

Gluten Free at 3

DUE TO THE COOKING METHODS OF THE GLUTEN FREE OPTIONS, PLEASE ALLOW AMPLE TIME FOR PREPARATION

Appetizers

LOCAL OYSTERS 3ea

Housemade cocktail sauce, horseradish

CREAMY TOMATO BASIL SOUP 8

THAI CHICKEN SKEWER

Grilled chili spiced chicken, thai peanut dipping sauce 11

CARIBBEAN CHICKEN TENDERS

Spicy caribbean barbecue sauce, blue cheese dip 11

ASIAN LETTUCE WRAPS

Water chestnuts, peanuts, sprouts, carrots, pineapple 12

CHOICE OF: stir fried chicken, shrimp (add \$2)

CHEF'S TASTING PLATE

Blue goat cheese, cheddar, prosciutto, 9 moth aged red wine salami, roasted pears, pickled red onions, cranberry orange jam 14

Grilled Thin Crust Pizza

SPICY SAUSAGE AND PEPPERONI

Marinara, asiago and mozzarella cheeses 15

MARGHERITA PIZZA

Marinara, asiago and mozzarella cheeses 13

PEAR AND GORGONZOLA

Roasted pears, crumbled gorgonzola and mozzarella cheese, arugula, balsamic glaze 16

**Prices reflect gluten free pizza crust*

Salads

SIMPLE GARDEN

Mixed greens, tomatoes, carrots, cucumbers, creamy parmesan-peppercorn dressing 8

CAESAR

Crisp romaine, shaved pecorino, lemon garlic dressing 9 *add chicken 12*

BABY SPINACH AND ARUGULA

Roasted shiitake mushrooms, toasted peacans, bacon, goat cheese, apple cider molasses vinaigrette 10

STEAK TIP CAESAR

Grilled marinated sirloin tips, traditional caesar salad 20

Chicken | Pasta

SOUTHERN STYLE HALF CHICKEN

Maple sage bourbon glaze, texas twice baked potato 24

BOLOGNESE

Penne, braised veal, beef, pork, house-made tomato sauce, mushrooms, cream **L 19 / D 26**

CHICKEN AND PENNE

Chicken tenderloins, spinach, portobello mushrooms, pecorino romano, penne, garlic white wine chicken broth **L 19 / D 25**

Favorites

STEAK TIPS

Bourbon BBQ marinade, grilled balsamic onions, mased potatoes, green beans **L 20 / D 22**

8oz CERTIFIED BLACK ANGUS FILET MIGNON

Sweet potato brussels sprout hash 32

14oz CERTIFIED BLACK ANGUS NEW YORK SIRLOIN Mashed potatoes, grilled asparagus 32

PAN ROASTED SALMON

Spaghetti squash, grilled asparagus, romesco sauce **L 21 / D 27**

SWORDFISH MEDALLIONS

Roasted butternut squash, white beans, swiss chard, pancetta sage brown butter 27

FRESH MAINE LOBSTER CLUB

Bacon, mayonnaise, lettuce, tomato, toasted gluten free bread, cole slaw **L 20 / D 24**

MAKE IT A MULE

Our Seasonal Twist On The Traditional Cocktail

Berkshire Mule / 10

Berkshire Mountain Distillers Bourbon

Boston "Hahbah" Mule / 10

Boston Harbor Distillery, "Lawley's Dark Rum"



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. 09082017

