

Appetizers		Entrees	
CRISPY BRUSSELS (GF) Fried brussels sprouts tossed in a bacon espresso jam and topped with truffle herb aioli	\$15	BONELESS SHORT RIB (GF)  Boneless short rib with garlic mashed potatoes, seasonal vegetables, garnished with pickled red onions	\$32
BAVARIAN PRETZEL PLATE Served with homemade cheese sauce and honey mustard	\$13	TAGLIATELLE AND CLAMS  Fresh tagliatelle pasta and local little neck clams served with marinara sauce and toast points	\$22
TAP ROOM POUTINE (GF) Beef gravy and cheddar cheese curds over homemade french fries	\$13	ROASTED VEGETABLE QUINOA BOWL Tri-color quinoa with roasted vegetables and tofu tossed in a light coconut curry sauce	\$20
GARDEN SALAD (GF) Sliced cucumbers, tomatoes, carrots, and candied walnuts over mixed greens, served with balsamic vinaigrette	\$12	BOURBON BACON BURGER*  8oz. sirloin burger with thick sliced American cheese, bourbon bacon jam, lettuce and roasted tomatoes or a brioche bun, served with homemade fries	
Add marinated grilled chicken breast +\$8  CLAM CHOWDER  Native clams, potato, thyme	\$8 CUP \$11 BOWL	TUSCAN CHICKEN SANDWICH  Tuscan marinated grilled chicken on a toasted baguette with gouda, pickled onions, lettuce, and roasted tomatoes	\$20
Desserts		PORK BELLY TACOS (3)  Served on flour tortillas with pickled vegetables and cilantro savoy slaw	\$20
APPLE BLOSSOM With vanilla ice cream	\$12	SHORT RIB GRILLED CHEESE  Roasted garlic, caramelized onions, artisan bread, served with homemade fries	\$20
UBE CHEESECAKE (GF) Crustless cheesecake made with purple sweet potato	\$12	Sides	
		HOMEMADE FRIES	\$5
		TRUFFLE PARMESAN FRIES	\$7

If you have any food allergies, please bring them to your server's attention.

<sup>\*</sup>Please note some of these foods contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.