

## Snacks

crispy spiced chickpeas 5  
savory cocktail nuts 5  
duck fat salted caramel popcorn 5  
house chips with beer cheese 5

## Charcuterie Board

seasonal accouterments // pickles // mustard // jam  
artisan cheese (3 selections) 16  
cured meats & pates (3 selections) 18  
full slate 30

### STARTERS

**Bavarian Pretzel Sticks**  
beer cheese, house mustard 8

**Chicken Wings**  
bleu cheese, pickled carrot  
6PC 8 | 12PC 15 | 20PC 24

choose from:  
house buffalo // smokey bbq // sticky asian // jerk

**Pulled Pork Nachos**  
roasted corn, beer cheese, guacamole 15

**Chicken & Waffle Sliders**  
apple cabbage slaw, maple jus 8

**Ravioli**  
heirloom squash, ghee, sage, walnut 10

**Smoked Mussels**  
narragansett lagar, chorizo, fine herbs 14

**Flatbread**  
honey crisp apples, goat cheese, red onion, balsamic 9

## STREET TACOS

Choose: Pulled Pork Carnitas | Crispy Chicken  
Blackened Cod

corn tortilla, avocado, tomato, roasted corn and tomato salsa,  
pickled vegetables, cilantro, lime crème  
two tacos 8 // three tacos 11

### BURGERS

House Blend  
Served on Brioche Bun with Hand Cut Fries & Pickle  
or Simply Dressed Greens  
Gluten Free Bun +2.5 | Sweet Potato Fries +2  
Avocado +3 | Farm Egg +3 | Bacon +3

**Corner Burger\***  
aged cheddar, heirloom tomato, lettuce, onion, corner sauce 15

**Bourbon Bacon Burger\***  
pork belly, bourbon bacon jam, jack cheese, crispy onions 16

**Falafel Burger**  
harrisa, hummus, banana peppers, lettuce, heirloom tomatoes 13

**Turkey Burger**  
cranberry, heirloom tomatoes, goat cheese, greens 14

### HAND HELDS

Served with Hand Cut Fries, Chips or Simply Dressed Greens

**Beef on Weck**  
horseradish, jus, kimmelweck roll 14

**Grilled Chicken**  
lettuce, tomato, pickled red onion,  
buttermilk ranch, aged cheddar, ciabatta 13

**Fried Cod**  
old bay, lettuce, tomato, tartar sauce, brioche 13

### SIDES

all sides +6

Fingerling Potatoes

Risotto

Fried Brussels

Wild Rice

Seasonal Vegetables

Polenta Fries

Mac n Cheese

### SOUPS & SALADS

**French Onion**  
gruyere, swiss, wave hill bakery crouton 8

**Seasonal Soup 7**

**Caesar**  
romaine, parmesan, crouton, soft egg, anchovy 10

**Arugula**  
pear, goat cheese, walnuts, beets, honey 10

**Chopped**  
romaine, heirloom squash, honey crisp apples,  
wild mushrooms, brussel sprouts, pepitas, goat cheese 10

**Greens & Grains**  
baby kale, avocado, cranberry, sweet potato,  
hemp seed, pomegranate 9

**Cobb**  
chicken, pork belly, cucumbers, avocado,  
tomatoes, soft egg, buttermilk 14

**Add Protein**  
grilled chicken 4 // salmon\* 10 // grilled steak\* 10

## ENTREES

**Beef Filet\* 38 | Ribeye\* 42**  
fingerling potatoes, swiss chard, sourdough, rosemary

**Berkshire Pork\***  
kohlrabi, cranberry, apple butter 31

**Short Rib**  
heirloom carrots, wild mushrooms, polenta 28

**Chicken**  
sweet potato, heirloom squash, brussel sprouts, chestnuts 24

**Rohan Duck\***  
wild rice, parsnip, root vegetables, brussel sprouts, huckleberry 28

**Sockeye Salmon\***  
fennel, celeriac, wild mushrooms, cranberry, pomegranate 26

**Scallops**  
pork belly, maple, wild mushrooms, heirloom carrots and squash 28

**Beet Pasta**  
pistachio, beets, goat cheese, basil 20

### BEVERAGES

Pepsi, Diet, Mt. Dew, Sierra Mist, Ginger Ale, Tropicana  
Lemonade, House Brewed Iced Tea  
Complimentary Refills 2.85

**Maine Root**  
Mexican Cola, Ginger Brew, Sasparilla, Root Beer,  
Mandarin Orange Natural Cane Sugar Soda 5

**San Pellagrino 6**  
**Acqua Panna 6**

### MOCKTAILS

Cinnamon-Pomegranate Soda 5  
Cranberry-Cider Mule 5

Please inform your server of any allergies before ordering.  
Although we may serve gluten free options, we are not a gluten free kitchen  
(no dedicated gluten free prep surfaces)

\*Note: Thoroughly cooking meats, poultry, seafood, shellfish or eggs  
reduces the risk of food borne illness.