

# DINNER MENU

served 4 to restaurant close

ask your server about our gluten free, vegetarian, and vegan options!

## STARTERS

<b>House Bread</b>	<b>7</b>	<b>Shrimp Cocktail</b>	<b>16</b>
herbed rosemary romano focaccia, whipped butter (veg)		old bay, cocktail sauce, lemon wedge	
<b>Cool Ranch Elote Dip</b>	<b>10</b>	<b>Jumbo Chicken Wings</b>	<b>16</b>
roasted corn, black bean, queso fresco, tortilla chips (veg)		Ragtown whiskey bbq, carrot & celery, blue cheese dressing, fried garlic	
<b>Brussels</b>	<b>12</b>	<b>Calamari</b>	<b>16</b>
dijonaise, bacon, funyun powder, romano		thai chili glaze, arugula, lemon wedge	
<b>Spicy Popcorn Shrimp</b>	<b>14</b>	<b>Bone Marrow</b>	<b>16</b>
fry breading, siracha aioli, scallions		honey vin, pomegranate mustard, sourdough	
<b>Fried Pork Belly</b>	<b>14</b>	<b>Charcuterie &amp; Cheese</b>	<b>26</b>
anise, ginger, lemongrass, garlic, pickled carrot, edamame, tamari, gochujang, fried wonton		3 meats & cheeses, jam, candied walnuts, local honey, cornichons, crostinis	

## SOUP & SALADS

### New England Clam Chowder 7/13

chopped clams, smoked bacon, red potatoes, oyster crackers

<b>Chopped</b>	<b>10</b>	<b>Caesar</b>	<b>12</b>
mixed greens, tomato, red onion, croutons, balsamic vinaigrette (veg)		romaine, boiled egg, romano, croutons, caesar dressing	
<b>Pear &amp; Ricotta</b>	<b>12</b>	<b>Strawberry Salad</b>	<b>14</b>
arugula, honey vinaigrette, poached pears, pepita granola (veg)		spinach, feta, red onion, toasted walnuts, poppy vin (veg)	

add to any salad:

all-natural chicken [8]    tofu [8]    salmon [10]    grilled shrimp [10]

## BEVERAGES

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

v—vegan  
veg—vegetarian

some items can be made  
vegetarian or vegan.

*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*

**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

<b>Red Bird Airline Chicken</b> 30 traditional chimichurri <i>pairs well with Ragtown American Whiskey</i>	<b>Brined Pork Chop</b> (Served Medium) 37 cippolini, apple, sage, balsamic <i>pairs well with Ragtown American Whiskey</i>	<b>Sesame Salmon</b> 34 hoisin, carrot, alfalfa, edamame salad <i>pairs well with Ragtown American Whiskey</i>
<b>Pistachio Halibut</b> 38 lobster sherry cream <i>pairs well with Butler Vodka</i>	<b>Prime Niman Flat Iron</b> 44 whiskey peppercorn sauce <i>pairs well with Devils Gate Bourbon</i>	<b>Juniper Berry Venison Loin</b> 46 blackberry demi <i>pairs well with Green Ditch Gin</i>

### Choose 2 Sides

<b>Baked Potato</b>	<b>Sauteed Veggies</b>	<b>Charred Asparagus</b>	<b>Truffle Fries +4</b>
<b>Mashed Potato</b>	<b>Balsamic Brussels</b>	<b>Chopped Salad</b>	<b>Mac &amp; Cheese +8</b>

## COMPOSED ENTREES

<b>Veggie Sauté with Tofu</b> 26 asparagus, garlic, shallot, roasted tomatoes, roasted red peppers, quinoa, marinated tofu, honey vin (veg)	<b>Exotic Burger</b> 26 elk, bison, wagyu, and boar blend, vermont cheddar, bacon, jalapeno, onion strings, ragtown bbq aioli, lettuce, tomato, pickle, brioche bun, fries
<b>Cajun Penne</b> 24 cajun cream sauce, roasted tomato, fennel, chorizo, spinach, romano (add all-natural chicken +8)	<b>Short Rib Grilled Cheese</b> 18 smoked gouda spread, bacon onion jam, braised short rib, thick cut bread, fries
<b>COBB Salad</b> 26 marinated all-natural chicken breast, mixed greens, red onion, avocado mash, hard cooked egg, bacon, tomato, blue cheese crumbles, red wine vinaigrette	<b>Black Bean Burger</b> 18 grilled black bean patty, mushroom, red pepper (v) hummus, red onion, lettuce, tomato, pretzel roll, fries
<b>Pasta Primavera</b> 22 asparagus, roasted red pepper, roasted tomato, squash, lemon, garlic, shallot, penne, romano (veg)	

## DESSERTS (veg)

<b>Carrot Cake</b> 10 pineapple, coconut, toasted walnuts, cream cheese frosting	
<b>Molten Chocolate Cake</b> 10 whiskey caramel sauce, vanilla ice cream, whipped cream	
<b>Key Lime Pie</b> 10 graham cracker crust, tequila raspberry coulis, whipped cream	
<b>Cookie Sundae</b> 8 fresh baked cookie, vanilla ice cream, chocolate sauce, whipped cream	
<b>Gluten Free Brownie</b> 6 Sweet Streets GF brownie, chocolate ice cream, whipped cream	
<b>Ice Cream</b> 6 three scoops of vanilla, chocolate, or salted caramel	
<b>Sorbet</b> 6 three scoops of raspberry or mango sorbet	

## MORE SIDES

<b>Yam Crème Brulee</b> 8 yam custard, popcorn powder (veg)	
<b>Cheesy Asparagus</b> 8 butler vodka cheese sauce, bread crumbs (veg)	
<b>Twice Baked Potato</b> 8 bacon, truffle oil	
<b>Buttered Cornbread</b> 8 corn meal, brown butter (veg)	
<b>Fries</b>	
crispy salted (veg)	7
loaded (bacon, cheese, jalapeno)	9
truffled romano (veg)	12
<b>Mac n' Cheese</b> 12 butler vodka cheese sauce, cavatappi, bread crumbs (veg)	