

FEATURING

MARGS, MARYS, MOSAS & ½ PRICE OYSTERS
sunday brunch

½ PRICE BURGERS & FRIED POTATOES
mondays starting at 11:30am

TURKEY DINNER
tuesdays starting at 5pm

DOLLAR WINGS
wednesdays starting at 11:30am

PRIME RIB DINNER
thursdays starting at 5pm

BOTTLE & A BOARD (*Fridays 4-9pm*)
Our daily red or white paired with chef ron's selection of
cheese or meat 25 cheese and meat 30

EAST COAST OYSTERS (*Thursday Dinner - Sunday Brunch*)
½ dozen 20 dozen 38

SOUPS & SALADS

+ to any salad: *applewood smoked bacon 2, anchovies 4, cheeseburger 8, chicken breast 6, salmon 12, shrimp 9*

TOMATO BISQUE 6/9
chive oil, parmesan cheese

TURKEY CHILI 9/13
beans, mushrooms, roasted peppers, chipotle adobe,
chef ron's blend of herbs & spices, sour cream

THE CAESAR 8/12
chopped romaine, garlic-anchovy dressing, parmesan,
garlic croutons

SIMPLE SALAD 6/10
farm greens, cucumber, tomato, italian vinaigrette

KALE & ROASTED BEETS 10/14
goat cheese, toasted pepitas, poached figs,
organic vermont maple vinaigrette

THE WEDGE 11
iceberg lettuce, tomato, chopped applewood smoked bacon,
blue cheese dressing
+ try it chef ron's way with grilled chicken and his hot sauce 6

VITTLES

DEVILED EGGS 3 for 7
pick your style: plain, olive tapenade,
applewood smoked bacon, or smoked salmon

SHRIMP COCKTAIL 5 for 14 9 for 25
poached shrimp, cocktail sauce, lemon wedge

HOTEL ON NORTH HOT WINGS ½ dozen 14 dozen 22
chef ron's hot sauce & blue cheese dressing, celery sticks

297 TACOS 8
ask your server what the kitchen created tonight
limited availability

SIGNATURE CRAB CAKE 12
tomato ginger jam, tomato aioli, balsamic reduction,
micro greens, chive oil

P.E.I. MUSSELS 15
garlic butter, tomatoes, chef ron's blend of herbs, white wine,
garlic toast

SOMETHING CHEESY

MUSHROOM FONDUE 17
melted brie, cheddar & goat cheese, roasted garlic,
blistered tomatoes, toasted baguette

SPINACH & ARTICHOKE DIP 14
red & jalapeño peppers, shallots, parmesan & cream cheese,
warm pita

MAC N CHEESE 8
aka "the good stuff"
elbow noodles, cheddar, buttered breadcrumbs
+ *applewood smoked bacon 2, broccoli 4, sweet italian sausage 5, shrimp 9*

ROASTED VEGGIE PIZZA 16
garlic & white bean puree, shaved red onion,
broccoli, red pepper, olive tapenade, mozzarella,
fire grilled crust

SAUSAGE & SPINACH PIZZA 15
pesto ricotta, giardiniera, mozzarella, fire grilled crust

CLASSIC COMFORTS

8-oz ALL-NATURAL BEEF BURGER 17
lettuce, tomatoes, cheddar cheese, mayonnaise,
toasted kaiser roll, fried potatoes

FISH N CHIPS 19
wild caught alaskan cod, big elm beer batter, coleslaw,
fried potatoes

"MAMA'S" MEATLOAF 22
chef ron's twist on his mama's recipe
roasted baby carrots, county smashed potatoes,
marsala mushroom gravy

PASTA BOLOGNESE 20
pappardelle noodles, rustic beef & vegetable tomato sauce,
parmesan

FINE FARE

12-oz NEW YORK STRIP STEAK 38
roasted broccoli, sage & parmesan polenta,
herb infused red wine reduction

10-oz GRILLED PORK CHOP 27
organic vermont maple syrup & brown sugar sweet potato smash,
applewood smoked bacon roasted brussels sprouts,
dijon sauce

ROASTED ½ DUCK 29
parsnip & apple spiced smash, black currant gastrique,
watercress salad

FAROE ISLANDS GRILLED SALMON 27
county smashed potatoes, olive tapenade, cast iron spinach,
garlic oil

MUSHROOM RISOTTO 29
arborio rice, baby kale, fennel, onion, celery, butter,
parmesan, herbs

IT'S VEGAN & GLUTEN FREE! 21
roasted carrots & beets, cast iron spinach, sautéed mushrooms,
red bliss potatoes, garlic & white bean puree

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.