



A return to my roots, fresh & simple; A menu prepared through memories, tastes & travels using only the finest ingredients that our farmers, artisans & purveyors can provide, given the final touches by my kitchen, expertly paired with wine and shared with you, our guest. Experience...

~Chef Nic Prong

Appetizers

Salt & Vinegar Chips \$7.98

fried crisp russets, malt vinaigrette,
house ketchup

*sweet potato fries available

PEI MUSSELS \$12.98

chourico sausage, tomato, blue cheese,
parsley, hickory sticks
(served with potato~rosemary bread)

Market Inspired Soup \$6.98

daily made creation...ask your server

Devils Candy \$12.98

gorgonzola stuffed pan roasted figs,
prosciutto, balsamic, garlic honey butter,
arugula

Woodlot Mushrooms on Toast \$10.98

varietal mushrooms, veal stock, truffle,
parmesan, sprout & enoki salad

Charcuterie Board \$24.98

house preserves, potato~rosemary bread

Chick Pea Dusted Calamari \$11.98

cured lemon mayo, prawn chips

Vegetable Spring Rolls \$7.98

crushed peanuts, green mango, nuoc cham

Neopolitan \$9.98

crisp flatbread, red sauce, buratta cheese,
basil pesto, chopped picholine

BBQ Flatbread \$10.98

free range chicken, pimento aioli,
candied onions, cremini, chèvre

Bruschetta \$8.98

diced tomato, olive tapenade, mozzarella,

Sambuca Shrimp on Dover Toast \$15.98

tomatoes, onions, sriracha, sambuca shot

Nachos Agrodolce \$14.98

cured tomatoes, pancetta bacon,
pickled peppers, tomato salsa,
brie & mozzarella, honey basil sauce

Salads

Bread & Wine Salad \$7.98

House picked greens, seasonal produce,
salt & pepper crackers, wine vinaigrette

Grilled Fillet of Beef Salad \$15.98

house picked greens, tomato pickles,
chevre, woodlot mushrooms,
7 year balsamic

Caesar 139 \$8.98

hearts of romaine, bacon,
salt & pepper crackers, parmesan, anchovy
dressing

Boston Bibb & Baby Spinach Salad \$12.98

sugar shack pecans, granny smith apples,
anjou pears, spilled wine cherries,
blue cheese, poppy seed vinaigrette

Add the following to any menu item:

Chicken, Shrimp, Chèvre, Varietal Mushrooms, Grilled Vegetables \$5.98

Arctic Char or Fillet of Beef \$7.98



Mains

10 Grain Spaghetti \$18.98

free range chicken, mushrooms, cellar vegetables,
cured tomatoes, chèvre

Suggested pairing - Sauvignon Blanc or Chianti

Short Rib Ravioli \$20.98

woodlot mushrooms, braised turnip greens, stilton, gremoulada

Suggested pairing – Cabernet Sauvignon or Shiraz

Lobster Carbonara \$19.98

linguine, bacon, edamame, egg yolk, tarragon

Suggested pairing - Chardonnay

Simply Roasted Capon Chicken \$19.98

mashed Yukon gold potatoes, bread & wine salad, capon gravy

Suggested pairing - Malbec

Pan Roasted Arctic Char \$24.98

Du pay lentils, bacon, parsnip purée, langoustine gravy

Suggested pairing - Pinot Noir

Guilt Free Tuna \$28.98

miso & mushroom broth, pak choi, edamame, wasabi mayo
(seared to rare)

Suggested pairing – Pinot Noir

Stone Cut & Smoked Pork Chop \$24.98

mashed Yukon gold potatoes, vegetables, bacon gravy, kim chi

Suggested pairing - Chardonnay or Merlot

tens Infamous Beef Wellington Burger \$16.98

fillet mignon, truffle mushroom, aged cheddar, salt & vinegar chips, milk bun

Suggested pairing – Red Zinfandel or Syrah

1855 USDA Black Angus Striploin - 10oz \$30.98

mashed Yukon gold potatoes, vegetables, peppercorn gravy

Suggested pairing - Cabernet Sauvignon or Shiraz

Fillet of Beef & Naked Lobster - 8oz \$36.98

mashed Yukon gold potatoes, woodlot mushrooms

Suggested pairing - Cabernet Sauvignon or Merlot

Grilled USDA Prime Rib Eye Steak - 10oz \$27.98

salt & vinegar chips, cress salad, jus

Suggested pairing - Merlot or Cabernet Sauvignon

~ Chef Nic Prong ~

~ Prices subject to applicable taxes ~ a gratuity of 15% will be added to groups of 8 or more