



# FALL & WINTER

## HOUSE MADE FOCACCIA BREAD BASKET

Topped with cherry tomatoes,  
shaved red onion, & parmesan. Served with  
Extra Virgin oil & kalamata olive \$5

## STARTERS

### ROASTED BRUSSEL SPROUTS

Hazelnuts, bacon lardons,  
pecorino Romano, garlic aioli \$14

### WOOD GRILLED MEDITERRANEAN SHRIMP

Roasted garlic cilantro chimichurri \$15

### ROASTED CHICKEN WINGS

Buffalo, BBQ, or Asian sesame \$13

### SPINACH & ARTICHOKE DIP

Pita chips & grilled bread \$15



## CHARCUTERIE BOARD

Prosciutto di Parma, black truffle salami,  
Manchego, moody blue cheese, mixed  
Greek olives, house made pepper jelly,  
Block Island honey, crostini

**SMALL \$26 | LARGE \$42**

## SOUP & SALAD

### SOUP OF THE DAY

Inspired by local ingredients \$8

### HOUSE SALAD

Mixed greens, Belgium endive, pickled onion,  
grape tomatoes, shaved radish, crumbled goat  
cheese, balsamic vinaigrette \$12

### WOOD GRILLED ROMAINE CAESAR

Lightly charred romaine lettuce, croutons,  
parmesan, caesar dressing \$12

**ADD ONS :** Tuscan turkey \$10,  
sirloin tips \$16, shrimp \$12, salmon \$12

Please inform your server of any food allergies that  
may require special attention.

\*This item may be served undercooked.

Consuming raw, cooked-to-order, or undercooked meats,  
poultry, seafood, shellfish, or eggs may increase  
your risk of food borne illness,  
especially if you have certain medical conditions.

# MAIN DISHES

## BARN BURGER

Smoked gouda, peppered maple bacon, caramelized onions, garlic aioli, lettuce & tomato.  
Side of potato wedges \$16

## TAGLIATELLE BOLOGNESE

Made with veal, pork, beef, & pancetta.  
Topped with parmesan \$29

## PESTO TORTELLINI

Cheese filled tortellini, sundried tomatoes, basil pesto cream sauce \$27

## TUSCAN TURKEY

Marinated with fresh herbs & white wine, rosemary gravy \$26

## BAKED HADDOCK

Ritz cracker crumbs, white wine, lemon, butter \$28

## N.Y. STRIP STEAK

Gorgonzola butter, whiskey peppercorn sauce \$38

## ATLANTIC SALMON

Pickled mustard seeds, chive cream \$29

## PORK CHOP

Apple chutney, Maple Dijon glaze \$33

**ALL SERVED WITH VEGETABLE MEDLEY & ROASTED POTATOES**



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