



## Snacks

### Oysters

*On the Half shell and Traditional Accompaniments  
Half Dozen*

### Shrimp Cocktail

*Smoked Tomato and Horseradish, Green Tomato Relish*

### Bowl of Olives

*Cheese Cubes and Aromatics*

### Roasted Garlic Hummus

*Tzatziki and Grilled Pita, Olives*

### Maple Glazed Chicken Wings

*Celery and Blue Cheese*

### Crispy Brussels Sprouts

*Green Peppercorn and Garlic*

### Devils on Horseback

*Bacon Wrapped Dates and Endive, Goat Cheese*

### Steamed Clams

*Chardonnay Butter and Grilled Bread*

### Goat Cheese & Gruyère Fondue

*Grilled Bread and Quince Jam*

## Plates

### BLTA Salad

*Avocado, Smoked Bacon, Tomatoes and Romaine, Parmesan Dressing*

### Local Beet Salad

*Arugula, Capers and Almonds, Whipped Ricotta*

### Crispy Calamari Salad

*Napa Cabbage, Jicama and Sesame, Yuzu Vinaigrette*

### Grilled Cheese & Heirloom Tomato Bisque

*Creamy Burrata and Garlic Crouton*

### Fish & Chips

*Beer Battered Sea Bass and Malt Vinegar Aioli*

### Shrimp Scampi

*Bucatini Pasta and Chopped Tomato, Chardonnay Butter*

### The Burger

*Cheddar Cheese and Classic Accompaniments, Fries*

### Steak Frites

*Grilled Flatiron and Compound Butter*