



Salad

Soup of the Day
Cup // 4 Bowl // 8

House Salad // 6

Mixed baby greens with balsamic vinaigrette or creamy gorgonzola dressing, spiced almonds, and goat cheese.

Caesar Salad // 7 *

Crisp romaine lettuce, house-made caesar dressing with croutons and shaved parmesan cheese.

Iceberg Wedge Salad // 9

Iceberg wedge with creamy gorgonzola dressing, spiced almonds, applewood smoked bacon, and oven dried tomatoes.

Baby Spinach Salad // 8 // 5 half

Fresh baby spinach leaves, honey infused mustard vinaigrette, hard cooked egg, and applewood smoked bacon.

Greek Salad with Feta Mousse // 11

English cucumber, red onion, kalamata olive tapenade, cherry tomatoes, oil and vinegar, and fresh oregano.

Cobb Salad // 14 // 9 half

Crisp iceberg, romaine, and butter lettuces, grilled chicken, oven dried tomato, avocado, applewood smoked bacon, gorgonzola cheese, hard cooked egg, scallion, kalamata olives, and creamy red wine vinaigrette.

Endive Salad // 11

Endive, cherry tomatoes, honey crisp apples, Vermont sharp cheddar, and anchovy vinaigrette.

Seared Ahi Tuna Salad // 17 *

Seared Ahi tuna with chilled soba noodles, kimchi, spicy soy-sesame dressing, carrot, cucumber, and wasabi aioli.

Small Plates & Starters

Sweet Potato Fries // 6.5

Hand-cut shoestring sweet potatoes, deep-fried to be perfectly crispy and golden brown

Truffle Fries // 7

Thin cut russet potatoes fried to a crispy, golden brown, tossed with rosemary-infused sea salt and truffle oil.

Calamari // 11

Hand-breaded and fried squid, with lemon basil aioli.

Ahi Tuna Poké Bowl // 12 *

Fresh Ahi tuna marinated with sesame oil, scallion, fresh chile, soy sauce, and roasted peanuts, served with fried wonton chips.

Potato Gnocchi // 10

Potato pasta simmered with shallots, sage, fresh cream, and shaved parmesan cheese.

Edamame // 8

Steamed soy beans tossed with Chinese five-spice infused sea salt.

Thai-Spiced Crab Cakes // 15

Thai-inspired Blue Crab cakes with coconut-green curry sauce.

Quesadilla Rustica // 10

Flour tortilla with four cheese blend, roasted tomato and red pepper, habanero salsa, and scallion.

Scallops // 15

Seared in brown butter, lemon, brussels sprouts, and pancetta.

Curried Lamb Kebabs // 16

Served with mint syrup and yogurt dipping sauce.

Burgers & Sandwiches

The Original Bar & Grill Burger // 12 *

1/2 pound hand made burger grilled to your specification, Vermont extra sharp white cheddar cheese, butter lettuce, sliced tomato, and red onion, on a kaiser roll.

Legerski Burger // 12 *

1/3 pound burger patty grilled to your specification, Vermont extra sharp white cheddar cheese, applewood smoked bacon, thousand island dressing, and avocado, on a brioche bun.

Pulled Pork Tartine // 12

Pulled Pork, celery remoulade, Fiji apples, and butter lettuce served open faced on a fresh baguette.

Steak Sandwich // 17

6 oz. chili rubbed flatiron steak, avocado purée, charred red onions, and ancho chili-orange glaze, on a ciabatta bun.

Seared Ahi Tuna Sandwich // 13 *

Seared and sliced fresh Ahi tuna, wasabi aioli, butter lettuce, jicama, and ginger-peanut sauce.

Pulled Pork Sandwich // 12

Slow roasted pulled pork, smoked banana-chipotle BBQ sauce, on a kaiser roll with coleslaw.

Fried Green Tomato Sandwich // 11

Fried green tomatoes, habanero salsa, aioli, and cojita cheese on a fresh baguette.

All sandwiches are served with shoestring fries. Sub sweet potato or truffle fries for \$1, or house salad or cup of soup for \$3.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.





Pasta

Ask your server about gluten free options

Penne Pasta and Chipotle Cream Sauce // 15

Sautéed onions and bell peppers with garlic, chipotle chiles, tequila, fresh cream, and cilantro, with penne pasta and grilled chicken breast.

Spicy Grilled Shrimp Pasta // 19

Sautéed garlic, tomatoes, and fresh basil, with spaghetti pasta and marinated, grilled Gulf shrimp.

Penne Pasta with Gorgonzola Sauce // 16

Penne rigate with fresh cream, gorgonzola cheese, thyme leaves, toasted walnuts, shaved parmesan cheese, and grilled chicken.

Ciao Bistro Manicotti // 14

Grilled chicken breast, spinach, ricotta, mozzarella, and fresh herbs, inside hand-stuffed pasta with slow-simmered tomato sauce and fresh cream.

Linguine with Clams // 14

Served with fresh parsley, pancetta, Pernod liqueur, fennel and bread crumbs.

Mac & Cheese // 13

White cheddar, parmesan, gouda, and fontina cheeses, fresh cream, and shell pasta.

Spaghetti all'Amatriciana // 10

A classic Italian preparation with pancetta, fresh herbs, red wine, and tomatoes, tossed with spaghetti and finished with Parmesan Reggiano.

Gnocchi with Root Vegetables and Pancetta // 12

Potato gnocchi sautéed with glazed carrots, parsnips, brussel sprouts, and pancetta.

Vegetable Manicotti // 13

Spinach, yellow peppers, eggplant, ricotta, mozzarella, and fresh herbs stuffed in pasta and finished with a classic béchamel sauce.

Lamb Bolognese // 15

Lamb with slow simmered tomato sauce, pappardelle pasta, fresh cream, herbs, and finished with Parmesan Reggiano.

Big Plates

Pan Roasted Tenderloin of Beef // 33 *

Eight oz. beef tenderloin cooked to your specification, served with port reduction, gorgonzola emulsion, fresh asparagus & roasted fingerling potato.

Our Wine Recommendation Cabernet

Grilled Ribeye Steak // 32 *

Coffee-chili rubbed 14 oz. ribeye accompanied by gorgonzola mashed potatoes and creamed corn.

Our Wine Recommendation Zinfandel

Grilled Flatiron Steak // 32 - 12oz. // 22 - 6oz. *

12 oz. flatiron steak grilled to your specification, served with roasted tomato-tortilla sauce, & lobster mashed potatoes.

Our Wine Recommendation Shiraz

Free Range Chicken Breast // 19

Pan-roasted airline chicken breast with garlic mashed potatoes, sautéed baby spinach, and lemon-caper sauce.

Our Wine Recommendation Chardonnay

Pan-Roasted Salmon // 24

Eight oz. salmon fillet, pan-roasted and served with creamy spinach and sweet heirloom tomatoes.

Our Wine Recommendation Pinot Grigio

Pan-Seared Trout // 24

Whole trout served with herbed couscous, almonds, haricot verts, and brown butter.

Our Wine Recommendation Sauvignon

Frackelton's Market Special // Mkt. Price

It's our mission to find the best quality ingredients around, from people that share our commitment to serving great food. Ask your server for details about today's offering.

Duck Breast // 25

Pan-roasted to your specification and served with fingerling potatoes, caramelized onions, red wine jus, and fresh herbs.

Our Wine Recommendation Pinot Noir

Braised Beef Short Ribs // 25

Beef Short Ribs slowly braised and accompanied by glazed root vegetables and gremolata.

Our Wine Recommendation Malbec

Beverages

Soft Drinks // 2

Coca-cola, Diet Coke, Sprite, Root Beer, Dr. Pepper, Mellow Yellow

Coffee Service // 2

Iced Tea // 2

Lemonade // 2

San Pellegrino // 3

Hot Tea // 2

Sides

Grilled Chicken Breast // 3

Sweet potato fries // 3

Shoestring fries // 3

Truffle fries // 4

Roasted Fingerling Potatoes // 4

Creamed Corn // 3

Glazed Root Vegetables // 4

Sautéed Spinach // 3

Sweet Corn Succotash // 4

Mashed Potatoes // 3

Lobster Mashed Potatoes // 6

Coleslaw // 2

