



SEASONAL COCKTAILS

**TKOF**

Bulleit Bourbon, orange bitters, Luxardo cherry 12

**Pumpkin Spiked Latte**

Espresso vodka, Kahlua, house-made pumpkin cream 10.5

**Leaf Peeper**

Larceny Bourbon, Carpano Antica, black walnut, maple 13

**Pomme 75**

Greylock gin, lemon, Bak's sparkling apple cider 10

**Great Bogs of Fire**

400 Conejos mezcal, cranberry, chipotle-cinnamon 10

**Spiced Rum Punch**

Bacardi Cuatro, orange, pineapple, spiced vanilla syrup 10

**Bees Knees**

Bombay Sapphire, lemon, honey syrup 10

**Moonshine Sangria**

Red wine, Full Moonshine "Apple Pie," Plantation Rum 10.5

STARTERS & SALADS

**Royal Thai Chicken Wings**

Garlic, jalapenos, sweet chili sauce 10.95

**Rock Shrimp & Sweet Potato Fritters**

Nuoc cham dipping sauce 8.95

**Chiang Mai Curried Noodles** Seared tenderloin,

coconut milk, shallots 8.95

**Pan Fried Potato Pierogi**

Vidalia onions, king oyster mushrooms 10.95

**Grilled Filet Mignon\*** Truffled "tater tots",

frisée, blue cheese fondue 9.95

**Sautéed Spinach & Artichoke Dip**

Goat cheese, toasted pita chips 9.95

**Traditional Caesar Salad**

Romaine hearts, parmesan, anchovies, croutons 8.95

Add Chicken 6.00 / Salmon 9.00 / Shrimp 8.00

**Autumn Chopped Salad**

Romaine, local apples, dried cranberries, toasted pecans

applewood bacon, feta, poppy seed dressing 9.95

**Chilled Oaxacan Shrimp Salad**

Ancho corn, black beans, avocado,

plum tomato, lime-chipotle dressing 16.95

**Tuscan Chicken** Warm polenta croutons,

local mozzarella, balsamic vinaigrette 14.95

MAIN PLATES

**Grilled Marinated Hanger Steak\*** Shiitake mushrooms, soy caramel, broccolini, French fries 16.95

**Classic Fish & Chips** / Atlantic haddock, citrus tartar sauce, malt vinegar, house made fries 15.95

**Olli Pepperoni Stone Pie**/ spiced tomato oil, basil, parmesan 14.95

**Grilled Angus Cheese Burger\*** / one all beef patty, special sauce, vintage cheddar, sesame seed bun 14.95

**Black Jack Burger\*** / Cajun spice, jalapeno jack cheese, avocado 14.95

**Buffalo Chicken Wrap** / Crispy chicken, cheddar, bacon, iceberg, blue cheese dressing, kettle chips 13.95

**Tomato Balsamic Stone Pie** / Artichoke hearts, fresh mozzarella, basil leaf 13.95

**Chicken Pad Thai** / Rice noodles, snow peas, lime-chili sauce, roasted peanuts 14.95

**Grilled Hidden Fjord Salmon\*** / Zarda rice, Bengali sauce, braised carrots, toasted pistachios 17.95

**Tacos Ahogados**/ adobo chicken, salsa verde, corn tortillas, jicama slaw 14.95

**Fennel and Peppercorn Crusted Swordfish**/ sweet potato hash, cider sauce, shaved brussels sprouts 17.95

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients  
 "Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness."  
 It is important to bring any food allergy you may have to the attention of your server.