

FALL LIMITED MENU

Appetizers

TRUFFLE PARMESAN POPCORN

popcorn tossed with truffle oil and truffle salt,
topped with shaved parmesan \$5

AVOCADO POMEGRANATE DIP

freshly mashed & seasoned avocado topped
with pomegranate seeds, with pita chips \$6

BAKED GOAT CHEESE

topped with apricot preserves & spiced
candied pecans. Served with toast points \$7
add bacon \$2

CHARCUTERIE BOARD

Prosciutto, salami, assorted local artisan
cheeses, fruits, nuts, marinated olives,
apricot preserves, and toast points
Small \$15, Large \$25

Sweets

LEMON BAR STACK

three lemon bars stacked high & drizzled with
raspberry sauce \$8
à la mode \$3

MACARONS

6 assorted macaron flavors \$12

CHOCOLATE COVERED STRAWBERRIES

5 strawberries dipped in dark or white
chocolate (ask your server which!) \$12

CAKE OF THE DAY

Ask your server for details! \$6
à la mode \$3

Entrees

SALMON CAESAR SALAD

arugula, smoked salmon, capers, croutons
tossed in a creamy Caesar dressing \$12

NANTUCKET LOBSTER & SHRIMP SALAD

Like chicken salad, only better. Served on a
bed of arugula with toast points \$16

TINY GRILLED CHEESE SANDWICHES

assorted cheeses, fire roasted tomato, basil
pesto, and tomato soup for dipping \$12
add bacon \$2, add prosciutto \$2

PORTABELLA MUSHROOM RAVIOLI

basil pesto, fire roasted tomatoes, shaved
parmesan, balsamic reduction \$14

SMOKED GOUDA TRUFFLE MAC & CHEESE

penne pasta smothered in a rich truffle
infused smoked gouda cheese sauce, baked
to bubbly perfection \$14
add bacon \$3, add lobster \$6

Sparkling Cocktails

PINK CLOUD

Gordon's Pink Gin, grenadine, lemon juice, sparkling rose, cotton candy \$12

LA VIE EN ROSE

Effen Rose Vodka, hibiscus extract, lemon juice, sparkling rose, rock candy \$10

ROSE THORN

D'usse Cognac, berry & pepper liqueur, pineapple juice, sparkling rose \$12

BERRY POMEGRANATE SPARKLER

Grey Goose, Pama pomegranate liqueur, prosecco, blackberry & raspberry \$12

Fall Cocktails

PUMPKIN SPICE WHITE RUSSIAN

Vanilla vodka, Kahlua, pumpkin spice infused cream, topped with whipped cream and pumpkin spice \$10

BLOOD MOON MARGARITA

Lunazul Blanco tequila, blood orange juice, triple sec, lime juice \$10

APPLE CIDER MULE

Crown Royal, ginger beer, apple cider, lime juice, apple slice & cinnamon \$12

MAPLE PECAN PIE OLD FASHIONED

Pecan infused bourbon, maple syrup, chocolate bitters \$12

CAMPFIRE S'MORES MARTINI

Toasted Marshmallow Vodka, Chocolate Vodka, Bailey's Irish Cream, toasted marshmallow & graham cracker crumbs \$12

Featured Bottles*

CONUNDRUM SPARKLING ROSE 2017
\$52

SCHRAMSBERG BLANC DE BLANCS
2016
\$88

CHANDON ETOILE SPARKLING ROSE
\$95

VEUVE CLICQUOT YELLOW LABEL
\$145

PERRIER JOUET GRAND BRUT
\$160

LIOCO CHARDONNAY
\$54

J PINOT GRIS
\$43

FRIEND & FARMER RED BLEND
\$45

MACEDON PINOT NOIR
\$46

*ASK SERVER FOR FULL WINE LIST
**TAX INCLUDED IN PRICE OF ALCOHOLIC BEVERAGES

