

- Fresh Shucked Cold Water Oysters** cocktail sauce | champagne mignonette
Hood Canal, WA 3.00 each | Blue Point, CT 3.00 each
- Portobello Mushroom Soup** tarragon crème fraîche 4.25 | 7.50
- Pan Roasted Crab Cake** shaved vegetable slaw, crumbled bacon, mustard apricot aioli one 8.25 | two 14.75
- Grilled Portobello Mushroom** chic peas fries, honey goat cheese, balsamic vinaigrette 11.75
- Roasted Eggplant and Ricotta Cheese Ravioli** basil tomato sauce 10.00
- Grilled Peel & Eat Artichoke** garlic-lemon-parsley butter 8.75
- Prince Edward Island Mussels** basil puree, roasted tomatoes, white wine, garlic 11.75
- Crisp Cornmeal Crusted Calamari** fresh lemon, basil aioli 10.75
- Sweet Roasted Garlic** saga blue cheese, tomato chutney, parmesan crisps 10.75
- Harvest Platter** smoked salmon | prosciutto | herbed salami | crab-pinenut mushrooms 11.75 | 20.75

ARTISAN CHEESES

- “Carre du Berry” goat | “Honey-Goat” goat | “Manchego” sheep
“Gouda” cow | “Bleu d’ Auvergne” cow
roasted nuts | port-wine drunken fruits | green apple chutney
select three cheeses 14.25 | four 17.00 | five 19.75

YOUNTVILLE 15.25	RUTHERFORD 11.75	ST. HELENA 14.75
Portobello Mushroom Soup	Portobello Mushroom Soup	Portobello Mushroom Soup
Baby Farm Lettuces	Garlic-Parsley Fries	Chesapeake Crab Cake
Roasted Chicken Salad	Two Angus Beef Sliders white cheddar & plum tomato	Baby Farm Lettuces

- Chopped Chicken Cobb** egg, avocado, bacon, blue cheese, red onions, portobello, buttermilk-dill dressing 13.25
- Butterhead & Red Leaf Lettuce** red beets, grapes, crumbled blue cheese, champagne vinaigrette 6.75 | 11.50
- Baby Farm Lettuces** red wine vinaigrette 4.25 | 7.75 add warm brie 2.75
- Hearts of Romaine Caesar** shaved grana padano cheese 4.25 | 7.75
add grilled chicken 5.00 | shrimp skewer 7.00 | salmon 8.00 | warm brie 2.75 | goat cheese 2.75
- Margherita Pizzette** grilled focaccia, fresh mozzarella, grana padano cheese, basil, plum tomato 10.50
add chicken 5.00 | add shrimp 7.00
- Grilled Chicken in Whole Wheat Wrap** garlic broccoli rabe, herb olive oil, provolone cheese, mixed greens 10.25
- Slow Roasted BBQ Pulled Pork Sandwich** sour dough roll, cajun fries 13.25
- Applewood Smoked BLT** grilled brioche, avocado, cheddar cheese, french fries 10.75
- Grilled Angus Burger Half Pound** white cheddar or swiss, bacon, multi-grain bun, garlic-parsley fries 11.75
- Fish ‘n Chips** battered cod fish, yukon gold potatoes, lemon remoulade 12.50
- Penne with Grilled Chicken** broccoli rabe, sun-dried tomatoes, artichokes, garlic-parmesan cream 9.75 | 18.50
- Fresh Rigatoni Pasta Bolognese** braised beef tenderloin, pancetta, tomato, grana padano cheese 11.75 | 19.75
- Veal & Portobello Mushroom Meatloaf** garlic-creamed spinach, matchstick fries, mushroom demi 16.50
- Grilled Atlantic Salmon** grilled asparagus, whole-grain jasmine rice, roasted tomato shallot vinaigrette 15.25
- Vegetarian Spaghetti** fresh mozzarella, white beans, fresh basil, plum tomato sauce 8.50 | 14.00

