



## Starters

**Mushroom Onion Soup \$9 gf**  
creamy sweet onion and mushroom

**Soup of the Day \$9**

**Hummus Plate \$9**  
roasted red pepper hummus, vegetable sticks, crostini (V, GF option)

**Charcuterie \$25**  
artisan meats and cheeses, dried fruit, crostini (GF option)

**Lobster Wontons \$14**  
cream cheese filling, pineapple red pepper sauce

**Fry Farm Beef Chili \$18**

Grass fed local shredded beef, black beans, kidney beans, peppers, onions topped with cheddar cheese and sour cream served with house made tortilla chips

## Flatbreads

**Margherita Flatbread+\* \$18**  
mozzarella, parmesan, house made marinara and pesto - V Option

**Thai Chicken Flatbread\* \$19**  
chicken, shredded cabbage and carrots, Thai peanut sauce, cheddar cheese and sweet chili drizzle \$19

**Fig & Pig Flatbread\* \$19**  
figs, prosciutto, goat cheese, honey, fried rosemary

**Roasted Vegetable Flatbread \$20**  
Eggplant, red bell peppers, zucchini onions and scallions with mozzarella cheese

\*Gluten free flatbread crust available upon request \$3.50  
+Vegan cheese available upon request 2.50

## **Salads**

### **Green Salad \$9**

mixed greens, carrot, cucumber, sweet onion poppyseed dressing, - V, GF

### **Caesar Salad \$9**

romaine lettuce, parmesan, lemon, croutons - GF Option

*Add: Chicken \$6, salmon \$8, bacon \$3, zucchini feta cakes \$6 cheese (cheddar, Swiss, feta, goat, smoked gouda, bleu) \$2*

## **Entrees**

### **Fish Taco \$19**

blackened mahi-mahi, jicama slaw, pickled onions, avocado aioli - GF Option

### **Eggplant Roulade \$22**

marinara, mascarpone cheese, parmesan, basil pesto

### **Beef Tenderloin Risotto \$34**

red bell pepper, mushrooms, asparagus, onion and spinach\* - GF

### **Filet Mignon 6oz. \$30 / 8oz. \$38**

demi-glace, roasted potatoes, seasonal vegetables\* - GF

### **Pan Seared Scallops \$36**

Sauteed chorizo, spinach, red bell pepper, shallots, with a spicy mango sauce \* - GF

### **Fish & Chips \$20**

fried haddock, coleslaw, tartar sauce, house cut fries

### **Wild Boar Bolognese \$26**

over fresh pasta

*\*Warning: Consuming raw or undercooked meats or eggs may increase your risk of illness.*

*Please inform your server of any allergy. We use peanut oil and other peanut products in our kitchen. A 20% gratuity may be added to parties of 6 or more. Plating fee of \$5.00 will be applied to split dishes. Substitutions fees apply inquire with your server.*