

DINNER

APPETIZERS

House Bread	7
herbed rosemary focaccia, whipped butter	
Cool Ranch Elote Dip	10
roasted corn, black bean, queso fresco, tortilla chips	
Brussels	12
dijonaise, shallot, romano	
Tuna Crudo	20
green curry yogurt, sprouts, cucumber salsa, nori, mandarin orange, dashi, wonton	
Fried Pork Belly	14
anise, ginger, lemongrass, garlic, pickled carrot, edamame, tamari, gochujang, fried wonton	
Spinach & Artichoke Dip	16
garlic, mozzarella, basil, toasted pita bread	
Jumbo Chicken Wings	16
ragtown whiskey bbq, carrot & celery, blue cheese dressing, fried garlic	
Blackened Octopus	16
roasted tomato & artichoke antipasto, candied sesame, herb oil	
Crab Cake	16
roasted pepper & tomato salsa, lemon saffron aioli	
Poutine	14
herbed gravy, beehive cheddar cheese curds	
Baked Brie Crostini	18
smoked salmon, cheese stuffed peppadews, brandy candied cherries, cabernet syrup, petite greens, macerated strawberry	

SOUPS

New England Clam Chowder	7/13
chopped clams, smoked bacon, red potatoes, oyster crackers	
Tomato Bisque	7/13
crème fraiche, basil	

SALADS

	chicken +8 salmon +10 tofu +8
Strawberry & Beet	12
house ricotta, beet gel, candied walnuts, herb oil	
Caesar	12
romaine, boiled egg, romano, croutons, classic caesar dressing	
Pear & Burrata	12
arugula, honey vinaigrette, poached pears, pepita granola	
The Power	12
spinach, arugula, baby kale, quinoa, sunflower seeds, strawberry, pomegranate vinaigrette	

DRINKS

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

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

EXECUTIVE CHEF LEE ROBINSON

ENTREES

Prime Niman Flat Iron fingerling potatoes, green beans, brandy & peppercorn jus	44
Juniper Berry Venison Loin root vegetable hash, celery root soubise	46
Bourbon Braised Pork Shank herbed polenta, asparagus, goat cheese mousse, apple-cranberry salsa	38
Sesame Seared Ahi Tuna forbidden & brown rice pilaf, green beans, peas, scallion, baby bok choy, wasabi emulsion	36
Dill & Lemon Roasted Salmon purple potatoes, broccolini, lemon sabayon	34
Exotic Burger elk, bison, wagyu, boar blend, vermont white cheddar, bacon, jalapeno, onion strings, ragtown bbq aioli, lettuce, tomato, pickle, brioche bun, fries	26
Airline Chicken Fricassee scaloped potatoes, grilled asparagus, lemon caper sauce	30
Pesto Pasta basil & kale pesto, ziti tagliani, sun dried tomato, crumbled goat cheese, herbed panko	25
Short Rib Grilled Cheese smoked gouda spread, bacon onion jam, braised short rib, thick cut bread, fries	18
Barley Lentil Cakes spiral vegetables, baby bok choy, littleneck squash, curry emulsion	22
Black Bean Burger house made black bean patty, mushroom, red pepper hummus, pickled red onion, lettuce, tomato, pretzel roll, fries	18

DESSERTS

Mixed Berry Crumble oat topping, vanilla ice cream	10
Lemon Velvet Cake lemon buttercream, mango sorbet	10
Traditional Flan toasted coconut, lemon meringue, cherry syrup	8
Double Chocolate Brownie raspberry coulis, strawberries, chocolate whipped cream	10
Gluten Free Brownie Sweet Streets GF Brownie, chocolate ice cream, whipped cream	6

SIDES

Herbed Risotto Cake lemon herbed vinaigrette	8
Truffled Pomme Frites romano cheese, chives, dijonnaise	12
Mac & Cheese cheese sauce, cavatappi pasta, bread crumbs	12
Grilled Asparagus lemon sabayon	7