

DINNER MENU

served 5 to restaurant close

STARTERS

House Bread	7	Shrimp Cocktail	16
herbed rosemary romano focaccia, whipped butter		old bay, cocktail sauce, lemon wedge	
Brussels	12	Jumbo Chicken Wings	16
dijonaise, bacon, funyun powder, parmesan		Ragtown whiskey bbq, carrot & celery, blue cheese dressing, fried garlic	
Mushroom Toast	12	Calamari	16
mixed mushrooms, seasoned ricotta, thyme, garlic, shallot, grilled artisan sourdough		thai chili glaze, baby kale, lemon wedge	
Spicy Popcorn Shrimp	14	Bone Marrow	16
fry breading, siracha aioli, scallions		honey vin, pomegranate mustard, sourdough	
Lamb Riblets	15	Charcuterie & Cheese	26
mole negro, frisee, roasted walnuts, chili lime vin		3 meats & cheeses, jam, candied walnuts, local honey, cornichons, crostinis	

SALADS

Chopped	10
mixed greens, tomato, red onion, croutons, balsamic vinaigrette	
Caesar	12
romaine, boiled egg, parmesan cheese, croutons, caesar dressing	
Pear & Ricotta	12
baby kale, honey vinaigrette, poached pears, pepita granola	
Squash & Apple	14
endive & radicchio, pomegranate seeds, aged gouda, poppy vinaigrette	
add to any salad:	
chicken [8] tofu [8] salmon [10] cocktail shrimp [10]	

SOUPS

New England Clam Chowder	8/14
chopped clams, bacon, red potatoes, oyster crackers	
Buffalo Chili	8/14
cheddar jack cheese, sour cream, chives	

BEVERAGES

Soft Drinks	3	Hot Chocolate	5
coke products		Milk	3.5
Juice	3.5	Coffee & Tea	3.5
apple, cranberry, pineapple		Double Espresso	4
Fresh Squeezed Juice	7	Cappuccino	4.5
orange, grapefruit			
Sparkling Mineral Water	7.5		
house bottled			

Be sure to visit the trading post to buy your favorite bottle of our house made spirits!

Ragtown Rye	44.99	Butler Vodka	24.99
Devil's Gate Bourbon	34.99	Green Ditch Gin	34.99

While they can be purchased on property at any time, they cannot be consumed on property.

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ENTREES

Red Bird Airline Chicken 28 molasses bourbon butter	Prime Niman Flat Iron 42 whiskey peppercorn sauce
Pistachio Halibut 35 lobster paradise sauce	Salmon 32 lemon beurre blanc
Swordfish 39 lemon beurre blanc	Juniper Berry Venison Loin 45 blackberry demi

Choose 2 Sides

Baked Potato	Brussels with Balsamic Glaze
Mashed Potato	Charred Asparagus
Sauteed Veggies	Chopped Salad

COMPOSED ENTREES

Veggie Risotto 26 asparagus, garlic, shallot, roasted tomatoes, roasted red peppers, lemon butter, pesto	Braised Pork Shank 34 parmesan polenta, brussels sprouts, pan jus, pickled fresnos
Penne Bake 24 four cheese blend, roasted tomato, fennel, chorizo, cilantro	Exotic Burger 26 elk, bison, wagyu, and boar blend, vermont cheddar, bacon, jalapeno, onion strings, Ragtown bbq aioli, lettuce, tomato, pickle, brioche bun, fries
Short Rib Pappardelle 36 pappardelle pasta, mushroom bacon ragu, double aged gouda	Short Rib Grilled Cheese 18 smoked gouda spread, bacon onion jam, braised short rib, thick cut tuscan bread, fries

DESSERTS

Carrot Cake 10 pineapple, coconut, toasted walnuts, cream cheese frosting
Molten Chocolate Cake 10 whiskey caramel sauce, vanilla ice cream, whipped cream
Croissant Bread Pudding 10 craisins, whiskey syrup, salted caramel ice cream
Cookie Sundae 8 fresh baked cookie, vanilla ice cream, chocolate sauce, whipped cream
Ice Cream 6 three scoops of vanilla, chocolate, or salted caramel
Sorbet 6 three scoops of raspberry or chocolate sorbet

MORE SIDES

Yam Crème Brulee 8 yam custard, popcorn powder
Cheesy Asparagus 8 Butler vodka cheese sauce, bread crumbs
Parmesan Risotto 8 parmesan & romano cheese, herbs
Crispy Baked Potato 8 italian seasoning, brown butter
Crispy Polenta 8 parmesan & romano cheeses, herbs
Truffle Fries 12 cheese, herbs, truffle oil
Mac n' Cheese 12 Butler vodka cheese sauce, cavatappi, bread crumbs

Executive Chef Andrew Lunn

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Please inform your server with any possible allergies or dietary restrictions.

Parties of 8 or more are subject to a 20% gratuity

No outside food or beverage