



Salads

Add on Grilled Chicken \$4, Grilled Jumbo Shrimp \$7, or Mahi Mahi Filet \$7

Mixed Greens Salad VG,GF

Local greens, cucumber, matchstick carrots & balsamic vinaigrette. \$4.50/\$9.95

Caesar Salad

Chopped romaine lettuce, shaved parmesan, garlic croutons & house caesar dressing. \$5.95/\$10.50

Mediterranean Salad V

Local greens, cucumber, roasted tomatoes, kalamata olives, naan bread, feta & greek vinaigrette. \$11.95

Strawberry Spinach Salad VG,GF

Fresh baby spinach, sliced strawberries, red onion, candied pecans & blush vinaigrette \$11.95

Shareables

Shrimp Cocktail Shooters GF

Four Jumbo Tiger Shrimp served in a shooter glass with bloody mary mix & celery. \$11.95
Add Titos Vodka for \$4

Truffle Fries GF

House fries tossed in white truffle oil, parmesan cheese, fresh parsley & garlic, served with rosemary aioli. \$9.95

Chicken Parm Sliders

Fresh mozzarella, house made red sauce, basil pesto, fresh basil leaves on garlic parm toasted rolls. \$10.95

Fried Calamari

Hand battered calamari fried served with chipotle orange aioli & pomodoro sauce for dipping. \$13.50

Crab Cakes

Maryland style lump crab cakes, seasonal field greens & lemon garlic aioli. \$12.95

Fried Avocado Tacos V

Three griddled corn tortillas, battered avocado, heirloom tomato salsa, roasted corn, fresh jalapeno, cucumber ranch \$11.95

Hand Battered Boneless Wings

House boneless wings tossed in your choice of sauce & served with bleu cheese or ranch. (Buffalo, Honey BBQ or Honey Mustard) \$9.50

Burgers

Burgers cooked to order to temp with a pickle spear & choice of side: House fries, cole slaw & mixed green salad.

Pub Burger

Tom Cat Bakery brioche roll, NY cheddar, hickory bacon, lettuce, roma tomato, red onion & mayo. \$14.95

Whiskey Glazed Bleu Cheese Burger

Whiskey glaze, gouda cheese sauce, crumbled bleu cheese, crispy onions & a Tom Cat Bakery brioche roll. \$16.50

Heirloom Tomato Burger

Special blend burger topped with fresh heirloom tomato salsa, char-grilled red onion, arugula, balsamic aioli, havarti cheese & an oat topped whole wheat roll. \$15.95

Scratch Black Bean Burger V

This black bean burger is made from scratch and is topped with local field greens, tomato, grilled onions, NY cheddar & cucumber ranch. Served on a brioche roll. \$14.95

Baskets & Bowls

Baskets are served with a pickle spear & choice of side: House fries, cole slaw & mixed green salad. Bowls are served a-la-carte.

Fried Haddock Sandwich

Beer battered haddock served on Ithaca Bakery french bread with house fries, cole slaw & tartar sauce. \$14.95

Blackened Mahi Sandwich

Seared spicy mahi filet served on a Tom Cat Bakery brioche roll, topped with smashed avocado, cucumber ranch & corn relish. \$15.50

Maine Lobster Roll

Claw and knuckle lobster meat lightly dressed and served in a buttery grilled Tom Cat Bakery bun. \$18.50

Grilled Lamb Gyro

Grilled Naan bread stuffed with lamb strips, cucumber, roma tomato, red onion, feta & tzatziki. \$13.95

Basil Pesto Chicken Sandwich

Flame grilled marinated chicken breast, basil pesto, roasted tomato, arugula, roasted red pepper aioli & havarti cheese on our oat topped whole wheat roll \$14.95

Lobster Mac & Cheese

Cavatappi pasta, classic scratch cheese sauce, Maine lobster, toasted panko, lemon wedge & fresh parsley \$17.95

Citrus Whole Grain Bowl VG,GF

Ancient grain blend, roasted sweet potato, heirloom tomato salsa, sliced cucumber, sunflower seeds, citrus arugula, blood orange ginger dressing \$13.95

18% gratuity will be added to parties of seven guests or more.