



Small Plates

House made mini baguette served with herb extra virgin olive oil - \$5

House made dinner rolls served with butter - \$6

Herbed fries with dipping sauces - \$6

Soup de jour - \$9

Artisan petite lettuce topped with Caesar dressing and shaved parmesan \$12

Mixed greens topped with dried Maine blueberries, crumbled goat cheese and a lemon vinaigrette - \$12

Bourbon glazed bacon wrapped dates, stuffed with goat cheese and an almond, served with apple butter and greens - \$12

Broad Arrow Farm Pork Belly, roasted, deep fried, tossed in a sweet chili sauce, greens, apple butter - \$14

½ dozen raw Oysters - \$18

Oyster sampler – three each fried, grilled, and raw - \$30

Entrees

Cheeseburger topped with bacon, lettuce, grilled onions and mushrooms and cheddar cheese with a side salad - \$18

Chicken Marabella, marinated and braised in garden garlic, prunes, olives, capers, vinegar, and brown sugar, served over rice - \$20

Lemon dill salmon en Papillote with rice pilaf and seasonal vegetables - \$25

House made squid ink pasta tossed with seasonal squash, bacon and sautéed in a sherry cream sauce - \$28

Pan seared Broad Arrow bone in pork chops with a Dijon garden apple jelly glaze, roasted potatoes and seasonal vegetables - \$28

Seared Petite Filet Mignon served on top of roasted potatoes, bordelaise sauce and seasonal vegetables - \$30

Desserts

House made chocolate truffle with an Oreo cookie cream cheese center - \$1.50

House made white chocolate truffle with pumpkin spiced blonde Oreo cookie cream cheese center - \$1.50

Fall apple cake with whipped cream and a drizzle of caramel - \$9

Subject to change