

## appetizers

**baked brie** 7.50

Baked in puff pastry with blackberry jam & served with spiced pecans on baby greens

**calamari** 8.95

Flash fried & tossed with lemon & parmesan, served with smoked tomato cream sauce

**fried green tomato** 7.00

Sliced fried green tomato layered with goat cheese & drizzled with red wine syrup

**steamed mussels** 9.95

Prince Edward Island mussels, steamed with choice of pernod & shallot butter OR white wine & peppercorn

**melon** 7.00

Prosciutto wrapped melon drizzled with raspberry puree

**mushroom** 8.00

Sautéed wild & domestic mushrooms topped with melted brie & puff pastry

## small plates

**quail** 9.50

Grilled quail breast drizzled with sorghum molasses, served with fried grit cake

**risotto** 7.50

Creamy arborio rice tossed with local mushrooms & onions, topped with prosciutto

**grilled meatloaf** 9.00

Grilled meatloaf with mashed potatoes & House blackberry barbeque sauce

**veggie cake** 6.50

White bean, spinach, & mushroom cake served with cucumber salad, smoked tomato aioli

**crab cake** 10.00

Pan seared crab cakes with baby greens & House remoulade

## soups

**gazpacho** 6.00

Chilled puree of summer vegetables

**clam chowder** 6.50

New England style chowder with clams, bacon, & potatoes

**soup of the day** 5.50

Seasonal selection of Chef's choice

## salads

**baby arugula** 6.25

Sliced apple, grenadine poached onions, spiced pecans & Cumberland vinaigrette

**mesclun** 6.25

Baby mixed greens, buttermilk blue cheese, toasted walnuts, fried leeks, & House citrus vinaigrette

**caesar** 6.25

In traditional style with House Caesar dressing, herb croutons, & white anchovies

**spinach** 7.00

Baby spinach with grilled shiitake mushrooms, toasted pumpkin seeds, ginger goat cheese, & House citrus vinaigrette

**bibb** 8.00

Local bibb lettuce, sharp cheddar cheese, apple wood smoked bacon, hard boiled egg, sliced onion, & House whole grain mustard vinaigrette

**chicken salad** 9.25

Grilled chicken breast on baby greens with garlic & dill goat cheese, toasted walnuts, & Cumberland vinaigrette

## land

### house steaks

Apple Brandy Farms all natural grass fed beef  
Served with your choice of mashed potatoes,  
leek & potato gratin, OR hand cut French fries  
Topped with choice of béarnaise, blue cheese  
fondue, OR truffle wild mushrooms

Marinated flat iron 6oz	13.00
Grilled skirt 8oz	15.50
Peppercorn crusted sirloin 8oz	18.00
Chef's Choice	market

### pork chop 17.00

Grilled 8oz pork chop with sweet potato &  
carrot puree, seasonal vegetables, & House  
blackberry barbeque sauce

### beef bourguignon 15.00

Slow braised beef tips & cremini mushrooms  
served over Yukon gold mashed potatoes &  
topped with crème fraiche

### lamb tenderloin 21.50

Pan seared lamb tenderloin with mushroom &  
onion risotto, cucumber salad, & bearnaise

## water

### local trout 19.95

Sunflower seed crusted Sunburst red rainbow  
trout with sweet potato & carrot puree, lemon  
& parsley butter, & seasonal vegetables

### arctic char 18.00

Grilled arctic char with leek & potato gratin,  
seasonal vegetables, & béarnaise sauce

### scallops 22.00

Pan seared sea scallops served with fried grit  
cake, cucumber salad, & smoked tomato  
cream sauce

### mahi mahi oscar 19.95

Grilled mahi mahi topped with crab cake,  
grilled asparagus, & whole grain mustard  
cream sauce over mashed potatoes

## house specials

### sausages 14.50

Grilled in-house made sausage with potato &  
leek gratin & sautéed spinach

### chicken cordon bleu 16.00

Breaded chicken breast stuffed with ham &  
gruyere cheese & topped with whole grain  
mustard cream sauce, served with mashed  
potatoes & seasonal vegetables

### monte cristo sandwich 9.00

Roasted turkey breast, honey cured ham,  
gruyere cheese, & blackberry jam on grilled  
brioche, served with baby greens tossed with  
House citrus vinaigrette

### Sq burger 9.50

½ lb hand-pattied Apple Brandy Beef served  
on ciabatta roll with baby arugula, grenadine  
poached onions, & buttermilk blue cheese,  
served with hand cut French fries

### cassoulet 13.75

Traditional French style stew with white  
beans, pork, sausage, vegetables, & herbs

### garden plate 12.00

Choice of four (4) items from à la carte

## à la carte

sautéed spinach	3.00
potato & leek gratin	4.00
hand cut French fries	2.50
sweet potato & carrot puree	2.75
stewed white beans	3.00
mashed potatoes	2.75
mushroom & onion risotto	4.50
asparagus & brie	5.00
stone ground grit cake	2.75
seasonal vegetables	4.00
side salad	3.25

Choice of baby arugula, mesclun, caesar