



Small Plates

- Just Baked Cheddar Biscuits** maple chili butter (2 pc, 4.⁹⁵ / 4 pc, 5.⁹⁵ / 6 pc, 6.⁹⁵)
- Creamy Clam Chowder** with Nashville hot crackers 11.⁹⁵ GF
- Rotisserie Chicken, Kale & Chickpea Soup** tomato, vegetables, parmesan 11.⁹⁵ GF
- Tuna Osaka** pressed sushi with spicy tuna, avocado, wasabi, pickled ginger, sriracha aioli, eel sauce 16.⁹⁵
- Crispy Rhode Island Calamari** giardiniera vegetables, pickled jalapeño, lemon basil aioli 16.⁹⁵
- Chicken Parm Meatballs** NJ tomato sauce, basil pesto 17.⁹⁵
- Crispy Shrimp Spring Rolls** lime miso vinaigrette, sweet chili vinaigrette 16.⁹⁵
- Yellowfin Tuna Tartare** crushed tater tots, avocado smash, yuzu ponzu drizzle, pickled ginger 17.⁹⁵
- Petite Maine Lobster Bites** lemon garlic beurre blanc, gruyere, bread crumbs 24.⁹⁵
- Sesame Crusted Chicken Potstickers** chili crisp, yuzu ponzu 15.⁹⁵
- Lioni Burrata** campari tomatoes, arugula salad, garlic ciabatta, basil pesto 15.⁹⁵ V

Salads

- Baby Iceberg Wedge** baby tomatoes, bacon lardons, pickled red onion, parmesan croutons, blue cheese dressing 14.⁹⁵
- Winter Harvest Salad** baby greens, pumpkin seeds, radish, blue cheese, honeycrisp apple, dried cranberries, cider vinaigrette 15.⁹⁵ V GF
- Caesar** romaine, parmesan croutons, shaved parmesan, Caesar dressing 13.⁹⁵
- Rotisserie Chicken Salad** Tuscan kale, savoy cabbage, quinoa, parmesan, cilantro, peanut vinaigrette 24.⁹⁵ GF
- Thai Steak Noodle** marinated filet mignon, spinach, cabbage, orange, avocado, crispy wontons, peanuts, miso vinaigrette 24.⁹⁵

House Specialties

- Harvest Pork Chop** plum BBQ marinated, cider braised red cabbage, whipped potatoes, Mongolian mustard sauce 32.⁹⁵ (A Guest Favorite for Over 20 Years!) GF
- Petite Filet Mignon** whipped Yukon gold potatoes, crispy agrodolce Brussels sprouts, sauce bordelaise 45.⁹⁵ GF
- Pomegranate Glazed Short Rib** sweet potato mashed, roasted carrots, crispy onion rings 34.⁹⁵
- NY Strip au Poivre** crushed pepper crusted, creamy colcannon potatoes, brandy shallotsauce & crispy onion rings 40.⁹⁵
- Swordfish Milanese** salad of baby arugula, shaved red onion & lemon preserve, basil puree 32.⁹⁵ GF
- Barneгат Light Sea Scallops** winter vegetables, parsnip puree, bacon jam 38.⁹⁵
- Sesame Crusted Faroe Island Salmon** savoy cabbage & baby carrot stir fry, miso glazed cippolini onion 34.⁹⁵ GF
- Maine Lobster Pasta** fettuccine, baby heirloom tomatoes, basil, garlic, parmesan 39.⁹⁵
- Flaky Farmhouse Chicken Pot Pie** Goffle Road chicken, winter vegetable velouté, herb-butter puff pastry 31.⁹⁵
- 3West Vermont Cheddar Burger (Double Patty)** Brandt ribeye blend, lettuce, tomato, pickles, garlic aioli, brioche bun, frites 20.⁹⁵

Complements

Mac & Cheese / Truffled	9. ⁹⁵ / 11. ⁹⁵	Frites	9. ⁹⁵
Sweet Potato Mash	9. ⁹⁵ V	Truffle & Parmesan Frites	10. ⁹⁵
Whipped Yukon Baked Potatoes	9. ⁹⁵	Apple Cider Braised Red Cabbage	9. ⁹⁵
Crispy Agrodolce Brussels Sprouts	11. ⁹⁵ V	Shishito Pepper Schnitzel Lemon aioli	10. ⁹⁵



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Creamy Clam Chowder with Nashville hot crackers 11.⁹⁵ GF

Tuna Osaka pressed sushi with spicy tuna, avocado, wasabi, pickled ginger, sriracha aioli, eel sauce 16.⁹⁵ GF

Crispy Shrimp Spring Rolls lime miso vinaigrette, sweet chili vinaigrette 16.⁹⁵

Yellowfin Tuna Tartare crushed tater tots, avocado smash, yuzu ponzu drizzle, pickled ginger 17.⁹⁵

Lioni Burrata campari tomatoes, arugula, garlic ciabatta, basil pesto 15.⁹⁵ V

Chicken Parm Meatballs NJ tomato sauce, basil pesto 15.⁹⁵

Crispy Rhode Island Calamari giardiniera vegetables, pickled jalapeño, lemon basil aioli 16.⁹⁵

Sesame Crusted Chicken Potstickers chili crisp, yuzu ponzu 15.⁹⁵

Salads

Baby Iceberg Wedge baby tomatoes, bacon lardons, pickled red onion, parmesan croutons, blue cheese dressing 14.⁹⁵

Winter Harvest Salad baby greens, pumpkin seeds, radish, blue cheese, honeycrisp apple, dried cranberries, cider vinaigrette 15.⁹⁵ V GF

Caesar romaine, parmesan croutons, shaved parmesan, caesar dressing 13.⁹⁵

Rotisserie Chicken Salad Tuscan kale, savoy cabbage, quinoa, parmesan, cilantro, peanut vinaigrette 24.⁹⁵ GF

Salmon Salad baby greens, tomato, bacon lardons, avocado, grana padano, sherry vinaigrette 23.⁹⁵ GF

Thai Steak Noodle marinated filet mignon, spinach, cabbage, orange, avocado, crispy wontons, peanuts, miso vinaigrette 24.⁹⁵

Power Lunch 17.⁹⁵

SOUP, SALAD, & SLIDER OR SALMON

Choice of Creamy Clam Chowder or Rotisserie Chicken, Kale & Chickpea Soup

Choice of Caesar Salad or Baby Greens

Choice of Pan Seared Salmon, Fried Chicken Slider, or 3W Cheddar Slider

House Specialties

Petite Filet Mignon crispy agrodolce brussels sprouts, sauce bordelaise 45.⁹⁵

Lobster Roll house made chips, baby greens 26.⁹⁵

Swordfish Tacos blue corn tortillas, rainbow slaw, sriracha aioli, pico de gallo, corn chips 23.⁹⁵ GF

Rotisserie Chicken Quesadilla caramelized onion, cheese, kale, sour cream, pico de gallo 15.⁹⁵

Crispy Chicken Sandwich pickles, tomato, swiss cheese, green cabbage slaw, brioche bun, frites 20.⁹⁵

Grilled Shrimp Grain Bowl Harissa shrimp, Brussels sprouts, carrots, red peppers, cabbage, bloomed raisins, greens 23.⁹⁵

Maine Lobster Pasta fettuccine, baby heirloom tomatoes, basil, garlic, parmesan 39.⁹⁵

3West Vermont Cheddar Burger (Double Patty) Brandt ribeye blend, lettuce, tomato, pickles, garlic aioli, brioche bun, frites 20.⁹⁵

We are concerned for your well being; if you have allergies, please alert us as not all ingredients are listed!

We are obligated to tell you that consuming raw or undercooked meat, seafood, eggs may increase your risk of foodborne illness.



RESTAURANT

Sparkling & Rosé

100	Pol Roger , Champagne, Réserve, Brut, FR	124
102	Veuve Clicquot, Champagne, FR	166
103	Dom Pérignon, Champagne, FR '13	533
104	De Perriere, Sparkling Rosé, FR NV	61

Chardonnay

204	Cakebread, Napa, '21	113
209	Rombauer, Carneros, CA '20	107
210	Chablis, Domaine du Colombier 'Fourchaume', FR '20	67

Sauvignon Blanc /Sancerre

300	Cloudy Bay, Marlborough, NZ '21	91
304	Domaine Girard, 'La Garenne', Sancerre, FR '22	69
305	Daniel Crochet, Sancerre, FR '21	84
307	Cliff Lede, Napa, CA '21	74

Other Worldly Whites

404	Pinot Grigio, Livio Felluga, IT '20	62
405	Soave, Pieropan 'Calvarino', IT '22	62
406	Riesling, St. Urbans-Hof 'Wiltinger', ER '18	53
407	Albarino, 'El Neptuno', Rias Baixas, ES '20	48

Pinot Noir

702	Belle Glos, 'Las Alturas', Santa Lucia Highlands, CA '20	126
703	Penner-Ash, Willamette Valley, OR '21	168
704	Etude, Carneros, CA '19	95
705	Illaha, Willamette Valley, OR'22	62
706	Comaine Coillot, Marsannay 'Les Ouzelois', FR '20	131
707	Sea Smoke 'Ten', Santa Rita, CA '20	213

Merlot / Zinfandel

601	Merlot, Duckhorn 'Three Palms Vineyard', Napa '15	231
602	Merlot, Northstar, Columbia Valley, WA '20	79
605	Zinfandel, Turley 'Old Vines', CA '21	63

Other Worldly Reds

801	Carpineto, Brunello di Montalcino, IT '18	130
802	Cabernet Franc, Château de Targé, FR'18	62
803	Rioja, CVNE 'Reserva', ES'17	62
804	Malbec, Bramare, Mendoza, AR '19	94
805	Bordeaux, Margaux 'Bouquet de Monbrison', '18	84
806	Barolo, Damilano 'Lecinquevigne', IT '18	90
807	Super Tuscan, Casa Raia 'Bevilo', IT '15	69
808	Chateauf-neuf-de-Pape, Clos St. Antonin, FR '21	101
809	Chateauf-neuf-de-Pape, Vieux Telegraphe, FR '19	203
810	Crozes-Hermitage, Alain Graillot, FR '19	81
811	Amarone della Valpolicella, Santi, IT'17	94
812	Super Tuscan, Ali by Donna Laura '21	65

Cabernet Sauvignon

501	Caymus, Napa '21	252
502	Mount Veeder Winery, Napa '19	132
505	Harper Oak, Alexander Valley, CA '21	66
507	Jordan, Alexander Valley '19	152
508	Quilt, Napa '21	126
509	Salvestrin, Napa '20	94
510	Scribe, Napa '19	147
511	Silver Oak, Alexander Valley, CA '17	249
512	Fisher Unity, Napa '19	130
514	Groth, Oakville-Napa '19	170
517	Jax, Napa '20	99
518	Iconoclast by Chimney Rock, Napa '20	74
519	Crossbarn, Napa, CA '19	113
520	Owen Roe, Yakima Valley, WA '18	86

Red Blends

902	Robert Foley 'The Griffin', CA '17	84
904	Prisoner, Napa, '21	139
905	Threadcount, CA 'NV	62
906	Caravan by Darioush, Napa '18	139
907	Trefethen, 'Dragon Tooth', Napa '19	95