

# Apps & Starters

**Baked French Onion Soup**  
seasoned crouton and blend of cheeses (A) 8

**Rhode Island Calamari**  
spicy banana peppers and garlic oil 12

**Oysters Scargo**  
baked with artichoke, spinach,  
cheese, and bacon 16

**Local Oysters on the Half-Shell**  
half dozen (GF) 15

**Tavern Wings**  
Boneless chicken wings tossed in spicy buffalo sauce, served with bleu  
cheese dressing 12

*New Lattice Cut*  
**Sweet Potato Dippers**  
southern style sweet potato fries  
with a honey mustard sauce 7

**Shrimp Martini**  
jumbo shrimp with spicy sauce (GF) half 7 - full 13

**Tuna Martini**  
sashimi tuna in a honey soy marinade, seaweed salad, sesame seeds,  
ginger, sriracha and wasabi cream sauce (A) 15

**Fresh Maine Crabcakes**  
Fried cakes served with a smoked paprika remoulade 12

## Clam Chowder or Soup du Jour

Cup 5.00 ala carte  
Bowl 7.50

\$2.50 cup special  
With any other lunch item

# Salads

**Tossed Greens**  
baby greens in a red wine vinaigrette  
(GF) 8.5 / 6 / 4 (demi)

**Romaine Salad**  
fresh parmesan and house made croutons  
8.5 / 6 / 4 (demi)

**Arugula Salad**  
Baby arugula, walnuts, apples, cheddar cheese, and Dijon dressing  
8.5 / 6 / 4 (demi)

**Iceberg Wedge**  
bleu cheese crumbles, bacon, tomato, and champagne vinaigrette 10

**Spinach Chevre Salad**  
baby spinach, crumbled goat cheese, dried cranberries, pecans,  
balsamic vinaigrette (GF) 12

**Roasted Beet Salad**  
baby green salad, roasted beets, bleu cheese, sugared walnuts, and  
balsamic vinaigrette 12

**Ginger Shrimp Salad**  
grilled shrimp basted with an orange glaze over greens with dried  
cranberries, almonds, and mandarin oranges (A) 14

**Warm Spaghetti Squash Salad**  
with almonds, feta, and lemon vinaigrette (GF) 7

**Quinoa Salad**  
Tossed with fresh veggies, in a Basil Jalapeño sauce,  
served over arugula 10

Top anything with...  
**Chicken \$7**   **Shrimp \$8**   **Steak Tips \$12**  
**Crab Cakes \$10**

# Sandwiches and Light Sides

**Spicy Fried Chicken**  
crispy chicken breast with avocado, bacon,  
cheddar cheese and siracha mayo on a  
bulkier roll 14

**Asian Fish Sandwich**  
fried scrod filet topped with seaweed salad and  
sesame mayo 13

**Grilled Portobello**  
marinated portobello mushroom, on toasted  
rosemary focaccia, with baby arugula and  
basil-pesto 12  
add brie or goat cheese +\$2

**The Pretzel Burger**  
served on a soft Pennsylvania pretzel roll 13  
Cheese +\$1

**Pepper-burger**  
cracked peppercorn seared burger, with  
béarnaise sauce 14

**Chicken in Heaven**  
grilled breast served with granny smith apple  
and sliced brie on focaccia roll  
with dill mayo 12

**Turkey & Pesto Panini**  
oven roasted turkey on grilled sourdough  
bread with melted swiss cheese, tomato, grilled  
red onion, and arugula pesto 12

**New York Deli Reuben**  
deli style grilled marble bread stuffed with a  
half pound of thin sliced corned beef,  
sauerkraut, and swiss 13

**Ham & Brie Baguette**  
roasted ham with brie cheese on a crisp French  
baguette with honey mustard, mayo, lettuce,  
and tomato 12

**Waldorf Chicken Salad**  
waldorf chicken salad served on a  
croissant 14

burgers & sandwiches accompanied  
by pasta salad or fries.  
sweet potato fries add \$1  
(in place of regular fries)

**Scampi Flatbread**  
sautéed shrimp, garlic butter, tomato, basil,  
and mozzarella 16

## From The Cellar & Bar

### Tavernello, Pinot Grigio

This lighter bodied pinot grigio from Northeast  
Italy is crisp and refreshing, with hints of apple,  
great with salads and light pasta dishes 8

### Anew, Rose

This Syrah and Sangiovese based rose from  
Washington has just a hint of sweetness, would  
pair nicely with oysters on the half shell or  
shrimp cocktail 7

### Tavernello, Montepulciano d'Abruzzo

This rich, medium bodied red from  
Montepulciano, Italy is great with lamb, steaks,  
and grilled items 8

# Entrees

## Boneless Short Ribs

braised short ribs served over bleu cheese mashed potatoes with vegetable gravy and crispy onions (A) 23

## Glazed Salmon

topped with a tropical fruit salsa, served with parmesan risotto (GF) 24

## Panko Crusted Scallops

sweet sea scallops, flash fried in crunchy Japanese crumbs, with herbed rice 26

## Grilled Swordfish

flame grilled and super fresh with herbed rice (GF) 26

## Crispy Potato Crusted Scrod

fresh baked, potato encrusted scrod fillet served over sweet corn and bacon chowder 23

## Lemon Flounder

local pan seared filets served over a shrimp and bacon frittata with sautéed baby spinach, and lemon butter sauce 24

## Seafood Strudel

genuine crab, shrimp, and sweet scallops in a flaky pastry crust crowned with Newburg sauce and a pair of large shrimp served with Yukon gold mashed potatoes 23

## Sole Francais

filet of sole dipped in egg batter sautéed and served in a light lemon butter sauce over linguini 16

## Beef Enchilada's

Spicy beef wrapped in soft tortillas topped with enchilada sauce and melted cheddar cheese served with house rice and house made salsa 15

## Quinoa Greek Salad

Quinoa tossed with diced cucumber, red onion, grape tomatoes, bell pepper, kalamata olives, and feta cheese, on a bed of mesclun greens in a light lemon basil vinaigrette 12

## Chicken and broccoli Alfredo

chicken tenders sautéed in a creamy parmesan sauce with steamed broccoli and penne pasta 16.

## Beef Bolognese

Served over fusilli pasta with garlic bread 14

## Shrimp & Scallop Stir Fry

seared shrimp and scallops tossed in ginger-scallion sauce with seasonal veggies, over asian noodles 23

## Lemon-Parmesan Chicken Linguine

sautéed chicken tenders, artichoke hearts, baby spinach, roasted plum tomatoes, linguine tossed in a light lemon-cream sauce 19

## Rack of Lamb

full seven bone rack of NZ roasted lamb with Yukon gold mashed potatoes (GF) 28

## Mongolian Pork Chop

grilled bone-in chop served with whipped Yukon gold potatoes, braised cabbage, and creamy mustard sauce 24



(GF) indicates that our regular menu preparation is **Gluten Free**.  
(A) indicates item can be slightly **Altered** to be Gluten Free on request.  
Other items may often be prepared in a gluten free style... just ask.

## Extras...

**New Lattice Cut**

### Sweet Potato Fries

by now they're almost famous...  
(as an alternate starch \$1)  
full order 7

### Fresh Asparagus

with béarnaise sauce (A) 7

### Sautéed Spinach

roasted garlic and pine nuts (GF) 7

*Be sure*

*to save room...*

### Gingerbread & Mascarpone

served warm with mascarpone cream and vanilla hard sauce 8

### New York-Style Cheesecake

Topped with fresh slice strawberries 8

Consuming any raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions. Note: Our menu items are prepared in a kitchen area alongside nuts and nut products. Please inquire if you have any food allergies or sensitivities and we will do our best to assist you in making selections.