

Flatbreads (gluten free)

SAUSAGE & WILD MUSHROOM: Mozzarella, Alfredo sauce, a blend of wild mushrooms and Italian sausage, drizzled with truffle oil | 25

CHIMICHURRI STEAK: Mozzarella, topped with arugula, cherry tomatoes & grilled steak, drizzled with Chimichurri sauce | 25

PROSCUITTO: Mozzarella & proscuitto topped with fresh arugula, drizzled with balsamic glaze

BUFFALO CHICKEN: Seasoned roast chicken, mozzarella, local blue cheese and green onion with a savory Crystal hot sauce | 20

BBQ CHICKEN: Seasoned roast chicken, onion & mozzarella with a savory BBQ sauce | 20

PESTO CHICKEN: Seasoned roast chicken, mozzarella, sundried tomatoes, balsamic glaze, topped with fresh basil and a nut-free pesto | 20

PEPPERONI: Mozzarella topped with pepperoni | 20

VEGGIE: Locksley Farm Garlic Herb Fromage Blanc & mozzarella, artichoke hearts, mushrooms, roasted red peppers & onions drizzled with balsamic glaze | 18

CAPRESE: Mozzarella, cherry tomatoes & fresh basil drizzled with balsamic glaze | 18

Shareable Boards

MIXED GRILL BOARD | 42

Grilled steak, roasted chicken, Keilbasa, roasted yellow tomatoes, roasted onions & small red potatoes served with a selection of sauces.

CHEESE & CHARCUTERIE | 39

A assortment of meats & local cheeses, served with slow roasted herbed yellow tomatoes, mixed nuts, cornichons, dried apricots, artisan bread & whole grain mustard.

MIXED BRAT BOARD | 37

A assortment of mixed Keilbasa, Sicy Italian Sausage & Bratwurst, served with sauerkraut, cornichons, artisan bread & whole grain mustard & horseradish cream.

CHEESEBOARD | 36

An assortment of local cheeses, served with slow roasted herbed yellow tomatoes, mixed nuts, cornichons, dried apricots, artisan bread & whole grain mustard.

Appetizers & Dips

TUSCAN OLIVE OIL WITH ARTISAN BREAD | 14
A locally sourced olive oil infused with a superior balance of fresh herbs including oregano, basil, rosemary & garlic.

WARM PRETZEL WITH BEER CHEESE | 14
A large warmed pretzel served with a beer cheese for dipping.

WHIPPED FETA | 16

Whipped feta cheese topped with a medley of cucumber, cherry tomatoes and fresh dill, drizzled with olive oil and served with toasted naan.

BLACK BEAN HUMMUS (V) | 16

Black beans, seasoned with lime and cilantro for a new twist on a traditional hummus. Served with cucumbers, cherry tomatoes and sugar snap peas.

WHITE BEAN DIP (V) | 16

Great Northern beans blended with Meyer lemon infused oil and parsley, topped with a tomato cucumber salad. Served with cucumbers, cherry tomatoes and sugar snap peas.

FRESH BURRATA | 18

Burrata topped with sundried tomatoes, nut-free pesto and drizzled with balsamic glaze. Served with artisan bread.

WARM CRAB DIP WITH ARTISAN BREAD | 19

A crowd pleasing warm crab dip with just the right amount of seasoning, served with artisan bread for dipping.

Build Your Own Wrap

Comes with whipped feta cheese, cucumbers, cherry tomatoes, fresh dill & pickled onions. Served with toasted bread and a bag of Route 11 lightly salted potato chips.

GARDEN VEGGIE | 17

ROASTED CHICKEN | 19

GRILLED STEAK | 21

Something Sweet

CHOCOLATE LAVA CAKE | 12

A decadent warm chocolate cake filled with more chocolate and served with whipped cream drizzled with a salted caramel sauce.