

B A R & L O U N G E M E N U

\$5

HOUSE CUT FRENCH FRIES

TOSSED WITH FRESH HERBS AND GARLIC, TWO HOUSEMADE KETCHUPS

\$8

CRISPY SPICE RUBBED CHICKEN WINGS

ASIAN SLAW, SRIRACHA-CILANTRO HOT SAUCE

SPICE RUBBED PULLED PORK QUESADILLA

BABY SPINACH, SMOKED CHEDDAR, ROASTED JALEPEÑO CRÈME FRAICHE, BBQ SAUCE

VEGETABLE SPRING ROLLS

ASIAN SLAW, APRICOT AND ORANGE PONZU DIPPING SAUCES

\$10

HOT PRESSED STEAK SANDWICH

MARINATED STEAK, GREAT HILL BLUE CHEESE, CARAMELIZED ONIONS, GARLIC AIOLI, BABY ARUGULA

CRISPY BABY BACK RIBS

SOY-ORANGE GLAZE, CIDER COLE SLAW

GRILLED HALF POUND CHEESE BURGER

HOUSEMADE SESAME BUN, HOUSE CUT FRIES

MAINE ORGANIC TOMATO & HOUSE PULLED MOZZARELLA SANDWICH

WITH FRESH BASIL LEAVES

HOUSE MADE MEATBALL MINI BURGERS (3)

FONTINA CHEESE, MARINARA SAUCE, SESAME ROLL

EVENFALL BLT

HOUSE CURED JALAPENO FRESH BACON, MAINE HOTHOUSE TOMATOES, BABY SPINACH, SMOKED CHEDDAR, GARLIC AIOLI

\$12

GRILLED THIN CRUST PIZZA

ROASTED TOMATO SAUCE, TORN BASIL, HOUSE-CRAFTED MOZZ, CHOPPED TOMATOES, PARMESAN-REGGIANO

TWO PAN SEARED KOBE BURGERS

HOMEMADE BAO BUNS, SPICY HOISIN SAUCE, ASIAN SLAW, HOUSE CUT FRIES

\$14

DUCK CONFIT SANDWICH

WILD MUSHROOMS, ARUGULA, FIG JAM, AND FONTINA CHEESE

\$15

DUCK CONFIT & WILD MUSHROOM THIN CRUST PIZZA

CARAMELIZED ONIONS, FONTINA CHEESE, FRESH PICKED THYME

STEAK AND FRITES

8OZ GRILLED PETITE TENDER, FRIES, CHIPOTLE KETCHUP, MINI SALAD

16OZ: \$24

AVAILABLE ONLY IN THE BAR & LOUNGE

MONDAY TILL 9PM TUESDAY-THURSDAY UNTIL **10PM.**

FRIDAY & SATURDAY UNTIL **11PM.**

EATING RAW OR UNDERCOOKED FOODS CAN BE HAZARDOUS TO YOUR HEALTH, THIS IS NOT THE DINNER MENU