

NEW ENGLAND OYSTERS	POT OF P.E. ISLAND MUSSELS
today’s selection of freshly harvested oysters chilled on the half. 3.25ea served w/shallot & black pepper mignonette	PROVENÇAL (garlic, wine, butter, parsley), SAILOR STYLE (shallots, leeks, wine, fresh thyme, lemon, cream), \$15 / over pasta: +5 / with frites: +4

SOUP & SALAD

BAKED ONION SOUP GRATINEE (gf by req) 12 caramelized onion & beef broth, herbs, yesterday’s bread, melted gruyere	BEEF & BLUE SALAD (gf) 21 grilled denver steak, house roasted peppers, little tomatoes, red onion, cucumber, blue cheese, basil-balsamic vinaigrette
IT’S THE SOUP OF THE DAY! 5/9 an inspiration from the kitchen, when we feel inspired.	WINTER SALAD (v, gf, df) 16 arugula, endive, pomegranate, blood orange, pickled golden beets, black walnut dressing
CHICKEN, SALMON, or SHRIMP CAESAR (gf w/no crouton) 18 the usual suspect, house made crouton, house made dressing, of course	

SHAREABLE SMALL PLATES

BOCCE BALLS (v) 12 basil risotto, mozzarella, panko, fried crispy, tomato dipping sauce	OSWEGO WINGFEST CHAMPION WINGS (gf) 8 (5) / 15 (10) nashville hot, house ranch, house pickle OR vanilla-cayenne bbq OR buffalo
POPCORN CAULIFLOWER (vegan, gf, df) 14 tempura battered, sweet thai chili	GOLDEN BEET CARPACCIO (v, gf) 14 pickled shaved beets, goat cheese, pistachio brittle, arugula, lemon aioli
MUSTARD FRIED SHRIMP 15 cannellini bean puree, chili oil, whole grain mustard beer batter	SPROUTS! (vegan, gf, df) 12 pan-roasted, balsamic-mustard glaze, pomegranate
TRIPLE CRISP POTATOES (gf, df, v) 13 thank us later. rosemary sea salt, trio of dipping sauces	THE STEAKY BACON (gf, df) 15 cider-braised slab bacon, maple & allspice pan sauce

SANDWICHES

All of these come with your choice of mixed green salad or house made fries. GF bread available for some items upon request.	
THE SHORT RIB FRENCH DIP (df by req) 18 braised beef short rib, caramelized onions, swiss, country style dijon, thyme, baguette, au jus for dipping	THE BISTRO BURGER 21 applewood smoked bacon, swiss cheese, sweet white truffled caramelized onions, garlic aioli, lettuce, tomato, cabernet syrup, sesame brioche roll
NASHVILLE HOT CHICKEN 18 fried crispy, house pickles, house ranch, brioche. Too spicy? Get it plain.	MUSHROOM & BLUE CHEESE BURGER 18 sauteed mushroom medley, thyme, dijonaize, lettuce, tomato, onion, brioche
TURKEY & BRIE CLUB SANDWICH 18 toasted sourdough, bacon, lettuce, tomato, onion, avocado aioli	THE VEGGIEST VEGGIE BURGER (v) 18 full of mushrooms & veggies, replace the burgers above or make your own
Side Salads: Caesar \$7 Just-a-Salad \$5 (a simple salad, red wine vinaigrette)	Coffee is locally roasted by Khepera Coffee. Enjoy it with us in a French Press.

HEARTY PUB FARE

GRILLED MEATLOAF 25 bistro mash, cheddar cheese sauce, frizzled onion, homemade “ketchup”	PAN ROASTED AIRLINE CHICKEN BREAST (gf) 25 bistro mash, heirloom baby carrots, shallot-thyme pan sauce
STAFF MEAL 25 cavatelli with sardinian style tomato sauce of housemade sausage, toasted fennel seed, basil, mint, clove, parmesan broth	WINTER RISOTTO (v, gf) 24 porcini broth, thyme, parmesan, truffle cashew pesto, pickled onion
ENGLISH BEER BATTERED FISH & CHIPS (df) 24 mustard beer batter, house made fries, house made tartar sauce	GRILLED GULF COAST GROUPER (gf) 28 creole spice dredged, carrot puree, roasted endive, winter vegetable hash, parsnip crisp, citrus-saffron beurre blanc
CHICKEN & LEEK PIE 24 chicken breast, butter-braised leeks, herbed behamel, golden pastry	MUSHROOM PARMESAN (v) 25 panko, herb & cheese stuffed & fried portabella mushrooms, mozzarella, housemade marinara, linguine
STEAK WITH FRITES (gf, df by req) 29 10oz coffee rubbed, grilled denver steak, your choice of butter: bacon & blue, cafe de paris, or roasted garlic & herb, housemade fries, mixed green salad	THAT BEEF SHORT RIB DISH EVERYONE TALKS ABOUT 39 cabernet-braised, balsamic bbq, gnocchi, white truffle & shallot cream
NORWEGIAN SALMON WITH FRITES (gf, df) 25 pomegranate-brown sugar glaze, housemade fries, mixed green salad	16oz ANGUS RESERVE DELMONICO CUT RIBEYE STEAK (gf) 65 pan-roasted, herb butter basted, cognac & black peppercorn au poivre, bistro mash, seasonal vegetables

HOUSEKEEPING

WE WILL COOK WITH YOUR ALLERGIES IN MIND! PLEASE LET US KNOW OF ANY FOOD ALLERGIES, AS NOT ALL INGREDIENTS ARE LISTED.
**SEPARATE CHECKS <u>MUST</u> BE REQUESTED UPON SEATING, AS IT DIMINISHES SERVICE TO OTHER TABLES WHEN REQUESTED AT THE END OF YOUR MEAL**
WE PROUDLY SERVE ONLY N.S.DO (NATURAL SINCE DAY ONE) AMISH RAISED, NONSENSE-FREE CHICKEN • OUR FRIES ARE HANDMADE & CRISPY
LIKE YOUR DINNER? THE KITCHEN IS THIRSTY - BUY THEM A ROUND: \$10