

APPETIZERS

BREAD SERVICE	\$3
WARM BAGUETTE. FANCY BUTTER. BIG SALT.	
BLUE CRAB BISQUE	\$8
OYSTER CRACKERS.	
SMOKED WHITEFISH	\$9
LITTLE GEM LETTUCE. CRACKERS. PICKLED RED ONION.	
BAKED THAI TOFU (VEGAN)	\$12
SCALLIONS. CILANTRO. PEANUTS. BEAN SPROUTS. SWEET CHILI SAUCE.	
ADULT CHICKEN FINGERS	\$13
FRIES. WHITE KETCHUP. HONEY DIJON. YES, RED KETCHUP TOO.	
SHORT RIB MAC & CHEEZIT	\$15
CHEEZIT CRUMBS. NO MEAT. \$10	
JAPANESE STYLE CHICKEN WINGS	\$12
SAKE. MIRIN. GINGER. SOY. RANCH DRESSING.	
**STUFFED AVOCADO	\$16
TUNA POKE WITH SESAME SOY VINAIGRETTE.	
PEEL & EAT SHRIMP BOIL	\$18
OLD BAY MAYO. COCKTAIL SAUCE.	
LA BON FROMAGE CHEESE PLATE	\$15
3 UNIQUE SELECTIONS. NUTS. FRUIT. CRACKERS.	

SALADS

LITTLE GEM CAESAR	\$11
EGG. PRETZEL CROUTONS. SHAVED GRANA PADANO.	
ARUGULA SALAD (V)	\$11
ARTICHOKE. PEPPERS. OLIVES. SUNFLOWER SEEDS. HONEY-TRUFFLE VIN.	
ICEBERG WEDGE (V)	\$12
MARINATED CHERRY TOMATOES AND RED ONIONS. HOUSE BLUE CHEESE DRESSING	
QUINOA SALAD (V)	\$11
CHICK PEAS. CUCUMBER. ONIONS. DILL. GOATS MILK FETA	
AVOCADO BLT (GF,NO BREAD)	\$13
BACON. LETTUCE. TOMATO. RED WINE VINAIGRETTE.	
ROASTED RED BEETS (V)	\$14
TOASTED GOAT CHEESE. ORANGE SEGMENTS. FRISSE. CITRUS DRESSING	

SANDWICHES ETC.

*STANDARD CHEESE BURGER BIG ENGLISH MUFFIN. HOUSE-MADE PICKLES.	\$15
GOAT CHEESE TURKEY BURGER KALE SLAW. ALFALFA SPROUTS. SRIRACHA MAYO.	\$15
VEGGIE BURGER KALESRAW. ALFALFA SPROUTS. SRIRACHA MAYO	\$14
CORNED BEEF & CABBAGE STUFFED KNISH SWISS. WHOLE GRAIN MUSTARD. HORSERADISH CREAM.	\$15
BEEF BRISKET BAGUETTE PUB GRAVY. FRESH MOZZARELLA.	\$16
LATE NIGHT EGG SANDWICH MORTADELLA. PROVOLONE. ARUGULA. BASIL AIOLI.	\$9
PULLED BBQ PORK SLIDERS KALESRAW.	\$14
RUEBEN TATER TOTS CORNED BEEF. SAUERKRAUT. MELTED SWISS. RUSSIAN DRESSING. WHOLE GRAIN MUSTARD	\$15

ENTRÉES

ENGLISH MEATBALLS EGG NOODLES. PEAS. PUB GRAVY. SOUR CREAM	\$18
*16OZ. PORK PORTERHOUSE POLENTA CAKE. BRAISED GREENS KELSO NUT BROWN BBQ SAUCE.	\$22
PAN SEARED MONTAUK SWORDFISH SAUTÉED BRUSSEL SPROUTS. BACON. ROASTED BUTTERNUT SQUASH. BUERRE BLANC	\$25
*ROASTED SALMON FILLET JASMIN RICE. SPINACH. MAITAKE MUSHROOMS. IRISH WHISKEY CREAM SAUCE	\$25
*12OZ. NY STRIP STEAK HERB SMASHED POTATOES. BROCCOLI. CHIMICHURRI	\$28

SWEETS

CHOCOLATE FUDGE LAYER CAKE CARAMEL SAUCE.	\$7
GRAHAM CRACKER PUDDING FRESH WHIPPED CREAM.	\$8
MONKEY RUM CAKE PECANS. SPICED RUM GELATO.	\$8
BLONDIE SUNDAE VANILLA GELATO. HOT FUDGE. WHIPPED CREAM.	\$8
GRILLED FLUFFER-NUTTER HOT BUTTER CRUSTED.	\$8
LA BON FROMAGE CHEESE PLATE 3 UNIQUE SELECTIONS. NUTS. FRUIT. CRACKERS.	\$15

SWEET BAR PAIRINGS

COCKBURNS PORT AGED 10 YEARS PORTUGAL	\$10
SANDEMAN MADEIRA PORTUGAL	\$10
SAMBUCA ROMANA REGULAR. BLACK	\$10
CHOCOLATE MOUSSE COCKTAIL. 4OZ EVERCLEAR. STOLI VANILLA. CHOCOLATE LIQUER.	\$12
TIJUANA AT NIGHT TEQUILA. AMARO. ORANGE CURACAO	\$12
AVERNA ESPRESSO COCKTAIL AMARO. ESPRESSO. WALNUT AND CHOCOLATE BITTERS	\$13
BROVO AMARO BATCH NO.1	\$10
BROVO VERMOUTHS PRETTY, FLORAL VERMOUTH WITTY, DRY VERMOUTH PINK,ROSE VERMOUTH JAMMY, SWEET VERMOUTH	\$10

BEVERAGES

ORGANIC CHOCOLATE MILK MINI MARSHMALLOWS.	\$4
SOUTHDOWN COFFEE ROASTED IN HUNTINGTON.	\$4
SOUTHDOWN NITRO COLD BREW COFFEE HUNTINGTON. NY.	\$3