

DINNER MENU

Let's Get Started

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 Dijon honey

CHICKEN FINGERS 11

House made with Dijon honey dip

FRESH MOZZARELLA 12

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

COCONUT SHRIMP 16

With sweet chili sauce

SOUTH WEST CHICKEN ROLLS 14

Parmesan cheese, bell peppers, fresh corn, black beans, cilantro, and mozzarella cheese served with chipotle dip

SPICY STEAK BITES 18

Tossed in a house made sweet soy sauce with jalapeño peppers

GOAT CHEESE BRUSCHETTE 13

Toasted crostinis with melted goat cheese topped with bruschetta

GRILLED CHICKEN QUESADILLA 15

Served with cheddar, cilantro sauce and chunky salsa

Soup & Salad

HEARTY HOMEMADE CHICKEN SOUP 09

Chunks of chicken, carrots, celery and onion - add rice if you like

MUSHROOM SOUP 09

Creamy blend of sautéed mushrooms

CAESAR SALAD 11

Romaine lettuce tossed with croutons in our homemade Caesar dressing

HOUSE SALAD 10

Mixed greens, carrots and cherry tomatoes

GREEK SALAD 17

Mixed greens, cucumbers, bell peppers, shallots, olives, Roma tomato and feta cheese with lemon vinaigrette

GOAT CHEESE & PEAR SALAD 18

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

RANGE SALAD 19

Grilled chicken on top of mixed greens, cherry tomatoes, cheddar, shaved carrots, cracked pepper with lemon vinaigrette

HARVEST SALAD 18

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

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

We ♥ burgers. Sandwiches too.

CALIFORNIA BURGER 18

Fresh lettuce, tomatoes, onions pickles with a cilantro sauce

GRUYERE & MUSHROOM BURGER 19

Medley of sautéed mushrooms smothered in gruyere

THE CLASSIC BURGER 16

8oz portion of fresh Butcher blend beef cooked to desired temperature - Add Cheese \$1

THE CLASSIC MINI BURGERS 16

Four mini burgers - Add Cheese or Bacon \$1

CLAIRE'S FAVE BURGER 19

Melted gorgonzola and tumbled onions (thin crisp onions)

KATIE'S WAY SANDWICH 20

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

PULLED PORK SANDWICH 16

Marinated pork tossed in BBQ sauce topped with melted cheddar

CHICKEN BLT SANDWICH 16

The homestyle favorite, served with a roasted garlic aioli

BUFFALO CHICKEN SANDWICH 17

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

CHICKEN MOZZARELLA SANDWICH 17

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

GRILLED STEAK SANDWICH 19

Fresh herbed steak, roasted peppers aioli served with lettuce, tomatoes and tumbled onions

VEGGIE MASH SANDWICH 16

Roasted red peppers, spinach, oven roasted tomatoes, mushrooms and melted fresh mozzarella

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

ALL BURGERS ARE 8OZ PORTIONS OF FRESH BUTCHER BLEND BEEF COOKED TO DESIRED TEMPERATURE

MAY SUB GRILLED CHICKEN, TURKEY BURGER OR HOMEMADE VEGGIE BURGER

The Good Stuff



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

NEW YORK STRIP 32

14oz grilled to temperature with mashed potatoes and sautéed spinach in a red wine reduction

VEGGIE RISOTTO 19

Baby carrots, mushrooms, cherry tomatoes and baby spinach - Add chicken \$4 | Shrimp \$6 | Steak \$8

SAUTEED TILAPIA 19

Sautéed tilapia served over a bed of sautéed spinach with dried fruits and a white wine sauce

PENNE ALFREDO 15

Sautéed shallots and bacon tossed in a creamy alfredo sauce - Add chicken \$5 | Add shrimp and steak \$6

BRAISED SHORT RIBS 28

Served with potato puree, cipollini onions and sautéed spinach in a mushroom demi glaze

RIGATONI ALLA VODKA 16

Cooked to order with Parmigiano reggiano | Add chicken \$6 | shrimp \$8 | steak \$8

CHICKEN STIR-FRY 18

Carrots, peppers, celery, onions served over a bed of rice with homemade sweet soy sauce

Sides

CHIPS | MASHERS | RICE PILAF | SAUTEED SPINACH
FRIES (HOUSE OR SWEET POTATO) 07

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

MALBEC, AGUA DE PIEDRA MENDOZA, ARGENTINA (9 / 36)

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

MA

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

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