

SMALL BITES

House Made Hummus/ 6
naan bread & pomegranate molasses
add veggies/ 2

House Made Guacamole/ 10
patron infused pico de gallo

Bacon Wrapped Dates
& Olives/ 9
stuffed w/ pistachios & dates

Truffle Parmesan Popcorn/ 5.5

Deviled Eggs/ 5.5
w/ sriracha

BITES

Soup Du Jour
mmm. That sounds good.
ask your server for the daily selection

Truffle Onion Soup/ 8
with a mushroom hash
(not to be mistaken w/ french onion)

Chicken Wings/ 9
spicy buffalo or thai style

Molé Poblano Nachos/ 11.5
chicken, guacamole, sour cream
& pico de gallo

Jamaican Jerk Ribs/ 10
-smoked to order-

Tuna Sashimi/ 16
jalapenos, red onions & teriyaki aioli
on a tortilla

House Made Ricotta/ 8
fresh herbs, truffle honey & crostini

Chicken Liver Pâté / 10
housemade pate, pickled apples,
strawberry/rhubarb mustarda
& raisin-walnut bread

Asian Style PEI Mussels/ 14.5
onions, peppers & red chili sauce

Steak Tartare/ 14
fried parsnips, pickled mustard seeds
salt cured egg yolk & mustard sauce

Buffalo Style Calamari/ 12.5
celery, carrots & blue cheese crumbles

Burrata & Figs/ 14
serrano ham, armangac glazed figs,
balsamic reduction, arugula & basil

EVERYTHING GREEN

Caesar Salad/ 8
with white anchovy by request

ADD a toad in the hole/ 3
(brioche bread, fontina, truffle oil & egg yolk)

Bibb Lettuce Salad/ 8
carrots, radishes, tomatoes, red
onion & a zinfandel vinaigrette
add blue brie cheese/ 2

Tricolor Salad/ 9
poached pears, crumbled gorgonzola,
toasted walnuts & honey-poppy seed
vinaigrette

Beet and Kale Salad/ 10
crispy speck, red onion, goat cheese,
orange supreme, toasted pumpkin
seeds & balsamic vinaigrette
add chicken/ 6 add salmon/ 8
add shrimp/ 8 add filet medallions/ 10

CHEESE PLATE

Chef's Selection of
Fine Local Cheeses

Pick 3 for \$10/ all 5 for \$16

PRETZEL & CHARCUTERIE

Chef's Selection of Cured Meats
w/ old fashioned mustard,
cornichons on an oversized
pretzel/ 17

RAW BAR

Daily Oysters
w/ raspberry mignonette
2.95/ piece

BETWEEN THE BUNS

all burgers served with fries & 'slaw
(except for the salmon burger)

also available "in the grass"
(no bun, no fries over caesar or
bibb salad)

Plain Jane Burger/ 13.5
lettuce, tomato, onion,
cheddar cheese & a pickle

The Blue Cheese Burger/ 16.5
blue cheese, new hampshire
bacon, caramelized onion &
roasted pears

Au Poivre Burger/ 16.5
caramelized onions, swiss cheese,
crushed black peppercorns,
cognac cream sauce & whole
grain mustard

'50's Style Patty Melt/ 14.5
beef patty served on rye w/
caramelized onions & american
cheese

The Hangover Burger/ 16
beef & chorizo patty, swiss, avocado,
over easy egg & green tobasco on an
english muffin

Turkey Burger/ 16
brie cheese, rosemary pesto, roasted
chestnuts & pickled apple slaw

Philly Cheese Steak/ 16
shaved steak, onions, peppers
& american cheese on a sub roll

Miso Glazed Salmon Burger/ 16
kim chi, cucumbers, radish sprouts
& a field green salad

BLT²/ 15
new hampshire bacon, tomato-
bacon jam, sliced tomato, frisee,
arugula & herbed mayo

Eggplant "Burger"/ 15
crispy eggplant, mozzarella &
sundried tomato pesto

turkey burger available
upgrade to a domestic kobe burger/ 5
gluten free buns available/ 2

FLATBREADS

Gorgonzola, Fontina, Brie & Pear/ 16
onion spread, balsamic
reduction, arugula & walnut oil

Margarita/ 14

Shaved Brussel Sprout Flatbread/ 16
garlic cream, goat cheese, crispy
speck, beets & truffle honey

BIG BITES

Bolognese Mac 'N Cheese/ 17

Braised Lamb Chop/ 32
harissa, olives & goat cheese polenta

Thomas Hooker
Battered Fish & Chips/ 18
w/ fries & 'slaw

Pan Seared Scallops/ 28
asparagus & parmesan risotto

Pan Seared
Ribeye "Tender"/ 35
potato puree, sauteed spinach and red
wine shallot reduction

The "Heart Attack" Burger/ 49
domestic kobe beef, foie gras,
black truffles, brioche &
a truffle demi-glace dipping sauce
w/ a bottle of Darioush/ 200

Peruvian Roasted Chicken/ 20
yukon gold potato puree
& arugula salad

Roasted Monkfish Piccata/ 28
broccoli rabe, crimini mushrooms
and shallots

Korean Beef/ 25
tri tip, brown rice, baby bok choy
& korean BBQ sauce

ON THE SIDE

Yukon Gold Potato Puree/ 6.5

Jalapeno Cole Slaw/ 4

Zucchini Fries/ 5.5

Bacon Roasted Brussel Sprouts/ 8

Mexican Street Corn/ 5.5

Sweet Potato Fries/ 5.5

Truffle Parmesan Fries/ 5

NON-ALCOHOLIC

Hosmer Mountain Bottling Co.
Root Beer, Black Cherry or
Cream Soda/ 3

Gosling's Ginger Beer/ 2.5

* Thoroughly cooking meats, poultry, shellfish, or eggs reduces the risk of food-born illness.
In case of food allergies, notify your server prior to ordering.