro 11

Hibiki Bourbon, Fever Tree Ginger  
Beer, Cardamom Syrup

### Harper Lee 10

Bombay Sapphire Gin,  
Fever Tree Tonic, Fresh Ginger Peel

### Lolita 9

Casamigos Blanco Tequila,  
Clove Syrup, Strawberry

### Fahrenheit 451 10

Pomegranate Infused Vodka,  
Honey Syrup, Moroccan Bitters

### Tyger Tyger 9

Mezcal, Crème de Cacao,  
Chili Liqueur