



NEW ENGLAND OYSTERS

today's selection of freshly harvested oysters chilled on the half. 3.25ea
served w/shallot & black pepper mignonette

POT OF P.E. ISLAND MUSSELS

PROVENCAL (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 GRATINÉE (gf by req) 12

caramelized onion & beef broth, herbs, yesterday's bread, melted gruyere

IT'S THE SOUP OF THE DAY! 5/9

an inspiration from the kitchen, when we feel inspired.

CHICKEN, SALMON, or SHRIMP CAESAR (gf w/no crouton) 18

the usual suspect, house made crouton, house made dressing, of course

BEEF & BLUE SALAD (gf) 21

grilled denver steak, house roasted peppers, little tomatoes, red onion, cucumber, blue cheese, basil-balsamic vinaigrette

WINTER SALAD (v, gf, df) 16

arugula, endive, pomegranate, blood orange, pickled golden beets, black walnut dressing

SHAREABLE SMALL PLATES

BOCCE BALLS (v) 12

basil risotto, mozzarella, panko, fried crispy, tomato dipping sauce

POPCORN CAULIFLOWER (vegan, gf, df) 14

tempura battered, sweet thai chili

MUSTARD FRIED SHRIMP 15

cannellini bean puree, chili oil, whole grain mustard beer batter

TRIPLE CRISP POTATOES (gf, df, v) 13

thank us later, rosemary sea salt, trio of dipping sauces

OSWEGO WINGFEST CHAMPION WINGS (gf) 8 (5) / 15 (10)

nashville hot, house ranch, house pickle OR vanilla-cayenne bbq OR buffalo

GOLDEN BEET CARPACCIO (v, gf) 14

pickled shaved beets, goat cheese, pistachio brittle, arugula, lemon aioli

SPROUTS! (vegan, gf, df) 12

pan-roasted, balsamic-mustard glaze, pomegranate

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

NASHVILLE HOT CHICKEN 18

fried crispy, house pickles, house ranch, brioche. Too spicy? Get it plain.

TURKEY & BRIE CLUB SANDWICH 18

toasted sourdough, bacon, lettuce, tomato, onion, avocado aioli

THE BISTRO BURGER 21

applewood smoked bacon, swiss cheese, sweet white truffled caramelized onions, garlic aioli, lettuce, tomato, cabernet syrup, sesame brioche roll

MUSHROOM & BLUE CHEESE BURGER 18

sautéed mushroom medley, thyme, dijonaise, lettuce, tomato, onion, brioche

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

MAINS

GRILLED MEATLOAF 25

bistro mash, cheddar cheese sauce, frizzled onion, homemade "ketchup"

STAFF MEAL 25

cavatelli with sardinian style tomato sauce of housemade sausage, toasted fennel seed, basil, mint, clove, parmesan broth

ENGLISH BEER BATTERED FISH & CHIPS (df) 24

mustard beer batter, house made fries, house made tartar sauce

CHICKEN & LEEK PIE 24

chicken breast, butter-braised leeks, herbed behamel, golden pastry

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

NORWEGIAN SALMON WITH FRITES (gf, df) 25

pomegranate-brown sugar glaze, housemade fries, mixed green salad

PAN ROASTED AIRLINE CHICKEN BREAST (gf) 25

bistro mash, heirloom baby carrots, shallot-thyme pan sauce

WINTER RISOTTO (v, gf) 24

porcini broth, thyme, parmesan, truffle cashew pesto, pickled onion

GRILLED GULF COAST GROUper (gf) 28

creole spice dredged, carrot puree, roasted endive, winter vegetable hash, parsnip crisp, citrus-saffron beurre blanc

MUSHROOM PARMESAN (v) 25

panko, herb & cheese stuffed & fried portabella mushrooms, mozzarella, housemade marinara, linguine

THAT BEEF SHORT RIB DISH EVERYONE TALKS ABOUT 39

cabernet-braised, balsamic bbq, gnocchi, white truffle & shallot cream

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 MUST 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.D.O. (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