

STARTERS

DEVEILED EGGS picnic style, fresh herbs 6
DIP DUO Thai chili queso & guacamole 10
GRILLED ARTICHOKE with remoulade 9
BIG ISLAND TUNA POKE* avocado, tortilla chips 13
LOCAL BURRATA vine-ripe tomatoes, fresh basil 12
THE STINKING ROSE* roasted garlic, ciabatta 8

OYSTERS

BLUE POINT, CT* (6) 14 24 Doz.
JAMES RIVER, VA* (6) 10 18 Doz.
(fresh oysters limited availability)
CHICKEN FRIED* dill tartar, chili oil 12

SALADS & SANDWICHES

KALE CAESAR SALAD* rustic croutons, house-made dressing, grated parmesan cheese 10
BRUSSEL SPROUT smoked almonds, bacon, dried blueberries, Manchego cheese, lemon vinaigrette 12
THAI CHICKEN SALAD carrots, cilantro, honey-lime vinaigrette, crispy strips and Thai peanut sauce 16
PITTSBURGH SALAD* grilled fillet, bacon, ripe tomatoes, tossed with French fries and blue cheese 20
-add chilled sliced grilled chicken \$5 - Atlantic grilled salmon, or chicken fried oysters to any salad \$8
FAMOUS FRENCH DIP* toasted baguette, warm shaved prime rib, mayonnaise, with hot au jus 20
CHEESEBURGER* toasted brioche bun, sharp cheddar cheese, fully loaded with mayo and ltp&o 16
WEST COAST GRILLED FISH TACO seasoned mahi mahi, guacamole, creamy cabbage and cilantro 18
- all sandwiches served with choice of Creamy Coleslaw, French Fries or Kale & Quinoa Salad -

HOUSE SPECIALTIES

CREOLE BARBEQUE SHRIMP a New Orleans tradition, basmati rice & griddled bread 23
AHI TUNA STEAK* seared rare, champagne vinaigrette, with coleslaw and vine-ripe tomatoes 24
NEW BEDFORD SCALLOPS* pan seared, lemon butter and arugula, cheddar cheese grits 28
ATLANTIC SALMON* seasoned and simply grilled, served with sautéed succotash 24
SHRIMP PASTA sauteed with spinach, mushrooms, and lemon butter with angel hair pasta 24
FRITZIE'S FRIED CHICKEN or Nashville Hot, with creamy coleslaw (please allow 15+ min to prepare) 19
PARMESAN CRUSTED CHICKEN lemon butter, capers & tomatoes with sauteed broccolini and pasta 25
BISTRO CHICKEN herb-buttermilk marinade, grilled, with vine-ripe tomatoes and kale & quinoa salad 18
BABY BACK RIBS slow cooked nightly, fall off the bone tender, French fries and creamy coleslaw 26
FILET MIGNON* seasoned and grilled, served with mashed potatoes and sauteed spinach 35
CAMPFIRE RIB-EYE* Worcestershire-herb butter, with roasted peppers and mashed potatoes 30
PRIME RIB slow roasted, served with roasted garlic mashed potatoes and hot au jus 12oz. 26 OR 18oz. 36
- add kale Caesar salad or traditional house salad to any specialties for \$6 or Today's Soup for \$7 -

VEGETABLES 6

Kale & Quinoa Salad - Sautéed Spinach - Vine-Ripe Tomatoes
Sautéed Succotash - Roasted Peppers with Goat Cheese - Broccolini with Parmesan Cheese

HOUSE-MADE DESSERTS 8

Oreo Ice Cream Sandwich hot Belgian chocolate sauce - Carrot Cake caramel & cream cheese frosting
Tres Leches fresh cut strawberries and bananas, whipped cream and caramel

ROSÉ & BUBBLES

HOGWASH *Rosé (on-tap)* | California 9/32
UMBERTO FIORE *Moscato* | Italy 7/32
ANDREOLA *Extra Dry Prosecco* | Italy 7/32
DOMAINE CHANDON *Etoile Brut* | Carneros 58

CHARDONNAY

WENTE | Livermore Valley 8/28
MATCH BOOK *(on-tap)* | Dunnigan Hills 10/36
CHALK HILL *(on-tap)* | Sonoma Coast 12/40
MER SOLEIL *Silver Unoaked* | Santa Lucia 44
PATZ & HALL | Sonoma Coast 55
HEITZ CELLARS | St Helena 60
GRGICH HILLS | Napa Valley 68
PAUL HOBBS | Russian River 75
FAR NIENTE | Napa Valley 85

WHITE WINES

SASSI *Pinot Grigio* | Venezie 8/28
LA OLA *Pedro Ximenez* | Malaga, Spain 10/36
PACIFIC RIM *Riesling (on-tap)* | Washington 8/28
POMELO WINE Co. *Sauvignon Blanc* | California 9/32
FIDDLEHEAD *Sauvignon Blanc* | Happy Canyon 52

MERLOT

COASTAL VINES | California 7/26
SWANSON VINEYARDS | Oakville 42
DUCKHORN | Napa 75

CABERNET SAUVIGNON

GUENOC *(on-tap)* | California 9/32
BECKSTOFFER *75 (on-tap)* | California 12/40
JUSTIN | Paso Robles 15/52
TELIOS | Lodi 40
QUILT | Napa Valley 56
MADOROM *Camouflage* | Napa 75
GROTH VINEYARD | Oakville 88
CHIMNEY ROCK *Stags Leap District* | Napa 110

PINOT NOIR

LINE 39 *(on-tap)* | California 8/28
MEIOMI | California 12/38
GOTHIC *Nevermore* | Willamette 14/46
RAPTOR RIDGE | Willamette 55
BELLE GLOS *Balade* | Santa Maria 60

RED WINES

PUNTO FINAL *Malbec* | Mendoza 8/28
RUNQUIST *1448 Blend (on-tap)* | California 11/38
LANG & REED *Cabernet Franc* | North Coast 50
EASTON *Zinfandel* | Fiddletown 11/38
VENGE *Scouts Honor Zinfandel* | Napa Valley 66
GRAMERCY CELLARS *Syrah* | Walla Walla 44

*Half Priced Bottles on Sunday's, \$75 and under
Corkage Fee -\$10 per 750 ml bottle*



*For an extended selection of small production
and boutique wine from around the world, please
visit the Hidden Bin Wine Shop. A small corkage
fee will be applied for the wine service.*

SIGNATURE COCKTAILS & MARTINIS

THE ANTIOXIDANT

Belvedere Grapefruit vodka, tangerine, Aperol, lime & OJ 11

BASIL GIMLET

Tito's vodka, agave nectar, muddled basil, mint, fresh lime 10

CUCUMBER SUNRISE

Kettle One vodka, watermelon nectar, cucumber, lime & OJ 10

ELDER COLLINS

Hendricks gin, St. Germain Elderflower, grapefruit juice 11

OLD CUBAN

Mount Gay golden rum, muddled mint, lime juice, Prosecco 9

FRENCH 95

Woodford Reserve, sparkling wine, fresh orange juice 10

LA PEAR 'TINI

Grey Goose pear vodka, muddled fresh ginger & lemon 12

AVIATION

Aviation gin, Violette, Luxardo, lemon juice 12

RASPBERRY LEMONADE

Bacardi Limon, raspberry liquor & homemade lemonade 11

EMPLOYEES ONLY

Tres Agaves tequila, agave nectar, fresh squeeze lemon juice 11

COLD BEER

BOULEVARD Tank 7 Farmhouse Ale draft | MO 7.5 |
BALLAST POINT Sculpin IPA draft | CA 6
NEW BELGIUM Fat Tire Belgian Ale draft | NC 6
BELL'S Two Hearted American IPA draft | MI 6

PABST BLUE RIBBON American Lager | WI 2
SIERRA NEVADA Pale Ale | NC 5
STELLA ARTOIS Pilsner | Belgium 5
MODELO NEGRA Dunkel-Style Lager | Mexico 5
LAGUNITAS Little Sumpin Sumpin Ale | IL 5