Appetizers	The state of the s	Light Fare	Entrées
Soups of the Night	10.	ANGEL HAIR, RIGATONI OR LINGUINI marinara / vodka / garlic & olive oil / cacio e pepe see additions available below 17.	BONELESS BEEF SHORT RIBS with garlic mashed potatoes and roasted broccoli florets
BABY ARUGULA SALAD with spring peas, asparagus, grated radishes & pecorino cheese dressed with fresh lemon juice and	Π.	BISTRO BEEF BURGER with hand-cut fries or a side salad add cheddar, gruyere or blue cheese 19. +2.	PAN~SEARED ORGANIC SALMON 35. with lemon salsa, roasted red bliss potatoes and steamed green beans
extra virgin olive oil CAESAR SALAD	12.	LEMON AND ROSEMARY ROASTED GRIGGSTOWN CHICKEN four piece grilled dark meat (leg and thigh) with white wine, garlic & lemon	GRIGGSTOWN FARM CHICKEN MARSALA with garlic mashed potatoes
with herbed croutons, parmesan, pecorino romano & house-made traditional Caesar dressing	СН.	FISH AND CHIPS with tartar sauce R PORK TACOS 17.	BERKSHIRE KUROBUTA BONE~IN CAJUN RUB PORK CHOP with braised lentils and mushrooms
FIELD GREENS SALAD with fresh beets, orange segments, toasted almonds & goat cheese	I.	two flour tortilla tacos with salsa verde T E CHICKEN AND 20.	BLACKENED SEABASS with sauteed kale, parsnip puree and caper brown butter 34.
dressed with citrus vinaigrette		BLACK BEAN RAVIOLI with chopped tomato and basil	BEEF TENDERLOIN with white and wild rice pilaf, asparagus and maitre d'hotel butter
SAUSAGE, PEPPERS AND ONIONS with house made crostini	3.	MUSSELS uith lemon, parsley and ground pepper 15.	MIXED SEAFOOD PASTA with choice of red or white sauce, clams,
CLAMS CASINO	5.	EGGPLANT PARMESAN 19. with Caesar Salad	shrimp, mussels, crab and linguine LAMB CHOPS with tzatziki and vegetable ratatouille
FRIED MOZZARELLA with tomato sauce	4.	→ SALAD & PASTA ADDITIONS ← Hanger Steak Shrimp Salmon Chicken + 7. Grilled Vegetables Tofu Pasta	CHICKEN PICCATA with capellini, artichoke, caper, lemon juice, garlic, fresh herbs and a white wine sauce
SHRIMP RISOTTO with white wine and fresh herbs	16.	+ 5. Basket of House Cut Fries + 6.	CHICKPEA AND QUINOA CAKE with grilled asparagus and avocado

Desserts

Sacher Torte
with layers of chocolate cake
and apricot jam enrobed in ganache

Chef's Choice Chocolate

Lemon Blueberry Cake with blueberry compote

GF Coconut Panna Cotta with mango gelee

Cherry Clafoutis served with vanilla gelato

Gelato or Sorbet (ask server for flavors)