

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	\$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.	
BABY RED ROMAINE AND BLUE CHEESE	\$12
MARINATED CHERRY TOMATOES AND RED ONIONS. HOUSE BLUE CHEESE DRESSING	
QUINOA SALAD	\$11
CHICK PEAS. CUCUMBER. ONIONS. DILL. GOATS MILK FETA	
AVOCADO BLT (GF,NO BREAD)	\$13
ICEBERG LETTUCE. RED WINE VINAIGRETTE.	
ROASTED RED BEETS	\$14
TOASTED GOAT CHEESE. ORANGE SEGMENTS. FRISSE. CITRUS DRESSING	

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS.

SANDWICHES ETC.

*STANDARD CHEESE BURGER	\$15
BIG ENGLISH MUFFIN. HOUSE-MADE PICKLES.	
GOAT CHEESE TURKEY BURGER	\$15
KALE SLAW. ALFALFA SPROUTS. SRIRACHA MAYO.	
VEGGIE BURGER	\$14
KALESRAW. ALFALFA SPROUTS. SRIRACHA MAYO	
CORNED BEEF & CABBAGE STUFFED KNISH	\$15
SWISS. WHOLE GRAIN MUSTARD. HORSERADISH CREAM.	
GRILLED CHICKEN SANDWICH	\$14
PROVOLONE. WATERCRESS. PICKLED FENNEL. TOMATO AIOLI. TORTA ROLL	
BEEF BRISKET BAGUETTE	\$16
PUB GRAVY. FRESH MOZZARELLA.	
LATE NIGHT EGG SANDWICH	\$9
MORTADELLA. PROVOLONE. ARUGULA. BASIL AIOLI.	
PULLED BBQ PORK SLIDERS	\$14
KALESRAW.	

ENTRÉES

ENGLISH MEATBALLS	\$18
EGG NOODLES. PEAS. PUB GRAVY. SOUR CREAM	
16OZ PORK PORTERHOUSE	\$20
HONEY CORNBREAD. BRAISED GREENS KELSO NUT BROWN BBQ SAUCE.	
PAN SEARED MONTAUK SWORDFISH	\$23
SAUTÉED BRUSSEL SPROUTS. BACON. ROASTED BUTTERNUT SQUASH. BUERRE BLANC	
*ROASTED SALMON FILLET	\$23
JASMIN RICE. SPINACH. MAITAKE MUSHROOMS. IRISH WHISKEY CREAM SAUCE	
*GUINNESS AND SOY MARINATED SKIRT STEAK	\$26
HERB SMASHED POTATOES. BROCCOLI.	

*THIS MAY BE COOKED TO THE TEMPERATURE OF YOUR LIKING

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
STREGA	\$11
AVERNA AMARO	\$10
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
ESPRESSO DOUBLE. \$5	\$4