

11am

BRUNCH MENU

3pm

Let's Get Started



FRESH MOZZARELLA 12

Breaded in panko and lightly fried, served with homemade marinara and basil dressing



PASTIES 15

Seasoned ground Angus and potatoes stuffed in a braided puff pastry, served with our homemade gravy



WINGS 15

Buffalo, BBQ, sweet chili or honey



SOUTHWEST CHICKEN ROLLS 14

Bell peppers, fresh corn, black beans, cilantro, mozzarella and parmesan cheese served with chipotle dip

Feeling Green?



HOUSE SALAD 10

Mixed greens, carrots and cherry tomatoes



CAESAR SALAD 11

Romaine lettuce tossed with croutons in our homemade Caesar dressing



HARVEST SALAD 18

Mixed greens, walnuts, golden raisins, dried cherries and cranberries, baked brie, cherry tomatoes, carrots and raspberry vinaigrette



GOAT CHEESE & PEAR SALAD 18

Mixed greens, fresh pears, candy walnuts, carrots, cherry tomatoes, fried goat cheese croutons & basil vinaigrette

BALSAMIC VINAIGRETTE, BASIL VINAIGRETTE, HONEY DIJON, RANCH, RASPBERRY VINAIGRETTE, BLUE CHEESE
ADD CHICKEN \$6, STEAK OR SHRIMP \$9



We ♥ Sandwiches...



...Breakfast too



GRUYERE & MUSHROOM BURGER 19

Medley of sautéed mushrooms smothered in gruyere



CALIFORNIA BURGER 18

Fresh lettuce, tomatoes, onions, pickles with a cilantro jalapeño sauce



SOUTHWESTERN OMELETTE 13

Chorizo sausage, bell peppers, onions, cheddar and monterey jack cheese and pico de gallo



COWBOY OMELETTE 15

Bacon, sausage, ground angus and cheddar cheese



CLAIRE'S FAVE BURGER 19

Melted gorgonzola and tumbleweed onions (thin crisp onions)



THE MORNING AFTER BURGER 19

Fried egg, bacon, cheddar cheese, with a rosated garlic aioli sauce



EGG WHITE OMELETTE 13

Brie cheese, artichoke, roasted red peppers, zucchini and tomatoes



MUSHROOM OMELETTE 13

Sautéed mushroom medley with onions



GOURMET GRILLED CHEESE 15

Cheddar and monterey jack cheese, tomato, bacon, avocado and baby arugula



KATIE'S WAY SANDWICH 20

Open faced turkey breast with bacon, melted gruyere and dripping with gravy



FRENCH TOAST 14

Choice of fresh fruit (banana, strawberry or blueberry) and mascarpone cheese filling



EGGS BENEDICT 16

Canadian bacon, homemade sauce and choice of side



STEAK WRAP 19

Hanger steak, caramelized onions, goat cheese, romaine, tomato and mayonnaise



CHICKEN MOZZARELLA SANDWICH 17

Grilled chicken, fire roasted red peppers and fresh mozzarella drizzled with a basil vinaigrette



BREAKFAST BURRITO 13

Chorizo sausage, scrambled eggs, potatoes, scalions, cheddar and monterey jack cheese



BUTTERMILK PANCAKES 14

Choice of chocolate chip, blueberry or strawberries served with maple syrup



BUFFALO CHICKEN WRAP 16

Lightly breaded chicken tossed in a buffalo sauce served with lettuce, tomatoes and chunky blue cheese dressing



STEAK 'N EGGS 22

SERVED WITH A CHOICE OF FRIES, SWEET POTATO FRIES OR HOUSE SALAD
SUBSTITUTE MASHED POTATOES ADD \$1.50
CHIPS ADD \$1 / SPINACH ADD \$1

- All burgers are 8oz portions of fresh Butcher Blend beef cooked to desired temperature
- May substitute grilled chicken, turkey burger or homemade veggie burger



FISH AND CHIPS 18

SERVED WITH A CHOICE OF HOME FRIES, HOUSE FRIES OR SWEET POTATO FRIES
SUBSTITUTE MASHED POTATOES ADD \$1.50 / ADD GRAVY \$1 / CHIPS \$1 / SPINACH \$1

The Good Stuff



BREAKFAST PLATTER 19

2 eggs any style, sausage, bacon, white toast and home fries



STEAK 'N EGGS 22

Hanger steak, eggs served your way and home fries



FISH AND CHIPS 18

Beer battered Tilapia and big crisp chips



SHEPHERD'S PIE 18

Traditional dish with ground beef, peas, carrots and mashed potatoes on top

GREAT Sides

FRIES
SWEET OR HOUSE
07

TASTY
BACON
05

TOAST
WHITE OR GRAIN
04

HEARTY
SAUSAGE
05

WARM
CHORIZO
04

EXTRA
EGG
1.50

DRINK MENU

Cocktails

KENTUCKY MULE

A cozy twist on a classic mule has Jim Beam bourbon, ginger beer and a splash of lime juice.

14

BROWN SUGAR OLD FASHIONED

This perfect winter drink utilizes Redemption Rye Whiskey, Angostura bitters, a dash of club soda, brown sugar, garnished with an orange peel and cinnamon stick.

15

CHOCOLATE MARTINI

A delicious cocktail that drinks like a dessert blends kettle one vodka, chocolate liqueur, Irish Manor, chocolate syrup, garnished with chocolate shavings.

16

BIG APPLE MANHATTAN

This Manhattan has a subtle, fruity taste using Apple Brandy, Redemption Rye Whiskey and Angostura bitters.

15

THE LAST WORD

Adirondack Gin, Green Chartreuse, maraschino liqueur and lime juice blend perfectly in this prohibition era cocktail best described as having a "good bite".

14

BOOZY HOT CHOCOLATE

This classic of the Carpe winter is brimming with Stoli Vanilla vodka, Kahlua, housemade hot chocolate, whip cream and fresh chocolate shavings.

16

Beer

DRAFTS BLUE MOON (8) H GUINNESS (8) S VODOO JUICY HAZY IPA (8.5) H SAM ADAMS SEASONAL (8) W PERONI (8) C
MODELO (8) C EVEN FLOW (8.5) H KANE BREWERY HEAD HIGH IPA (8.5) H

BOTTLES / CANS

DOMESTICS BUD (5.75) C BUD LT (5.75) C COORS LT (5.75) C MILLER LT (5.75) C NARRAGANSETT LAGER (5.75) C
BROOKLYN SUMMER ALE (7) C MICHELOB ULTRA (5.75) C

IMPORTS HEINEKEN (6.75) C HEINEKEN LT (6.75) C STELLA ARTOIS (6.75) C CORONA (6.75) C MODELO ESPECIAL (6.75) C MAGNERS (7.25) F

CRAFTS LAGUNITAS IPA (6.75) H KONA BREWING CO. BIG WAVE GOLDEN ALE (6.75) C FIDDLEHEAD IPA (6.75) H
DOGFISH 60 MINUTE IPA (6.75) H SHINER BOCK (6.75) C SIERRA NEVADA HAZY LITTLE THING (7.25) H JUICE BOMB SLOOP BREWING (7.75) H
ALLAGASH WHITE (8.25) W GOLDEN MONKEY (8.25) M WELLS BANANA BREAD (8.25) F BALLAST POINT SCULPIN IPA (8.25) H
BALLAST POINT SCULPIN GRAPEFRUIT (8.25) F

HARD SELTZERS SURFSIDE (9) HIGH NOON (8)

C CRISP

Crisp beers are lighter, cleaner in flavor, and crisply refreshing. They range in color from straw to amber, have low to medium abvs, and are light to medium in body.

W WHEAT

An Americanized version of a Hefe Weizen, these beers range within the pale to golden range in color. Hop character will be low to high, most are moderate in bitterness. May be some fruitiness from fermentation though most examples use of a fairly neutral ale yeast, resulting in a clean fermentation. Abvs range from 4 to 7%.

M MALTY

Malt-driven flavors dominate the flavor profiles of these brews; in each, expect a degree of sweetness and deep malty notes of nuts, toffee, caramel, toast, and fruit. These beers range from copper to dark brown in color, from light to full bodied, and low to high in abv.

F FRUIT

These beers are most notable for the bold fruit they possess; fruits and spices are sometimes added to further accentuate such flavors. These brews may be sweet, semi-dry, or dry, but are never overtly bitter. Abv ranges from low to high, body is low to high and color ranges from golden to dark brown.

H HOPPY

These brews have delicious aromas and pronounced bitterness derived from generous additions of hops. Hops in these brews will always provide the most intense flavor contribution. These beers range from medium to full bodied, yellow to brown in color, and low to high abvs.

S STOUT

Stouts are typically opaque. The nose should be grainy and can carry hints of coffee, chocolate, licorice, and molasses with no apparent hops. The flavor is similar to the nose and should be rich and full. A good stout can be silky, full, and creamy. Abvs range from 4 - 9%.

Wines

Red Wine

No 1/2 Price on Petit Clos Sauvignon Blanc or Freynelle Cabernet Sauvignon

PINOT NOIR, FREDERIC ESMONIN

FRANCE (10 / 40)

Les Montvrieries displays bright red fruit, notes of fresh picked cherry and strawberry. Classic Burgundy style.

PN

TEMPRANILLO, LOPEZ DE HARO

RIOJA, SPAIN (8 / 32)

Rustic dry cherry fruit and saddle leather with tobacco hints and sweet damp earth.

TO

White Wine

SAUVIGNON BLANC,

RADLEY & FINCH

WESTERN CAPE, SOUTH AFRICA (9 / 36)

Luminous pale straw color with ripe tropical stone fruits, zesty lime and nectarine.

SB

CABERNET SAUVIGNON, MARGARETT'S

CALIFORNIA (11 / 46)

Warm ruby color. Alluring toasty oak notes with bright red and wild berry fruits and a hint of tartness.

CS

Sparkling

PROSECCO, MONFORTE

VENETO, ITALY (9 / 36)

Lively bubbles deliver delicious pear and melon fruit flavors.

PR

SAUVIGNON BLANC, PETIT CLOS

MARLBOROUGH, NEW ZEALAND (13 / 52)

This wine has good balance, a very nice acid presence and a smooth finish. **not included for Thursday promotion*

SB

CABERNET SAUVIGNON, FREYNELLE

BORDEAUX, FRANCE (12 / 48)

Good red color; quite intense. Fresh, balanced nose with notes of red berries with a hint of spearmint.

CS

Rosé Wine

GRENACHE / CINSULT,

LAVENDETTE

COTES DE PROVENCE, FRANCE (9 / 36)

Salmon color, inviting floral and mineral nose with refreshing strawberry and watermelon fruit.

R

PINOT GRIGIO, MONTE DEGLI

ITALY (9 / 36)

Fresh, crisp and light with white peach fruit, balanced with lemon citrus acidity.

PG

MALBEC, AGUA DE PIEDRA

MENDOZA, ARGENTINA (9 / 36)

Rich red, complex red fruit with chocolate and plum, full, lush round supple tannin.

MA

CHARDONNAY, LOUIS LATOUR

FRANCE (10 / 40)

Beautiful yellow color with hints of green. Fresh, precise with aromas of pear and green apple, dazzling minerality and acidity.

CH