STARTERS		LARGE PLATES	
CHIECHDIAD & AVOCADO COCVEAU A	10	Dinner Bread available for \$2 per person	
GULF SHRIMP & AVOCADO COCKTAIL ©F Pico de Gallo, Cocktail Sauce, Corn Tortilla Chips	10	HAZELNUT CRUSTED NEW BEDFORD DIVER SCALLOPS	28
CHICKEN & ANDOUILLE GUMBO Steamed Tex-Mati White Rice, Scallions	6/8	Fried Green Tomatoes, Peppered Arugula, Homestead Cheddar Grits, Creole Butter	
ARTISAN CHEESE & CHARCUTERIE Seasonal Selection of Assorted Cured Meats & Fine Cheeses,	16	SESAME CRUSTED BAY OF FUNDY SALMON Sweet Chili Broccoli, Forbidden Black Rice Pilaf, Sweet Soy Drizzle	26
Nuts, Jellies, Local Honey, Gourmet Crackers  ASIAN FRIED QUAIL  Corn-Fried Boneless Quail, Citrus Supreme, Fresh Jalapeño, Cilantro, Sweet Chili Sauce	12	CAST IRON SEARED WILD BOAR CHOP Iberico Sautéed Spinach, Grilled Corn & Mango Pico, Sweet Potato & Apple Brandy Nage, Foraged Mustang Grape Glacé	40
SALADS		PAN RENDERED MUSCOVY DUCK BREAST  Lemon Peppper Asparagus, Parmesan Barley Risotto,  Mustana Curta Claric	32
CLASSIC CAESAR Romaine, Parmesan, Garlic Croutons, Caesar Dressing CW HOUSE SALAD ©F	6/10 7	Mustang Grape Glacé  GARDEN HARVEST EGGPLANT PARMESAN  Homemade Tagliatelle Pasta, Fresh Mozzarella,  Summer Tomato & Beef Bolognese,  Meyer Lemon Dressed Arugula Salad	24
Baby Aquaponics Greens, Julienne Carrots, Sliced Cucumbers, Heirloom Tomatoes  MULTIGRAIN SALAD	13		6/46
Baby Greens, Quinoa, Farro, Chickpeas, Roasted Peppers, Crumbled Feta, House Dressing		Choice of: 6 oz. or 10 oz.  ALLEN BROTHERS	48
SOUTHWEST COBB SALAD (GE) Chopped Romaine and Iceberg, Grilled Chicken, Roasted Corn, Boiled Egg, Crumbled Bacon, Bleu Cheese, Avocado, Tomato	14	16 OZ. PRIME ANGUS BEEF RIB EYE GF Garlic Mashed Potatoes, Grilled Asparagus, Demi-Glace	
		DESSERTS	
THE TRIO Chicken, Tuna, & Egg Salads, Seasonal Greens,	15	CANDYLAND CHEESECAKE Heath Bar, Kit Kat, M&Ms, Chocolate, Whipped Cream, Caramel Sauce	10
Fresh Fruit, Banana Bread  AVOCADO SHRIMP SALAD	18	HONEYBUN CAKE Frederiksberg Peaches, Marcona Almonds, Milk Crumb, Local Honey Drizzle	12
Baby Aquaponics Greens, Mango, Scallions, Cilantro, Mint Oil  Choice of dressings House, Bleu Cheese, Sherry Vinaigrette, Ranch, Honey Mustard, Ba	lsamic	DARK CHOCOLATE & CARAMEL BREAD PUDDING Valrhona Crème Anglaise, Vanilla Gelato, Whipped Cream, Strawberry	10
<b>Add for an additional \$6</b> Poached Shrimp, Grilled Flatiron Steak, Salmon, Chicken Bre	east	FAMILY-STYLE FEATURES	
•		Only available from 4-7 PM on the day specified. No Substitution	ms.
All sandwiches served with your choice of Fries, Fresh Fruit, or Coleslaw		BUILD-YOUR-OWN GRILLED BEEF BURGER 1/2 lb. Allen Brothers Prime Beef on Toasted Brioche Bun Available Monday	12
ALLEN BROTHERS PRIME GRILLED BEEF BURGER 8 oz. Certified Angus Beef, Toasted Brioche Bun, Iceberg Lettuce, Sliced Tomato, Sliced Red Onion, Pickles	12	<b>Additions:</b> Sautéed Onions, Mushrooms, Smoked Bacon, Jalapeños, Pickles Mustard, Mayonnaise, Ketchup, BBQ Sauce Cheddar Cheese, American Cheese, Jack Cheese, Swiss Cheese, Blue Ch	)eese
Choice of: American, Cheddar, Swiss, or Pepper Jack	10	HOMESTYLE SALMON CROQUETTES  Lemon Pepper Asparagus, Wild Rice Pilaf,	18
CW HOUSE REUBEN  Sliced Corned Beef Brisket, Homemade Chow Chow,  Swiss Chese, Thousand Island Dressing, Marbled Rye	12	Creole Mustard Cream, House Salad with Choice of Dressing  Available Tuesday	
JACK'S CLUB  Black Forest Ham, Smoked Turkey, Bacon, Swiss Cheese,  Lettuce, Tomato, and Avocado on Toasted Sourdough Bread	13	Mashed Potatoes, Sautéed Green Beans, House Salad with Choice of Dressing   Available Thursday	24
KIDS STUFF		LASAGNA OR PENNE PRIMAVERA  Baked Meat Marinara & Mozzarella Lasagna, or	24
CREAMY MACARONI & CHEESE	8	Penne with Your Choice of Bolognese, Marinara, or Alfredo Sauce, Daily Vegetable, House Salad with Choice of Dressing <b>Available Friday</b>	
CHICKEN FINGERS & FRIES	9	ROAST PRIME RIB ©F	28
MOZZARELLA FLATBREAD	8	Au Jus, Mashed Potato, Seasonal Vegetable, House Salad with Choice of Dressing   <b>Available Saturday</b>	