

LUNCH MENU

APPETIZERS

Homemade Kettle Potato Chips
warm Maytag bleu cheese fondue 5.95
Beer Battered Onion Rings
lemon garlic mayo 5.95
Steamed Edamame
sea salt 5.95
Buffalo Chicken Spring Roll
Vermont cheddar, scallions, bleu cheese,
Frank's hot sauce 5.95
Fried Mac & Cheese
basil aioli 5.95
Carolina BBQ Pulled Pork Sliders
topped with homestyle coleslaw 5.95
Cajun Clams Casino
andouille, bacon, basil beurre fuso 7.95
RAW BAR *by the piece*
East Coast Oysters 3
Shrimp Cocktail 2.5 **Little Neck Clams** 1.25

Soup of the Day M/P
French Onion Soup 6.95
Roasted Beet & Goat Cheese
Montrachet goat cheese, almonds,
citrus black pepper vinaigrette 7.95
Mediterranean Plate
hummus, eggplant caponata, kalamata olives,
charred feta, herb grilled pita 10.95
"Angry" Mussels
blackened bacon, smoked tomatoes, wheat beer chili oil
10.95
Salt & Pepper Calamari
shishito peppers, grilled pineapple,
sweet chili sauce, sambal aioli 10.95
Pan Seared Crab Cake
jalapeño guacamole, chipotle aioli 11.95
Tuna Tartar
white soy, cucumbers, guacamole 12.95

SMALL SALADS

North Fork Green
cucumbers, cherry tomatoes, carrots,
shallot vinaigrette 6.95
Baby Iceberg Wedge
applewood smoked bacon,
grape tomatoes, shaved red onion & Maytag bleu
cheese dressing 8.95
Classic Caesar
parmigiano-reggiano, croutons 6.95

Chop-Chop Salad
chickpeas, roasted peppers, olives, cucumbers,
tomatoes, feta, onion, red wine vinaigrette 7.95
Green Apple Salad baby arugula, radicchio,
dried cranberries, vanilla candied walnuts bleu
cheese crumbles, citrus vinaigrette 7.95
Cobb Salad hard-boiled egg, bacon, cherry
tomatoes, bleu cheese, avocado, balsamic
vinaigrette 7.95

*Salad Additions: Chilled Shrimp 2.5 each
Salmon 5.50 Chicken 4.50*

BETWEEN THE BREAD

served with kettle chips

Vegetable Ciabatta grilled yellow squash
and zucchini, roasted red peppers, tomatoes,
caramelized onions, spinach, goat cheese,
guacamole, balsamic glaze 11.95
Tuscan Chicken Ciabatta
mozzarella, tomato, arugula, pesto mayo 12.95

French Dip sliced prime rib, melted
mozzarella, natural onion jus 13.95
Baja Fish Tacos beer battered Chatham cod,
shredded cabbage, pico di gallo, lime-cilantro
aioli 13.95
Meyer Ranch Prime Angus Burger
lettuce, tomato, pickle 12.95

MAIN PLATE

Four Cheese Raviolis
cream sauce, asparagus, chives 12.95
Cavatelli Bolognese
three meat braise of pork, veal & beef 15.95
Homemade Gnocchi fork pulled short rib,
spinach, porcini cream sauce, truffle oil 17.95
Chicken "Pot Pie" carrots, peas, potatoes,
sage chicken jus, puff pastry crust 15.95

Fish & Chips beer-battered Chatham cod, malt
vinegar, tartar sauce, hand-cut fries 14.95
Pan Seared Salmon
roasted cauliflower, golden raisins, toasted
almonds, crispy carrots, romesco sauce 19.95
Grilled Chicken Paillard baby arugula,
roasted tomatoes, grilled red onion, shallot
vinaigrette 14.95
Marinated Skirt Steak roasted potatoes,
spinach, chimichurri 24.95