



Appetizes & Bar Snacks

- Caesar Salad \$6
Tomato soup with \$8
Grilled cheese (grilled cheese with fontina and gruyere.)
French fries / Truffled parm fries \$6
Mushroom burger & fries \$12
Hanger steak / Bordelaise sauce \$16
Waygu dogs \$8
Grilled Cheese \$6
Zucchini Ribbons \$5
Oysters / Yuzu Mignonette \$12
Shrimp cocktail \$10
Mac & Cheese \$6

Draft Beers

- | | |
|---|---|
| Pilsner Urquell
5oz./\$2.50 16oz./\$6.50
Plzen, Czech Republic 4.4 % | Dogfish Head 60 min IPA
5oz./\$2.25 16oz./\$6.50
Lewes, Delaware 6% ABV |
| Peroni Pale Lager
5oz./\$2.00 16oz./\$6.00
Rome, Italy 4.7% ABV | Leinenkugel's Honey Weiss
5oz./\$2.50 16oz./\$6.50
Chippewa Falls, Wi 4.9% ABV |
| Rising Moon Spring Ale
5oz./\$2.50 16oz./\$6.50
Golden Co. 5.4% ABV | Heavy Seas, Peg Leg Stout
5oz./\$2.50 16oz./\$6.50
Clipper City Baltimore MD 8.0% |

Bottles

- Amstel** Amsterdam, Holland \$5.50
Corona Mexico City, Mexico \$5.50
Miller Lite Milwaukee, Wisconsin \$5.50
Heineken Zouterwoude, Netherlands \$5.50

Bubbles

- Prosecco, Zonin, Italy 6/36
Brut – Select Cuvee, Piper Sonoma, California 9/45

White Wines

- Riesling, Bay Mist, J Lohr Estate Series, Monterey, Ca. 2009 8/32
Sauvignon Blanc, Silverado, California, 2008 6/24
Sauvignon Blanc, Markham, Napa, California, 2006 10/36
Pinot Grigio, Bertani, Veneto, Italy, 2009, 9/36
Pinot Grigio, Kenwood, Sonoma, California, 2009 7/32
Gavi dei Gavi, Michele Chiarlo, DOCG Piemonte , Italy, 2009 14/48
Evolution, Sokol Blosser, Dundee, Oregon, 11/44
Chardonnay, Greystone, California, 2009 7/28
Chardonnay, Sonoma Cutrer, Russian River Ranches, Ca. 2007 14/48

Red Wines

- Pinot Noir, Taz Estate, Santa Barbara California, 12/48
Zinfandel/Primitivo, Artezin, Dry Creek Valley, Ca, 2002, 12/45
Nero D'Avola, Feudo Arancio, Sicily, Italy, 2008, 8/32
Elevage, Chimney Rock, Napa, California, 2006, 15/50
Petite Syrah, Stags' Leap, Napa, California, 2007, 85
Barolo Ornato, Pio Cesare, Piemonte, Italy, 2007, 180
Cabernet Sauvignon, Kunde Estate, Sonoma, California, 2007, 9/36



Dinner

Appetizers

Steamed mussels / Country ham \$12

Braised Pork belly \$8

Oysters / Mignonette \$12

Shrimp cocktail \$10

SNF steak tartare \$12



Soup & Salads

Tomato soup with Grilled cheese \$8
(grilled cheese with fontina and gruyere)

Caesar salad \$6

Baby Wedge / Maytag dressing / Radish / Bacon \$6

Red oak / Frisee / Baby beets / Pear / Bacon \$6

Seafood

Pan seared black bass / Fennel / Potatoes /
Demi grilled shallot marmalade \$14

Stuffed lobster / Tomatoes / Maryland blue crab cream
Shitake mushrooms \$17

Monkfish / Virginia Country ham / Grits \$14

Blackened shrimp / Wild rice risotto \$12



Other

Confit of Cornish game hen / Baby zucchini
Turn Carrots \$14

Pan Roasted Pork chop / Spiced apples \$18

Braised short ribs / Swiss chard \$18

Extras \$5

French fries

Mashed potatoes

Roasted potatoes

Potato gratin

Pan roasted wild mushrooms

Grilled asparagus

Mac n Cheese

Zucchini Ribbons



Steaks

Marinated flank steak / Béarnaise / Onion rings \$19

Sirloin 12oz / Roasted porchini \$29

Country bacon wrapped filet 10oz / compound butter \$27

Bone in Rib eye 20oz / Morel mushrooms \$28

T-bone 20oz \$30

Bone in NY strip 20 oz \$29

Horseradish Crusted Prime Rib 18 oz \$28

All steaks serves with creamed corn

Desserts \$5

Seasonal cobbler / Ice cream

Bread pudding Pear / Bourbon Sauce

Tart blueberry / chocolate / walnut

S'mores

Assorted sorbet

Dinner: Sun-Th 5:00pm-10:00pm

Late Night: 10:00pm-12:00am

Dinner: Fri-Sat 5:00pm-11:00pm

Late Night: 11:00pm-1:00am

Brunch: Sat-Sun 10:00am-4:00pm

Closed Mondays

Chef: Joseph Evans

20% gratuity added to groups of six or more

Eating Raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses