

DINNER MENU

served 4 to restaurant close

STARTERS

House Bread	7	Shrimp Cocktail	16
herbed rosemary romano focaccia, whipped butter		old bay, cocktail sauce, lemon wedge	
Cool Ranch Elote Dip	10	Jumbo Chicken Wings	16
roasted corn, black beans, queso fresco, tortilla chips		Ragtown whiskey bbq, carrot & celery, blue cheese dressing, fried garlic	
Brussels	12	Calamari	16
dijonaise, bacon, funyun powder, parmesan		thai chili glaze, arugula, lemon wedge	
Avocado Toast	14	Bone Marrow	16
avocado spread, tomato, alfalfa sprouts, everything seasoning, grilled seeded artisan sourdough		honey vin, pomegranate mustard, sourdough	
Spicy Popcorn Shrimp	14	Charcuterie & Cheese	26
fry breading, siracha aioli, scallions		3 meats & cheeses, jam, candied walnuts, local honey, cornichons, crostinis	
Fried Pork Belly	14		
anise, green onion, ginger, lemongrass, garlic, pickled carrot, edamame, fried wonton			

SOUP & SALADS

New England Clam Chowder 7/13

chopped clams, bacon, red potatoes, oyster crackers

Chopped	10	Caesar	12
mixed greens, tomato, red onion, croutons, balsamic vinaigrette		romaine, boiled egg, parmesan, croutons, caesar dressing	
Pear & Ricotta	12	Strawberry Salad	14
arugula, honey vinaigrette, poached pears, pepita granola		spinach, feta, red onion, toasted walnuts, poppy vinaigrette	

add to any salad:

chicken [8] tofu [8] salmon [10] grilled shrimp [10]

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	49.99	Butler Vodka	24.99
Devil's Gate Bourbon	39.99	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 30 mango, onion, jalapeno & lime chutney <i>pairs well with Ragtown Rye</i>	Brined Pork Chop (Served Medium) 37 cippolini, apple, sage, balsamic <i>pairs well with Ragtown Rye</i>	Sesame Salmon 34 hoisin, carrot, alfalfa, edamame salad <i>pairs well with Ragtown Rye</i>
Pistachio Halibut 38 lobster paradise sauce <i>pairs well with Butler Vodka</i>	Prime Niman Flat Iron 44 whiskey peppercorn sauce <i>pairs well with Devils Gate Bourbon</i>	Juniper Berry Venison Loin 46 blackberry demi <i>pairs well with Green Ditch Gin</i>

Choose 2 Sides

Baked Potato	Balsamic Brussels	Truffle Fries +4
Mashed Potato	Charred Asparagus	Small Chowder +3
Sauteed Veggies	Chopped Salad	Mac & Cheese +8

COMPOSED ENTREES

Veggie Sauté with Tofu 26 asparagus, garlic, shallot, roasted tomatoes, roasted red peppers, quinoa, marinated tofu	Shrimp Pappardelle 32 sauteed jumbo shrimp, tomato, peas, pappardelle pasta, lemon, garlic, pecorino romano
Cajun Penne 24 cajun cream sauce, roasted tomato, fennel, chorizo, spinach, romano cheese	Exotic Burger 26 elk, bison, wagyu, and boar blend, vermont cheddar, bacon, jalapeno, onion strings, Ragtown bbq aioli, lettuce, tomato, pickle, brioche bun, fries
COBB Salad 26 marinated chicken breast, mixed greens, red onion, avocado mash, hard cooked egg, bacon, tomato, blue cheese crumbles, red wine vinaigrette	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
Key Lime Pie 10 graham cracker crust, tequila raspberry coulis, whipped 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 mango sorbet

MORE SIDES

Yam Crème Brulee 8 yam custard, popcorn powder
Cheesy Asparagus 8 Butler vodka cheese sauce, bread crumbs
Twice Baked Potato 8 bacon, truffle oil
Buttered Cornbread 8 corn meal, brown butter
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