

## STARTERS

- jacob's chowder | 10

creamy New England seafood chowder, littleneck clams, cod, applewood smoked bacon, potatoes
- chicken avocado spring rolls | 18

house rolled, Asian slaw, fresh avocado, Thai Chili & sweet 'n spicy sauce
- pan seared ahi tuna | 21

seared sesame Ahi tuna, crispy wontons, wasabi, ginger soy
- crispy chicken wings | 18

finished with Thai Chili, chopped peanuts, peppadews 
- fire roasted shrimp | 22

jumbo shrimp, corn + bean salad, honey lime vinaigrette, crème fraîche, hot pepper tomato jam  
- fried calamari | 19

shaved onion, piquante peppers, marinara
- eggplant stack | 17

panko crusted, roasted tomatoes, grilled zucchini, fresh mozzarella, balsamic glaze
- shrimp cocktail | 18

four jumbo shrimp, spicy house-made cocktail sauce 
- chef selected oysters | MP

by the half or full dozen 
- seafood duet | MP

four jumbo shrimp, six chef selected oysters  

## SALADS

- caesar 11 | 14

romaine hearts, house-made croutons, Pecorino Romano
- farmer's market 11 | 14

greens, tomatoes, dried berries, carrots, cucumbers, Pecorino Romano, balsamic vinaigrette 
- pear & walnut 13 | 17

greens, pears, bleu cheese, dried berries, candied walnuts, carrots, balsamic vinaigrette 
- classic wedge | 17

iceberg, applewood smoked bacon, tomato jam, bleu cheese crumbles, garlic parmesan dressing 
- summer berry 13 | 17

baby arugula, seasonal berries, feta cheese, candied pecans, mint, strawberry dijon vinaigrette 
- add ons

grilled chicken +7 | tuscan chicken +8 | salmon +12 shrimp +12 | ahi tuna +14

## HANDHELDS

\*all sandwiches are served with french fries. Substitute a Caesar salad or a Farmer's Market salad +\$5, substitute GF bun for +\$3\*

- the grille wrap | 15

grilled chicken, field greens, charred grapes, candied walnuts, feta, balsamic vinaigrette
- old school cheesesteak | 16

shaved steak, onions, bell peppers, smoked mozzarella cheese sauce, artisan bun
- J&A burger | 19

Vermont white cheddar, applewood smoked bacon
- bacon & brie burger | 21

applewood smoked bacon, brie, arugula, pickled onions, horseradish crema
- steakhouse burger | 21

wild mushroom, caramelized onions, cabernet sauce, cheddar
- buttermilk fried chicken | 19

hand-battered fried chicken, dill pickle slaw, hot honey
- high rock chicken | 19

applewood smoked bacon, Vermont cheddar, honey mustard sauce
- ahi tuna tacos | 22

(2) flour tortillas, sesame tuna, wasabi mayo, lemon-caper aioli, Asian slaw, salsa, corn & bean salad

## HOUSE SPECIALTIES

- parmesan | 21

chicken parmesan, linguine, marinara cream sauce
- anthony's gravy | 23

Italian sausage, meatballs, slow roasted pork, marinara cream sauce, pappardelle
- chicken alla vodka | 22

pan seared chicken, roasted broccoli, caramelized onions, linguine 
- wild mushroom sacchetti | 23

fire roasted wild mushrooms, black truffle sacchetti, parmesan cream sauce
- new orleans jambalaya | 25

chicken, shrimp, andouille sausage, creole rice 
- pappardelle | 24

pan seared chicken, spinach, artichokes, sun-dried tomatoes, parmesan cream sauce, pappardelle 
- dijon salmon | 35

mustard panko encrusted, spinach risotto, sun-dried tomato cream sauce

## SIDES

- dipple fries 11 | truffle fries 13 | seasonal vegetables 11

creamed spinach 12 | brussel sprouts + bacon 11